

2022

# 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 25  
December 2-3  
December 9-10  
December 17

## 4-COURSES

795 SEK/person

## BOOK

+46(0)980-630 00  
bokning@ripan.se  
(Inform us about  
any allergies)

## *in the lobby*

### MINI-GINGER

Soft gingerbread with blue cheese and cloudbberries

## *starter*

### HERRING-FREE

Arctic char mousseline served with almond potato cream, chopped red onion and rainbow trout caviar

## *middle*

### CHRISTMAS HAM HAS VANISHED

Mustard-breaded reindeer topside served with beetroot, roasted nuts and mustard

## *main*

### OUT OF MEATBALLS

Thin sliced Swedish calf entrecôte served with roasted cabbage, mushrooms, herbed butter and potato cake

## *dessert*

### SANTA BRÛLÉE

Crème brûlée with a taste of traditional rice pudding served with candied almonds and orange

CAMP  
*Ripán*