



Welcome
to
Liten Krog

- the cozy
family restaurant!



Aperitifs

Aperol Spritz	139:-
Prosecco	98:-
Elderflower Gin & Tonic (Åre bränneri)	139:-
Jämtländsk Gin & Tonic (Åre bränneri)	139:-
Dry Martini	139:-
Bellini	119:-
Negroni	139:-
Emmy (alcohol free)	52:-

10% discount on take away, applies to the entire menu

Menu

Starters

Pizza Blanco

with västerbottencheese, fish roe,
sour cream, red onions small 169:-, large 245:-

Toast Skagen

a classic Swedish starter made with creamy shrimps,
red onion, fish roe, and butter fried toast small 175:-, large 245:-

Baked goat cheese

beets, pine nuts, arugula and honey. 135:-

Liten Krog's Carpaccio

blackened reindeer thighs, tarragon mayonnaise,
pickled red cabbage, Grana Padano and garlic croutons. 169:-

Desserts

Vanilla ice cream with chocolate sauce 75:-

Warm cloudberry with vanilla ice cream and rolling pin 110:-

Chocolate Fondant fresh fruit with vanilla ice cream. 110:-

Sorbet with fresh fruit 85:-

Blueberry pie with vanilla ice cream 95:-

Espresso, Cognac & chocolate truffle

chocolate from Åre chocolate factory 135:-

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

Main courses – à la carte

Liten Krog's seafood stew

salmon, hoki fish, shrimps, mussels, served with aioli,

and bread 1/2 155:-, 1/1 239:-

Butterfried char fillet

served with lobster sauce, warm carrot salad and

potato and parsnips puree 295:-

Lamb racks

oven baked served with garlic butter, red wine sauce,

roasted cauliflower, root vegetables and potato gratin 325:-

Pepper roast fillet

served with hot cognac sauce, butter-cooked carrots and pommes Anna 345:-

Reindeer fillet

served with juniper sauce, baked root vegetables, chanterelles,

raw lingonberries and potato gratin 355:-

Prime rib burger

served with cheddar cheese, bacon, black pepper mayo,

pickled red onions, lettuce, tomato, bearnaise and french fries 215:-

Vegetarian hamburger

served with cheddar cheese, black pepper mayo,

pickled red onions, lettuce, tomato, bearnaise and French fries 205:-

Pasta with fillet

served with mushrooms, cream, garlic and Grana Padano. 245:-

Vegetarian lentil stew

with zucchini and peppers, served with baked cauliflower, potato and parsnips puree

and roasted sunflower seeds 225:-

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

Pizza

Classics

- 1. Vesuvio** Tomato sauce, cheese and ham 160:-
2. La Bussola tomato, cheese, ham, prawns added after baking 160:-
3. Capricciosa tomato, cheese, ham, mushrooms 160:-
4. Hawaii tomato, cheese, ham, pineapple 160:-
10. Calzone tomato, cheese, ham, folded 160:-
For the kids no 1 -10 95:-

Favorites

- 16. Pizza kebab** kebab, onion, fresh tomatoes, garlic sauce 160:-
17. Thai chicken chicken, onion, curry, chilli sauce 160:-
18. Pizza du Chèvre ham, olives, chèvre, honey 160:-

The pizzas can be order gluten free (+20:-)

The pizza dough contains egg yolk.

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Italian Classics

- 26. Mozzarella** mozzarella, prosciutto ham,
ruccola, fresh tomatoes, Grana Padano 175:-
- 27. Pepperoni** peppers, pepperoni sausage, fresh tomatoes,
mozzarella, ruccola, Grana Padano 175:-
- 28. Ciao Ciao** fillet of pork, Sauce Béarnaise, half folded 175:-
- 29. Ventricina** mozzarella, Ventricina salami,
Grana Padano, ruccola, olives, jalapeno 175:-
- 30. Pizza Pesto** prosciutto, mozzarella, red onion,
mushrooms, ruccola, pesto 175:-
- 31. Pizza Beetroot Rödbeta** mozzarella, pine nuts, beetroot,
chèvre, honey, ruccola 175:-

