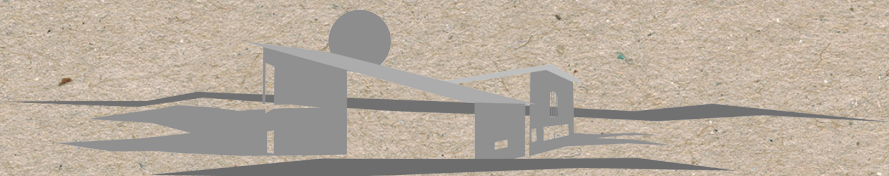


# OUR FOOD

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

## STARTER

Whitefish roe

## MIDDLE COURSE

Ptarmigan

## CONTRAST OF TASTE

Sorbet

## MAIN COURSE ONE

Reindeer

## MAIN COURSE TWO

Catch of the week

## DESSERT

Cloudberries

## FOR THE COFFEE

Coffee cheese

**995 SEK**

**WINE PACKAGE +650 SEK**

# STARTERS



## WHITEFISH ROE - 295 SEK

Whitefish roe from the Gulf of Bothnia served on  
Västerbotten cheese and potato omelette

We recommend:

Sibylle Kuntz Qualitätswein Trocken, 2020  
Riesling, Mosel, Germany  
145 SEK glass / 585 SEK bottle

## TACO - 165 SEK

Long-cooked reindeer topside served in taco bread  
made from home-baked Gáhkku

We recommend:

Valentin Zusslin Bollenberg Sylvaner, 2017  
Sylvaner, Alsace, France  
165 SEK glass / 665 SEK bottle

## **PTARMIGAN SOUP - 165 SEK**

Soup made from cured ptarmigan and Småland shiitake mushrooms with a hint of truffle, served with smoked cream cheese and rye bread crumbs

We recommend:

Les Monts de Juchepie, 2020  
Chenin Blanc, Loire, France  
165 SEK glass/ 665 SEK bottle

## **JUST SOUP - 135 SEK**

Soup of Småland shiitake mushrooms with a hint of truffel, garnished with croutons and parsley

We recommend:

Les Monts de Juchepie, 2020  
Chenin Blanc, Loire, France  
165 SEK glass / 665 SEK bottle



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

# MAIN COURSES

## SMOKED REINDEER TOPSIDE - 435 SEK

Smoked and cured reindeer sirloin served on pumpkin puree with Västerbotten cheese croquettes

We recommend:

Michel Guignier Morgon Vieilles Vignes, 2021  
Gamay, Beaujolais, France  
165 SEK glass / 665 SEK bottle

## PLANK STEAK - 495 SEK

Grilled beef tenderloin from Norrbotten farms with almond potato duchesse, served with bacon-wrapped haricot verts, red wine sauce and béarnaise sauce

We recommend:

Radici Filari Risa Langhe Nebbiolo, 2020  
Nebbiolo/Gamay, Piemonte, Italy  
165 SEK glass / 665 SEK bottle

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

## **NORWEGIAN CATCH - 385 SEK**

Fried or steamed fish from Norway served on a potato cake with green peas and dill

We recommend:

Roman Blanc Orange, 2014

Chardonnay/Sauvignon Blanc, Languedoc, France

145 SEK glass / 585 SEK bottle

## **WILD WALLENBERGER - 295 SEK**

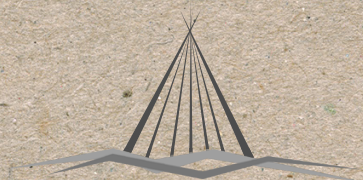
Wallenberger made from game meat seasoned with nutmeg Epice Riche, served with mashed potatoes and haricot verts

We recommend:

Lydie & Thierry Chancelle Saumur Champigny, 2021

Cabernet Franc, Loire, France

145 SEK glass / 565 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**

## **CANNELLONI - 295 SEK**

Pasta Cannelloni filled with ricotta, spinach and almond potato baked au gratin with béchamel sauce made with Västerbotten cheese

We recommend:

Vite Colte Barbera d'Asti Rosso Fuoco, 2020

Barbera, Piemonte, France

145 SEK glass / 585 SEK bottle

## **CHILI - 295 SEK**

Chili with jackfruit and nacho on homemade Gáhkku, topped with coriander

We recommend:

Huber Kontrast Natural Wine, 2021

Blend, Niederösterreich, Austria

145 SEK glass / 585 SEK bottle



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

# DESSERTS



## CLOUDBERRIES - 165 SEK

White chocolate and cream cheese panna cotta  
topped with cloudberrries, roasted white chocolate  
and almonds

## PECAN - 145 SEK

Pecan pie with salted caramel filling served  
with vanilla ice cream

## PEAR - 145 SEK

Fried Swedish Camembert with pickled pears

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## AUTUMN DESSERT WINE

Château Grand Peyrot, 2014  
Semillon/Sauvignon Blanc - 85 SEK glass

Lydie & Thierry Chancelle Coteaux de Saumur, 2018  
Chenin Blanc - 85 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.