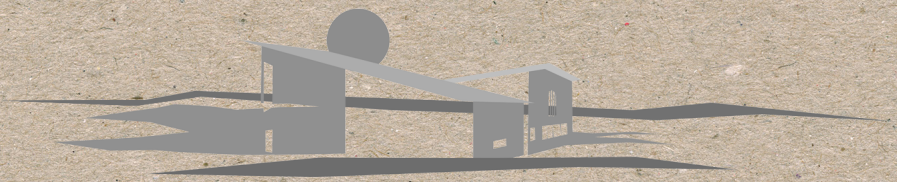


# OUR FOOD

Welcome to the exciting city of Kiruna, where the Swedish, Sami, and Torne Valley Finnish cultures meet. Most of our produce come from our tricultural region, something we always enjoy telling you more about.

Every dish has its own history. We know where the reindeer wandered and the fish were caught. Our dishes are prepared with care, following traditional recipes, seasoned with new influences from around the world.

Ripan Kitchen wish to give you a dining experience that moves your senses – cooked with local and ethical alternatives in the hope of making the smallest imprint on the hand that feeds us.





# STARTERS



## MOOSE - 135 SEK

Nduja made with moose sausage and air-dried ham from Jämtland, served with a tomato salad and grilled bread

We recommend:

Franzen Zeit, 2019

Riesling Feinherb, Mosel, Germany

155 SEK glass / 625 SEK bottle

or

Kiruna Bryggeri, Shit Creek Ale 105 SEK

## ARCTIC CHAR - 155 SEK

Pickled Arctic char served with flatbread, new potatoes, sour cream, Västerbotten aged cheese and chopped red onion

We recommend:

Pago Casa Gran Falcata Rosé, 2021

Syrah/Grenache, Valencia, Spain

125 SEK glass / 495 SEK bottle

or

Northern Brewers, Meadowsweet Golden Ale 89 SEK

## SKAGEN - 125 SEK

Creamy salad with tofu, fennel and eggless mayonnaise served with spinach cream, salad, vegetarian caviar and toast

We recommend:

Sybille Kuntz Qualitätswein, 2020

Riesling Trocken, Mosel, Germany

145 SEK glass / 585 SEK bottle

or

Kiruna Bryggeri, Mainstream Lager 89 SEK



# MAIN COURSES



## OX - 435 SEK

Grilled Swedish beef sirloin, served with crushed new potatoes, grated parmesan, bearnaise sauce and grilled spring vegetables

We recommend:

Domaine Barou Cuvee des Vernes, 2021

Syrah, Collines Rhodanniennes, France

135 SEK glass / 555 SEK bottle

or

Northern Brewers, Cloudberry IPA 105 SEK

## REINDEER - 295 SEK

Caesar salad prepared with smoked reindeer topside and dry salted bacon, served with Swedish tomatoes, romaine salad, croutons and Caesar dressing

We recommend:

Veronica Ortega Quite, 2020

Mencia, Bierzo, Spain

135 SEK glass / 555 SEK bottle

or

Northern Brewers, Session Club rIPA 105 SEK



## PIKEPERCH - 375 SEK

Butter sautéed pikeperch from Lake Hjälmaren served  
with creamed savoy cabbage and pickled new potatoes,  
topped with roasted hazelnuts and baby carrots

We recommend:

Valentin Zusslin Cuvee Jean Paul, 2020

Pinot Gris, Alsace, France

155 SEK glass / 625 SEK bottle

or

Kiruna Bryggeri, Hviit veteöl 105 SEK

## HAMBURGER - 225 SEK

Hamburger on brioche bun with cheese, onion, pickle,  
chilli dressing & salad, served with french fries and  
tarragon dip

We recommend:

Fina Hidalgo Albert, 2018

Garnac./Carin./Syrah/Merlot/Cab.Franc, Priorat, Spain

145 SEK glass / 585 SEK bottle

or

Kiruna Bryggeri, FjällrIPA 105 SEK

**ALLERGIC? PLEASE ASK**

**THE STAFF FOR OPTIONS**



## PEPPER BURGER - 225 SEK

Burger made with pepper and red lentils on a brioche bun with cheese, onion, pickle, chilli dressing and salad, served with french fries and tarragon dip

We recommend:

Vite Colte Barbera d'Asti Rosso Fuoco, 2020

Piemonte, Italy

130 SEK glass / 525 SEK bottle

or

Kiruna Bryggeri, KRN lager 105 SEK

## RISOTTO - 295 SEK

Risotto with parmesan and spinach, served with roasted spring vegetables, pumpkin seeds and birch leaf chutney

We recommend:

Visintini Orange, 2019

Pinot Grigio, Friuli-Venezia-Giulia, Italy

130 SEK glass / 525 SEK bottle

or

Northern Brewers, Kätöl Pale Ale 105 SEK





# DESSERTS



## CHOCOLATE CAKE - 135 SEK

Rocky road chocolate cake with roasted pecans and raspberry sorbet

We recommend:

Musella Recioto, 2015

Corvina/Croatina/Oseleta, Valpolicella, Italy

85 SEK glass

## CHEESECAKE - 145 SEK

Caramel flavored cheesecake with cashew nuts and dates, served with lemon curd and blackberries

We recommend:

Alvear Anada

Pedro Ximenez, Montilla-Moriles, Spain

85 SEK glass

## CRÈME BRÛLÉE - 135 SEK

Crème brûlée with fresh strawberries

We recommend:

Domaine Labranch Laffont Bilh

Petit Manseng, Madiran, France

85 SEK glass

## CHOCOLATE TRUFFLES - 35 SEK/PIECE

Camp Ripans homemade chocolate truffles

We recommend:

Carlshamns Flaggpunsch

Sweden

80 SEK glass





We strictly use induction hobs so that no heat goes to waste. All lighting consists of LEDs with motion detectors that only light up when really needed.



It's important to wash dirty pots, pans, cutlery and dishes until clean. For us it is equally important not to waste nature's resources, therefore our new equipment adjusts the temperature and amount of water needed according to the amount of dirt on the load and saves up to seven times the amount of water compared to a regular washing machine.



If there is anything left on your plate, our modern compost machine will take care of it. All organic waste is composted and can then be used as fertilizer to grow new fresh produce.



We only use natural coolants and equipment that do not contribute to the exhaustion of carbon dioxide.



The heating that generates in our kitchen is used in other areas at Camp Ripan by our modern ventilation system.