



Welcome to Liten Krog

– the cozy
family restaurant!



Aperitifs 5cl

Aperol Spritz	175:-
Prosecco	130:-
Amaretto Sour	175:-
Blueberry Gin & Tonic (Åre bränneri)	175:-
Jämtländsk Gin & Tonic (Åre bränneri)	175:-
Rhubarb Sour	175:-
Whiskey Sour	175:-
Passion breeze	175:-
Negroni	175:-
Emmy (alcohol free)	75:-

Menu

Starters

Classic Toast Skagen

topped with roe 205:-, large 295:-

Chanterelle Toast

gratinated with Västerbotten cheese and pickled vegetables. 185:-

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, cream, saffron, bread and aioli 295:-

Butter fried artichoke fillet

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

Reindeer fillet

Butter-fried chanterelles, juniper sauce, stirred lingonberries, 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 baby potatoes 385:-

Lamb racks

Oven roasted, served with with garlic butter, deep-fried broccoli, roasted carrots, red
wine sauce, and potato gratin.. . . . 395:-

Homemade meatballs

On mixed meat, potatoes pure, cream sauce, pickled cucumber, and stirred
lingonberries. 265:-

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:-**

Feel free to ask us about the origin of the meat

All main courses are available in smaller portions for the children

Desserts

Vanilla ice cream with homemade caramel sauce and roasted almonds	105:-
Warm cloudberry with vanilla ice cream and almond flakes	145:-
Chocolate Fondant fresh fruit with vanilla ice cream	125:-
Chocolate truffle chocolate from Åre chocolate factory	55:-
A scoop of sorbet	55:-
Espresso, Cognac & chocolate truffle	
chocolate from Åre chocolate factory	160:-
Crème Brûlée	115:-

Coffee drinks 5cl

Irish coffee Tullamore whiskey	175:-
Leonard Sachs Grand Marnier & Kahlua	175:-
Kaffe Karlsson Baileys & Cointreau	175:-
Café Dom Benedictine	175:-
Café Calypso Dark Rum & Kahlua	175:-
Espresso Martini	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

Draft beer	94:-
Jämtlands Bärnsten lager.....	94:-
Åre Bryggcompagni IPA	105:-
Peroni light lager.....	94:-
Peroni gluten free light lager.....	94:-
Jämtlands bryggeri lager 3,5%	60:-
Cider Pear	94:-
Cider Apple (Dry)	105:-
Non alcoholic beer/Cider	49:-
Åre Mineralwater Sparkling 75cl.....	72:-
Coca-Cola / Fanta / Sprite / Juice / Loka	44:-

Coffee

Coffee / Tea	40:-
Espresso	35:-/40:-
Cappuccino	46:-
Caffelatte	50:-

Snaps

OP Andersson	28:-/cl
Bäska droppar	28:-/cl

Dessert Wine

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

Cognac & Calvados

Grönstedts Monopol	34:-/cl
Hennessy VS	34:-/cl
Braastad XO	40:-/cl
Martell VSOP	40:-/cl
Calvados Boulard VSOP	34:-/cl

Whiskey

Famous Grouse	30:-/cl
Bush Mills	30:-/cl
Tullamore	30:-/cl
Makers Mark bourbon	34:-/cl

Single Malt

Bowmore 12 years	34:-/cl
Laphroaig 10 years	34:-/cl
Oban 14 years	45:-/cl

Grappa

Barbera white	34:-/cl
Pinot Nero Stravecchia	45:-/cl
Amarone Bertani reserva	47:-/cl

Liqueur

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

Wine list

Red wine

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

White wine

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

Rosé wine

Puy Cheri France	130:-/540:-
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Sparkling wine

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

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