

ROOFTOP & BAR

## 01. COLD and CLEAR

It looks innocent, clear, smooth, and still like the ice in April.

But beneath the surface lie sweet almond tones, acidity, and a touch of homemade northern magic.

A milk punch that slips straight into the heart, milked, clarified, and dangerously easy to drink.

Swedish aged rum, almond, lemon, sugar, milk

· Sweet & gentle

## 02. NORTHERN VIEW

A shimmering journey through mountains and sky. This northern interpretation of the classic drink "Gröna hissen" retains its iconic color but is now filled with flavors inspired by Kiruna's landscape, deep mines, and the magic of the northern lights.

Swedish gin, ice cider, curacao, malic acid, green soda

· Light & tangy

## 03. NORDIC DEVIL

El Diablo put on the winter jacket.

Tequila Reposado warms the soul while sea buckthorn and blackcurrant invite you into the northern Swedish forests.

A cold devil from the north—fiery, tangy, and dangerously charming.

Tequila, Norrbotten mulled wine, sea buckthorn, blackcurrant, chili

· Spicy & sour

## 04. MIDSUMMER'S CAKE

The sweetness of summer in every sip. A tribute to Swedish midsummer, ripe strawberries and raspberries meet smooth vodka, topped with fluffy vanilla foam and edible flowers. But be careful, after a few, you might start dancing like a frog!

Swedish vodka, raspberry liqueur, strawberries, lemon, vanilla foam

· Tart & Sweet

## 05. KIRUNABIEN FASHIONED

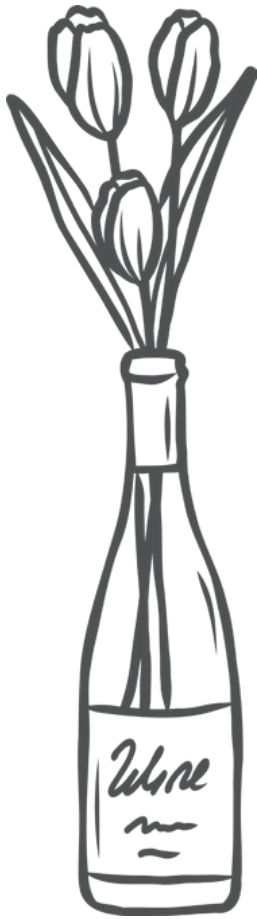
Where the midnight sun meets tropical beaches. An unexpected love story between Kiruna and the Caribbean. This interpretation of an Old Fashioned blends rich tropical rum, golden cloudberry acidity, and a hint of pineapple sweetness floating over the tundra.

Swedish aged rum, cloudberry liqueur, pineapple, bitters

· Strong & powerful



Cocktails  
175:–



## O6. MIDWINTER APPLE

When darkness falls heavily and the cold bites your cheeks, we warm ourselves with apple, tonka, and a rich cream crown.

Calvados and rye meet in a winter dance, tangy, spicy, and sinfully smooth.

A dessert for those who prefer to drink rather than eat dessert.

Calvados, Swedish rye whisky, apple, tonka, cardamom, cream

• Creamy & gentle

## O7. RED MOOSE SOUR

A smoky whisper between forest and city. Built on smoky whisky, sweetened with honey from the midnight sun and topped with a deep red foam inspired by the northern lights over the winter mountains.

Bourbon, Islay whiskey, honey, lemon, red wine foam

• Sour & Smoky

## O8. FROSTY SPRUCE

Like kissing a pine tree in the middle of winter. NB Forest Gin, birch, and lemon come together in a fresh swirl of forest and cold, topped with spruce shoot tonic and a touch of balance. Fresh, tangy, and as crisp as the northern Swedish winter air.

Swedish gin, pine, birch, tonic

• Tangy & foresty

## O9. THE LEGEND 2.0

We mixed Norrbotten with the NHL and got the legend himself in a glass. Rye, whisky, and sea buckthorn fight over the puck while the lemon keeps the referees awake. Yellow and blue, strong, ice-cold, and rock-hard. Just like Börje.

Swedish rye whisky, Canadian whisky, sea buckthorn, lemon, bitters

• Sour & berry-flavored

*Cocktails*  
175:–

## 10. FEsPRESSO MARTINI

Espresso Martini with a hint of browned butter and a splash of warming aged rum with notes of caramel. Topped with silky Galliano foam and sea salt, in a drink as dark as the polar night and as invigorating as an ice bath after the sauna.

Espresso Martini for those who wish for coffee and dessert in the same sip.

Vodka, rum, coffee, bitters, Galliano & butter caramel foam

· Creamy & complex

## 11. HOWLING HIGHBALL

A modern interpretation of the Swedish classic Vargtass, where wild strength meets elegance. Swedish gin, lingonberry sugar, lemon, and grapefruit create a berry-tart citrus punch, while the soda extends the flavors to a refreshing, bubbly finish. A highball for the modern predator.

