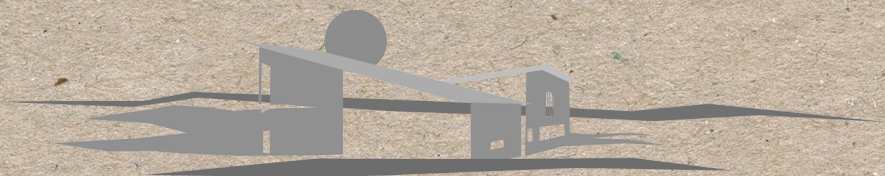


OUR FOOD

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. As one of few restaurants, we have been awarded with Slow Food Sápmi – the Sami's own quality label for good, clean and fair food. The result is unique food experiences with a taste, quality and identity they believe the industry cannot deliver.

For the enjoyer of life, we can warmly recommend our well-balanced tasting menu with genuine flavors of Lapland accompanied by carefully selected wines – always European and ecological or biodynamic.



TASTING MENU



Check availability for this menu with your waiter

AMUSE BOUCHE

Vendace roe with sour cream and red onion

STARTER

Arctic char with lemon and green peas

MIDDLE COURSE

Smoked reindeer tartar with horseradish and mustard

CONTRAST OF TASTE

Sea buckthorn sorbet

MAIN COURSE

Reindeer sirloin with almond potatoes and aged
Västerbotten cheese

DESSERT

Cloudbberries and coffee cheese

FOR THE COFFEE

Kangos biscuit

895 SEK

WINE PACKAGE +390 SEK

STARTERS



REINDEER TOPSIDE - 195 SEK

Slow food Sápmi presidia smoked reindeer topside,
served as steak tartare with horseradish, egg yoke,
black salsify root crisps and mustard from Pesula
farm in Kukkola

We recommend:

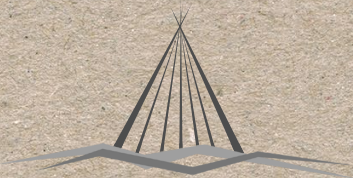
Juvenal les Ribes du Vallat Rouge, 2019
Grenache/Syrah, Ventoux, France
145 SEK glass / 580 SEK bottle

ARCTIC CHAR - 165 SEK

Lightly smoked Arctic char topped with blackened
leeks, ryebread and aged cheese with green pea sorbet,
rainbow trout roe, lemon crème and cauliflower

We recommend:

Julius Goldmuskateller Westhofener Rotenstein, 2021
Goldmuskateller, Rheinhessen, Germany
135 SEK glass / 540 SEK bottle



SINCE ANCIENT TIMES THE PEOPLE OF SÁPMI AND
HUNTERS HAVE SALTED AND SMOKED THEIR MEAT IN
THE "LAVVU" — A TRADITIONAL SÁMI SMOKE TENT

VENDACE ROE - 325 SEK

Almond potato and Västerbotten cheese waffle topped with vendace roe from the Bothnian Sea, served with sour cream, diced red onion and lemon

We recommend:

Sibylle Kuntz Riesling Qualitätswein Trocken, 2020

Riesling, Mosel, Germany

145 SEK glass / 580 SEK bottle

MUSHROOM - 145 SEK

Mushroom soup on Karljohan and forest mushrooms with flavor of sherry served with croutons on Parka bread and creme of soy cream and shiitake mushrooms decorated with truffle chips

We recommend:

Weingut Julius Spätburgunder, 2020

Pinot Noir, Rheinhessen, Germany

130 SEK glass / 520 SEK bottle



**IF THERE IS ANYTHING LEFT ON YOUR PLATE
WE COMPOST IT TO GROW NEW, FRESH PRODUCE**

MAIN COURSES



REINDEER SIRLOIN - 430 SEK

Butter sautéed reindeer sirloin served with almond potato cake seasoned with Västerbotten cheese, carrot puré, blueberry gravy and topped with fried parsnip

We recommend:

Domaine Servans Jonas, 2019
Grenache/Syrah, Côtes du Rhône, France
155 SEK glass / 620 SEK bottle

COD - 385 SEK

Steamed Norwegian cod served with Jerusalem artichoke terrine, pickled winter vegetables, white wine gravy and rainbow trout roe

We recommend:

Valentin Zusslin Cuveé Jean Paul
Pinot Gris, Alsace, France
150 SEK glass / 600 SEK bottle

OX - 475 SEK

Grilled Swedish ox fillet served with polenta, balsamic red wine gravy, confit tomatoes and red onion

We recommend:

FINA Hidalgo Albert, 2018
Grenache/Syrah/Merlot/Cabernet Sauvignon/Cabernet
Franc/Carignan, Priorat, Spain
150 SEK glass / 600 SEK bottle

SAUTÉED REINDEER - 295 SEK

Sautéed sliced reindeer served with potato purée,
lingonberries and pickled winter vegetables

We recommend:

Vite Colte Barbera D'Asti Rosso Fuoco, 2020
Barbera, Piemonte, Italy
145 SEK glass / 580 SEK bottle

KORNOTTO - 295 SEK

Risotto prepared with pearl barley, served with salt-baked
red beets, roasted buckwheat, fried cheese and root
vegetable crisps

We recommend:

Visintini Pinot Grigio, 2019
Pinot Grigio, Friuli-Venezia Giulia, Italy
140 SEK glass / 560 SEK bottle

CROQUETTES - 295 SEK

Mushroom and chickpea croquettes served with parsnip
purée, roasted sweet pepper crème, coriander, confit
tomatoes and pickled red onion

We recommend:

Ylice Verdicchio Classico Superiore, 2019
Verdicchio, Marche, Italy
130 SEK glass / 520 SEK bottle

**ALLERGIC? PLEASE ASK
THE STAFF FOR OPTIONS**

DESSERTS



LINGONBERRIES - 130 SEK

White chocolate panna cotta with lingonberries,
roasted chocolate and Kangos biscuit crumbles

We recommend:

Labranche Laffont Pancherenc du vic Bihl, 2020

Petit Manseng, Madiran, France

85 SEK glass

CLOUDBERRIES - 140 SEK

Coffee ice cream served with cloudberry jam,
almond biscuit, browned butter crème and
traditional coffee cheese from Jukkasjärvi

We recommend:

Chateau Grand Peyrot, 2015

Semillon/Sauvignon Blanc, Bordeaux, France

85 SEK glass



EVERY YEAR WE BUY SEVERAL KILOS OF BERRIES
FROM OUR OWN STAFF WHO SPEND THEIR SPARE
TIME IN THE QUIET CORNERS OF THE FOREST

BLUEBERRIES - 130 SEK

Chocolate fondant served with blueberry sorbet,
orange curd and pistachios

We recommend:

Musella Recioto, 2015

Corvina/Croatina/Oseleta, Venetien, Italy

85 SEK glass

PIZZA - 130 SEK

Gáhkku flatbread pizza with white chocolate,
vanilla ice cream and hot berry coulis sauce

We recommend:

Carlshamns Flaggpunsch

Sweden

95 SEK glass



**ALL OUR BEERS ARE SWEDISH AND THE MAIN
PART OF OUR ASSORTMENT COMES FROM A
LOCAL BREWERY CALLED "KIRUNA BREWERY"**



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.