New favorites

- 33. Kalamata** chèvre, figs, beetroot, walnuts, honey,
kalamata olives, mozzarella, ruccola 175:-
- 34. Salsiccia** mushroom, truffle ricotta, salsiccia,
spinach, "Västerbotten" cheese 175:-
- 36. Spinach** sundried tomato, mozzarella,
mushroom, pepper, garlic, spinach, ricotta 175:-
- 40. Pizza of the house** Mushrooms, pepper, mozzarella, pesto,
feta cheese, ricotta and ruccola will be added after baking. 175:-
- 50. Chanterell** thin slices of reindeer meat, chanterell,
chevré, garlic, lingonberry, mozzarella, ruccola. 195:-
- 51. Du Chef** fillet of beef, mushrooms, red onion,
arugula and béarnaise sauce. 195:-

Shared pizza 40:-

Extra topping 10:-/20:-

Beer & Soda

Draft beer	72:-
Jämtlands Bärnsten lager.....	79:-
Åre Bryggcompagni IPA	89:-
Åre Bryggcompagni Pilsner	89:-
Åre Bryggcompagni 3,5%	55:-
Cider Pear	72:-
Cider Apple (Dry)	89:-
Non alcoholic beer/Cider	47:-
Pellegrino Mineralwater 50cl	49:-
Coca-Cola / Fanta / Sprite / Juice / Loka	36:-

Coffee

Coffee / Tea	35:-
Espresso	35:-/40:-
Capuccino	42:-
Cortado	45:-

Snaps

OP Andersson	26:-/cl
Bäska droppar	26:-/cl

Cognac & Calvados

Grönstedts Monopol	26:-/cl
Hennessy VS	28:-/cl
Braastad XO	30:-/cl
Martell VSOP	44:-/cl
Calvados Boulard VSOP	30:-/cl

Dessert Wine

Laborie Pineau South Afrika.....	20:-/cl
Sauternes France.....	26:-/cl

Coffee drinks

Irish coffee Jameson whiskey	139:-
Leonard Sachs Grand Marnier & Kahlua	139:-
Kaffe Karlsson Baileys & Cointreau	139:-
Café Dom Benedictiné	139:-
Café Calypso Dark Rum & Kahlua	139:-
Espresso Martini	139:-

Whiskey

Scotch

Famous Grouse	26:-/cl
Bush Mills	26:-/cl
Makers Mark bourbon	30:-/cl

Single Malt

Bowmore 12 years	30:-/cl
Laphroaig 10 years	30:-/cl
Oban 14 years	40:-/cl

Grappa

Mazetti Barbera white	34:-/cl
Mazetti Barbera aged	36:-/cl
Pinot Nero Stravecchia	45:-/cl
Amarone Bertani reserva	47:-/cl

Liqueur

Punch	22:-/cl
Amaretto	26:-/cl
Bailey's	26:-/cl
Cointreau	26:-/cl
Drambuie	26:-/cl
Grand Marnier	26:-/cl
Kahlua	26:-/cl
Xanté	26:-/cl
Limoncello	26:-/cl
Rom Diplomatico	30:-/cl
Rom Diplomatico reserva	40:-/cl

Wine list

Red wine

The House Red Barbera, Piemonte Italy	98:-/415:-
Backhouse Cabernet Sauvignon California	135:-/495:-
AOP Minervois Syrah/Grenache France.	135:-/495:-
Gantos de Valpiedra Tempranillo Rioja	495:-
Vigneti del Sole Ripasso Valpolicella Italy	155:-/575:-
Altos Las Hormigas Malbec Argentina	575:-
Take it to the grave Pinot Noir Australien.	160:-/600:-
Priorat Mas De Subira Spain	165:-/650:-
KWV the Mentors Caberne Franc South Africa	750:-
Produttori Langhe Nebbiolo Piemonte Italy	795:-
Châteauneuf-du-Pape La Nerte France	1150:-
Barolo Giovanni Rosso Italy.	1250:-
Amarone della Valpolicella Plenum 2013 Italy	1450:-
Alcoholfree alternative red, white, sparkling	75:- (glass)

White wine

The House white Le Versant Chardonnay, France.	98:-/415:-
Smoking Loon Chardonnay USA.	480:-
Corvers Kauter R3 Riesling Germany	145:-/545:-
Sancerre Sauvignon Blanc France	165:-/650:-
Chablis France	750:-

Rosé wine

Les Cardounettes Syrah France	98:-/415:-
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Sparkling wine

Vigneti del sole Prosecco , Italy	98:-/495:-
L´Extra par Langlois Cremant Brut France.	550:-
Champagne Ayala Brut Majeur , France	1.250:-

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