Swedish gin, lingonberry, lemon, grapefruit

· Berry-flavored & thirst-quenching

*Cocktails*  
175:–



## 12. TRADER GROG

The wholesaler took a leave of absence and headed north.

He swapped soda for Trocadero and the tie for a cap. Grönstedts, malic acid, and northern Swedish freedom in a glass, sweet, tangy, and a bit cheeky, with a nod to classic Swedish cocktail culture, but shifted northward.

Cognac, orange liqueur, malic acid, Trocadero

· Fruity & refreshing

## 13. GIN MADE ME DO IT

A northern signature cocktail created exclusively for Elite Hotel Frost in Kiruna, in collaboration with Kurjoviken's Distillery.

Our gin is distilled with juniper berries, coriander seeds, licorice root, fresh lemon zest, and wild lingonberries, served with premium tonic, ice, and a handpicked garnish that highlights its clear and deep flavors.

Our own gin made at Kurjoviken's distillery in Skelleftehamn, tonic, lingonberry compote, lemon zest

· Exclusive & smooth

# WINE & BEER



## 14. IRISH COFFEE

A timeless warm classic where rich coffee meets Irish whiskey, sweetened with sugar and topped with whipped cream. A perfect balance of strength, sweetness, and smoothness.

Tullamore Dew, syrup made from brown sugar, lightly whipped cream, coffee

· Strong & warming

## 15. FROST NIGHT COFFEE

An elegant coffee drink that captures the northern soul. Hot coffee meets Swedish punsch and wild blueberries, topped with whipped cream and a sprinkle of chocolate like falling snow. A warm and embracing drink for cold Kiruna nights.

Epic blueberry liqueur, Swedish punsch, lightly whipped cream, coffee

· Smooth & cozy

## SPARKLING WINE

**Cerro Cava Blanco Brut** 99/495 :-  
*Cava, Spain*

**Guldkula Brut Réserve** 179/895 :-  
*Champagne, France*

## RED WINE

**Caliza Organic Tempranillo** 89/445 :-  
*Tempranillo, Spain*

**Cantina di Illasi Ripasso** 135/675 :-  
*Corvina, Italy*

**Les Coteaux** 133/529 :-  
*Côtes du Rhône, France*

**Patriarche Mercurey 1er Cru Clos I' Eveque** 875 :-  
*Pinot Noir, France*

## WHITE WINE

**Caliza Organic Verdejo** 89/445 :-  
*Sauvignon Blanc, Spain*

**Sankt Anna Pur Mineral** 125/675 :-  
*Riesling, Germany*

**Patriarche Mercurey Blanc** 995 :-  
*Chardonnay, France*

## ROSE WINE

**La Gordonne Provence Rosé** 115/625 :-  
*Grenache, France*

## CIDER

**Magners** 82 :-  
*Irländsk Cider 4,5% 33 cl*

## BEER

**How to Stay Frosty** 95 :-  
*Lager 5,3%, 44 cl*

**How to Teardown This Wall** 95 :-  
*Raspberry Sour 4,5%, 33 cl*

**How to Highlight** 95:-  
*Gluten Free IPA 5,9%, 33 cl*

## KIRUNA BRYGGERI

We always have a temporary selection of drinks from the local brewery "Kiruna Bryggeri". Our bartenders are happy to tell you what's available to order right now!

## NIBBLES & SMALL COURSES

### CAULIFLOWER POPCORN

Vreta yellow pea hummus,  
lime mayonnaise, pickled onion & toasted  
sesame.

95:-

### SALMON TARTAR

Soy & chili, lemon smetana,  
vendace roe, chives & fried flatbread.

129:-

### SMALL NIBBLE PLATTER

Smetana, honey, local cured meats & cheese.

129 :-

### SHRIMP AND LOBSTER SKAGEN

Served with sami flatbread, coriander,  
chili oil & herbs.

129:-

### PUMPKIN

Baked cheesecake, pumpkin ice cream, oat  
crunch and pickled pumpkin.

149:-

## MAIN COURSES

### NORDIC SHRIMP SANDWICH

A classic shrimp sandwich served on  
toasted bread with mayonnaise, egg,  
lemon, and dill.

289 :-

### STEAK FRITES

Flank steak served with fries, homemade  
béarnaise sauce & herb butter.

349 :-

## ALCOHOL FREE

### Soda

39 :-

*Coca Cola, Coca Cola Zero, Fanta,  
Sprite, Tropicana 33cl*

### Ramlösa

35 :-

*Sparkling water, 33 cl*

### Kanon Cola

49 :-

*Soda, 33 cl*

### Eriksberg 0%

48 :-

*Beer, 33 cl*

### Brooklyn Special Effects 0%

48 :-

*Beer, 33 cl*

### Magners Cider 0%

55:-

*Irish cider 33 cl*

### Mocktails

89:-

*Non-alcoholic versions of:*

*04. Midsummer's Cake*

*06. Midwinter Apple*

*11. Howling Highball*

