

ROOFTOP & BAR

O1. 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

O2. 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

O3. 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

Cocktails
175:-

O4. 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

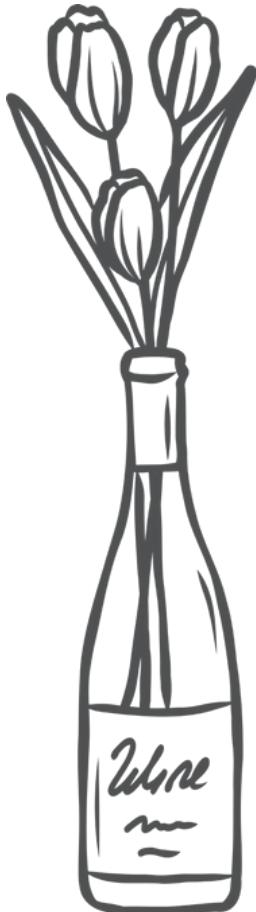
O5. KIRUNABIEN FASHIONED

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





06. 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

07. 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

08. 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

09. 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



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

Cocktails

175:-

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 <i>Cava, Spain</i>	99/495 :-
Guldkula Brut Réserve <i>Champagne, France</i>	179/895 :-

RED WINE

Caliza Organic Tempranillo <i>Tempranillo, Spain</i>	89/445 :-
Cantina di Illasi Ripasso <i>Corvina, Italy</i>	135/675 :-
Les Coteaux <i>Côtes du Rhône, France</i>	133/529 :-
Patriarche Mercurey 1er Cru Clos I 'Eveque <i>Pinot Noir, France</i>	875 :-

WHITE WINE

Caliza Organic Verdejo <i>Sauvignon Blanc, Spain</i>	89/445 :-
Sankt Anna Pur Mineral <i>Riesling, Germany</i>	125/675 :-
Patriarche Mercurey Blanc <i>Chardonnay, France</i>	995 :-

ROSE WINE

La Gordonne Provence Rosé <i>Grenache, France</i>	115/625 :-
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CIDER

Magners <i>Irländsk Cider 4,5% 33 cl</i>	82 :-
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BEER

How to Stay Frosty <i>Lager 5,3%, 44 cl</i>	95 :-
How to Teardown This Wall <i>Raspberry Sour 4,5%, 33 cl</i>	95 :-
How to Highlight <i>Gluten Free IPA 5,9%, 33 cl</i>	95:-

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 :-
<i>Coca Cola, Coca Cola Zero, Fanta, Sprite, Trocadero 33cl</i>	
Ramlösa	35 :-
<i>Sparkling water, 33 cl</i>	
Kanon Cola	49 :-
<i>Soda, 33 cl</i>	
Eriksberg 0%	48 :-
<i>Beer, 33 cl</i>	
Brooklyn Special Effects 0%	48 :-
<i>Beer, 33 cl</i>	
Magners Cider 0%	55:-
<i>Irish cider 33 cl</i>	
Mocktails	89:-
<i>Non-alcoholic versions of: 04. Midsummer's Cake 06. Midwinter Apple 11. Howling Highball</i>	

