CHRISTMAS HEIST

Traditional dishes are easy to deploy, but this season we wish to serve something special to enjoy.

A wonderfully composed menu with no compromises, we look forward to serving exciting tastes and spices!

The environment is something we take to our heart, and that we are Eco-certified is particularly smart.

We strive for the best in ethics and that healthy environments abound, and reducing food waste during holidays is naturally sound.

DATES: November 29 and 30. December 1. December 6-7-8 and December 13-14-15

PRICE MENU: 595 SEK/ person

DRINK PACKAGE: 375 SEK/ person

BOOK: +46(0)980-630 00, bokning@ripan.se



AN ALTERNATIVE CHRISTMAS CELEBRATION. MENU:

Your evening begins with the kitchen's spicy non-alcoholic forest-berry mulled wine together with hors-d'œuvres on soft gingerbread cake, traditional coffee cheese and blueberry marmalade.

STARTER - ANCHOVY & EGG SALAD ON RYE

Whitefish roe from Kalix served with potatoes, red onion, pickled herring, mayonnaise, crisp bread and rye

VEGAN: Seaweed caviar served with potatoes, red onion, marinated tofu, vegan mayonnaise, crisp bread and rye

DRINK: 3 cl Christmas tree snaps, one 33cl bottle locally produced pilsner from Foxtail Brewery in Kiruna
Non-alcohol option: 3cl Christmas tree snaps (non-alcohol), Easy rider IPA

MAIN COURSE- FROM CHEEK TO TAIL

Norrland ox, mulled-wine braised cheek, butter sautéed fillet and oxtail gravy served with potato purée, roasted almonds and root vegetables

VEGAN: Root celery cooked in mulled-wine, root celery purée, red-wine gravy, pumpkin, almonds, red and green cabbage

DRINK: 1 glass Barbera del Monferrato DOC 2016- Italy-ECO.

Non-alcohol option: 1 glass non-alcohol red wine - ECO

DESSERT - GINGERBREAD & BLOOD ORANGE

Cream cheese ice cream served with blood-orange consommé and gingerbread

VEGAN: Vegan vanilla ice cream served with blood-orange consommé and gingerbread

DRINK: Blaxsta Vidal, 4 cl Icewine - Sweden Non-alcohol option: The kitchen's crowberry nectar