



Welcome  
to  
Liten Krog

- the cozy  
family restaurant!



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Aperitifs 5cl

<b>Aperol Spritz</b> .....	175:-
<b>Prosecco</b> .....	130:-
<b>Amaretto Sour</b> .....	175:-
<b>Blueberry Gin &amp; Tonic</b> (Åre bränneri) .....	175:-
<b>Jämtländsk Gin &amp; Tonic</b> (Åre bränneri) .....	175:-
<b>Rhubarb Sour</b> .....	175:-
<b>Whiskey Sour</b> .....	175:-
<b>Passion breeze</b> .....	175:-
<b>Negroni</b> .....	175:-
<b>Emmy</b> (alcohol free) .....	75:-

# Menu

## Starters

### **Classic Toast Skagen**

topped with roe . . . . . 205:-, large 295:-

### **Bruschetta**

garlic bread, tomatoes, mozzarella, basil . . . . . 165:-

### **Garlic & Chilli fried tiger prawns**

served with homemade bread . . . . . 175:-

### **Small fish and shellfish stew**

served with bread and aioli . . . . . 175:-

### **Small Caesar salad**

romaine lettuce, cherry tomatoes, Parmesan, Caesar dressing and  
bread croutons. . . . . 95:-

### **Moose Carpaccio**

blackened moose fillet, tarragon mayonnaise,  
pickled red cabbage, Grana Padano and garlic croutons. . . . . 205:-

**A bowl of olives** . . . . . 65:-

Don't forget to mention if you have any food  
allergies that we need to know about.

# Main courses – à la carte

## **Liten Krogs fish and shellfish stew**

Served with salmon, pollock, prawns, bread and aioli . . . . . 295:-

## **Butter fried artichoke fillet**

Served with Sandefjord sauce, crudité with cucumber, carrots and radishes, butter tossed new potatoes . . . . . 365:-

## **Reindeer fillet**

Butter-fried chanterelles, juniper sauce, baked carrots and potato gratin . . . . . 445:-

## **Sirloin steak 200g**

Served with red wine sauce, green salad, choose between béarnaise sauce or pepper sauce. Potato gratin/ french fries / butter tossed new potatoes . . . . . 385:-

## **Burger 180g**

Served with cheese, bacon, onion, lettuce, pickles, tomato, BBQ- mayonnaise and french fries . . . . . 245:-

## **Liten Krog's creamy pasta**

With cream, garlic, cream cheese, Parmesan cheese, choose between

**grilled sirloin steak 275:- / garlic and chili fried tiger prawns 275:- /  
or butter-fried chanterelles 265:-**

## **Halloumi burger**

served with onion, lettuce, tomato, pickles, BBQ mayonnaise and french fries . . . 225:-

## **Ceasarsallad**

served with romaine lettuce, cherry tomatoes, garlic croutons and parmesan cheese

choose between **chicken and bacon 245kr / garlic and chili fried tiger  
prawns 265kr**

Feel free to ask us about the origin of the meat

All main courses are available in smaller portions for the children

## Desserts

<b>Vanilla ice cream</b> with homemade caramel sauce and roasted almonds . . . . .	105:-
<b>Chocolate Fondant</b> fresh fruit with vanilla ice cream. . . . .	125:-
<b>Chocolate truffle</b> chocolate from Åre chocolate factory. . . . .	55:-
<b>A scoop of sorbet</b> . . . . .	55:-
<b>Espresso, Cognac &amp; chocolate truffle</b> chocolate from Åre chocolate factory . . . . .	160:-
<b>Creme Brulée</b> . . . . .	115:-

## Coffee drinks 5cl

<b>Irish coffee</b> Tullamore whiskey . . . . .	175:-
<b>Leonard Sachs</b> Grand Marnier & Kahlua . . . . .	175:-
<b>Kaffe Karlsson</b> Baileys & Cointreau . . . . .	175:-
<b>Café Dom</b> Benedectiné . . . . .	175:-
<b>Café Calypso</b> Dark Rum & Kahlua. . . . .	175:-
<b>Espresso Martini</b> . . . . .	175:-

Would you like something to drink with the dessert?  
You'll find hot coffee drinks here and more a few pages ahead.

