

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

Whitefish roe

STARTER

Jerusalem artichoke

MIDDLE COURSE

Golden beet

CONTRAST OF TASTE

Sorbet

MAIN COURSE ONE

Norwegian catch

MAIN COURSE TWO

Reindeer

DESSERT

Cloudberry

FOR THE COFFEE

Coffee cheese

995 SEK

WINE PACKAGE +540 SEK

STARTERS



WHITEFISH ROE - 295 SEK

Whitefish roe from Kalix served on Västerbotten cheese
and potato omelet with whipped crème fraîche

We recommend:

Weingut Julius Sauvignon Blanc, 2022
Sauvignon Blanc, Rheinhessen, Germany
135 SEK glass | 675 SEK bottle

GOLDEN BEET - 165 SEK

Oven-baked golden beet with chèvre cream
topped with smoked reindeer heart

We recommend:

Domaine Saint Nicolas Les Clous, 2022
Chenin Blanc/Chardonnay, Loire, France
155 SEK glass | 775 SEK bottle

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

JERSUALEM ARTICHOKE - 145 SEK

Creamy soup of Jerusalem artichoke with cured
char and roasted hazelnuts

We recommend:

Domaine Le Monts de Juchepie, 2021

Chenin Blanc, Loire, France

155 SEK glass | 775 SEK bottle

CUCUMBER - 135 SEK

Miso-salted cucumber with smetana
and spruce shoot syrup

We recommend:

Sybille Kuntz Qualitätswein Trocken, 2022

Riesling, Mosel, Germany

125 SEK glass | 750 SEK bottle



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

MAIN COURSES



REINDEER SIRLOIN - 435 SEK

Smoked and grilled reindeer sirloin and fried Swedish
palt with pork served with root vegetables

We recommend:

Bodegas Vegalfaro Rebel.lia tinto, 2022
Tempranillo/Granacha, Valencia, Spain
165 SEK glass | 825 SEK bottle

OX - 365 SEK

Sous-vide-baked beef topped with herb butter and
almond potato cake served with red wine sauce, confit
tomatoes, and charred red onion

We recommend:

Radici Filari Risa Langhe Nebbiolo, 2020
Nebbiolo, Piemonte, Italy
165 SEK glass | 825 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

NORWEGIAN CATCH - 385 SEK

Pan-fried or steamed white fish from Norway served with savoy cabbage terrine and puree of green peas, white wine sauce flavored with lemon, truffle, and parmesan

We recommend:

Domaine de Juchepie Le Monts, 2021

Chenin Blanc, Loire, France

165 SEK glass | 665 SEK bottle

REINDEER MEAT SOUP - 295 SEK

Reindeer meat soup with root vegetables, potatoes, and dough dumplings served with roasted marrow bone

We recommend:

Domaine de Servans Jonas Rouge, 2020

Grenache/Syrah, Rhône, France

155 kr glass | 725 kr bottle



THE HEAT GENERATED IN OUR ECO-FRIENDLY
KITCHEN IS REUSED TO WARM UP OTHER ARE-
AS OF CAMP RIPAN

POLENTA - 295 SEK

Creamy polenta with roasted mushrooms,
cauliflower, and beets served with pumpkin seed
pesto and roasted walnuts

We recommend:

Château la Baronne Juste le Rouge, 2022
Grenache Gris/Mourvèdre, Languedoc, France
135 SEK glass | 675 SEK bottle

CHICKPEAS - 225 SEK

Hearty stew of chickpeas, white beans and coriander oil
served with grandma' bread

We recommend:

Quinta Amendoeiras Negreiros, 2019
Touriga Nacional, Touriga Franca & Vinhas Velhas,
Douro, Portugal
145 SEK glass | 725 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**

DESSERTS



CLOUDBERRY - 165 SEK

Coffee ice cream with raw-cloudberry
and almond cake

LINGONBERRY - 155 SEK

Crème brûlée flavored with rosemary
topped with lingonberry compote

BLUEBERRY - 145 SEK

Chocolate sorbet with blueberry cake,
lime curd, and coconut chips

WINTER DESSERT WINE

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

Musella Recioto della Valpolicella 2015
Corvina/Rondinella, Veneto, Italy - 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.