Wedding Menu 1

STARTER | TASTES OF NORRLAND

Fish and meat from Lappland served with their seasonal accompaniments

INTERMIEDIATE COURSE | FOREST MUSHROOMS

Soup based on mushrooms, cream and sherry served with barley crispbread

MAIN COURSE | SMOKED REINDEER TOPSIDE

Lightly-smoked reindeer accompanied by an almond potato pastry, seasonal vegetables, a dark wild gravy and raw sugared cranberries

DESSERT | CLOUDBERRIES

Cloudberry ice cream served with warm lingonberry soup and almond biscuit

4-COURSES 825 SEK | WINE PACKAGE 615 SEK

Prices applies per person and for parties between 10 and 150 persons. The wine package incl. three glasses of wine of your choice with a refill and a dessert wine. The menu can also be served in our unique, completely secluded space Andrummet (max. 45 pers) for an additional cost of renting the premises.

bokning@ripan.se | 0980-630 00

CAMP Ripan

Wedding Meny 2

STARTER | FISH SOUP FROM NORRLAND

Whitefish, wild salmon and Arctic char with root vegetables, white wine and cream served with Sami soft flatbread (Gahkú)

MAIN COURSE | SLOW-COOKED MOOSE

Moose topside served with bullion-infused root vegetables, forest mushrooms, almond potato purée and raw-sugared lingonberries

DESSERT | LINGONBERRY SPICE CAKE

This soft cake is butter-sautéed and served with arrack punch cream and blueberry compote

3-COURSES 725 SEK | WINE PACKAGE 470 SEK

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Wedding Menu 3 (veg)

STARTER | SHIITAKE MUSHROOM SOUP

Shiitake mushrooms from the Kiruna undergound mine prepared as a soup served with Sami soft flatbread (Gahkú)

MAIN COURSE | SWEDISH ROOT VEGETABLES

Oven-baked root vegetables seasoned with lemon and thyme, served with a spring roll filled with cabbage, onion, bean purée and horseradish, accompanied by an almond potato pastry with a taste of truffles from Gotland

DESSERT | LINGONBERRY SPICE CAKE

This soft cake is butter-sautéed and served with arrack punch cream and blueberry compote

3-COURSES 545 SEK | WINE PACKAGE 470 SEK

Prices applies per person and for parties between 10 and 150 persons. The wine package incl. two glasses of wine of your choice with a refill and a dessert wine. The menu can also be served in our secluded space Andrummet (max. 45 pers) for an additional cost of renting the premises.

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Add-ons

WEDDING TOAST | SPARKLING WINE

Celebrate the newlyweds with a joint wedding toast, often in connection with the dinner or directly after the ceremony

AMOUSE-BOUCHE | SPOON OF ROE

A taste of Norrland, perfectly suited with the wedding toast

WEDDING TOAST 85 SEK | AMOUSE-BOUCHE 75 SEK

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