## Beer & Soda

<b>Draft beer</b> .....	94:-
<b>Jämtlands Bärnsten</b> lager.....	94:-
<b>Åre Bryggcompagni IPA</b> .....	105:-
<b>Peroni</b> light lager.....	94:-
<b>Peroni gluten free</b> light lager.....	94:-
<b>Jämtlands bryggeri lager 3,5%</b> .....	60:-
<b>Cider Pear</b> .....	94:-
<b>Cider Apple</b> (Dry) .....	105:-
<b>Non alcoholic beer/Cider</b> .....	49:-
<b>Pellegrino Mineralwater</b> 50cl .....	65:-
<b>Coca-Cola / Fanta / Sprite / Juice / Loka</b> .....	44:-

## Coffee

<b>Coffee / Tea</b> .....	40:-
<b>Espresso</b> .....	35:-/40:-
<b>Cappuccino</b> .....	46:-
<b>Caffelatte</b> .....	50:-

## Snaps

<b>OP Andersson</b> .....	28:-/cl
<b>Bäska droppar</b> .....	28:-/cl

## Dessert Wine

<b>Laborie Pineau</b> South Afrika.....	20:-/cl
<b>Sauternes</b> France.....	28:-/cl

# Cognac & Calvados

<b>Grönstedts Monopol</b> .....	34:-/cl
<b>Hennessy VS</b> .....	34:-/cl
<b>Braastad XO</b> .....	40:-/cl
<b>Martell VSOP</b> .....	40:-/cl
<b>Calvados Boulard VSOP</b> .....	30:-/cl

## Whiskey

<b>Famous Grouse</b> .....	30:-/cl
<b>Bush Mills</b> .....	30:-/cl
<b>Tullamore</b> .....	30:-/cl
<b>Makers Mark bourbon</b> .....	34:-/cl

## Single Malt

<b>Bowmore</b> 12 years .....	34:-/cl
<b>Laphroaig</b> 10 years .....	34:-/cl
<b>Oban</b> 14 years .....	45:-/cl

## Grappa

<b>Barbera</b> white .....	34:-/cl
<b>Pinot Nero</b> Stravecchia .....	45:-/cl
<b>Amarone</b> Bertani reserva .....	47:-/cl

## Liqueur

<b>Punch</b> .....	30:-/cl
<b>Amaretto</b> .....	30:-/cl
<b>Bailey's</b> .....	30:-/cl
<b>Cointreau</b> .....	30:-/cl
<b>Drambuie</b> .....	30:-/cl
<b>Grand Marnier</b> .....	30:-/cl
<b>Kahlua</b> .....	30:-/cl
<b>Xanté</b> .....	30:-/cl
<b>Limoncello</b> .....	30:-/cl
<b>Rom Diplomatico</b> .....	30:-/cl
<b>Rom Diplomatico reserva</b> .....	40:-/cl

# Wine list

## Red wine

<b>The House Red</b> Cotes Du Rhône France	130:-/540:-
<b>Il Gufo Primitivo Puglia</b> Italy	620:-
<b>Cantos de Valpiedra</b> Tempranillo Rioja	160:-/670:-
<b>Sur Tes Pas</b> Pinot Noir France	160:-/670:-
<b>Ripasso vigneti del Sole</b> Valpolicella Italy	170:-/740:-
<b>KWV the Mentors</b> Orchestra South Africa	890:-
<b>Produttori Langhe Nebbiolo</b> Piemonte Italy	890:-
<b>Cuvée Stockholm nr.3 AOP</b> Madiran France	850:-
<b>Grattamacco Bolgheri Rosso</b> Toscana Italy	975:-
<b>Châteauneuf-du-Pape La Nerte</b> France	1550:-
<b>Alcoholfree alternative</b> red, white, sparkling	95:- (glass)

## White wine

<b>The House white</b> Le Versant Chardonnay, France	130:-/540:-
<b>Corvers Kauter R3</b> Riesling Germany	160:-/670:-
<b>Sancerre</b> Sauvignon Blanc France	195:-/850:-
<b>Chablis</b> France	1095:-

## Rosé wine

<b>Puy Cheri</b> France	130:-/540:-
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## Sparkling wine

<b>Prosecco Villa Sandi</b> , Italy	130:-/675:-
<b>Champagne Ayala Brut Majeur</b> , France	1.250:-
<b>Champagne Bollinger</b> , France 1/2 bottle 37,5cl	750:-

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