

2023

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 24-25 December 1-2 December 8-9
4-COURSES	895 SEK/person 795 SEK/person veg
DRINK MENU	Large 490 SEK/person Small 325 SEK/person
BOOK	0980-630 00 bokning@ripan.se (Announce allergies)

in the lobby

MINI-SAFFRON

Saffron cake with lingonberries and cream cheese

starter

HERRING-FREE

Beet-cured salmon fillet with pickled pearl potatoes, mustard mayo, and kavrings chips, accompanied by egg and shaved radish

middle

OUT OF MEATBALLS

Confit pork belly with apple and red cabbage salad

main

CHRISTMAS HAM HAS VANISHED

Grilled veal outer fillet with Västerbotten cheese potato cake and mulled wine gravy, served with oven-baked root vegetables with smoked pork, pearl onions, and dried kale

dessert

GINGER BRÛLÉE

Gingerbread-spiced crème brûlée with lingonberries and candied nut crumble

CAMP
Ripan