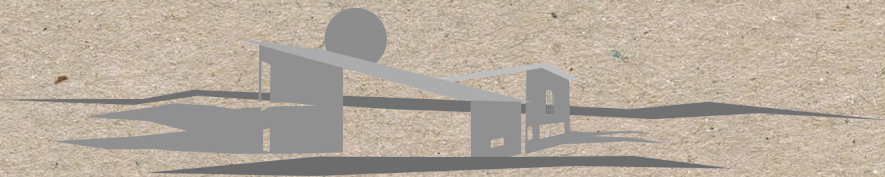


OUR FOOD

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.



STARTERS



NETTLE - 145 SEK

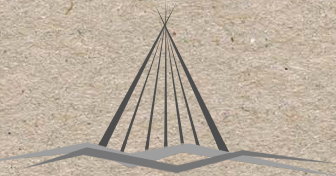
A vibrant nettle soup infused with wild garlic, accompanied by a poached egg and Västerbotten cheese crisps

'NDUJA - 165 SEK

A rustic Gahkku flatbread, baked on steel sourced from the mines, generously topped with spicy 'Nduja, smoked reindeer, bresaola, and toasted pine nuts

ARCTIC CHAR WITH A TWIST - 135 SEK

Beet-cured Arctic char, subtly flavored with coriander, served alongside ponzu, wasabi, sesame seeds, and ginger



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

MAIN COURSES



FRESH FROM THE LAKE - 395 SEK

Pan-seared Arctic char with a creamy cauliflower purée, crispy pork belly, and horseradish

LAMB SAUSAGE - 335 SEK

House-made lamb sausage accompanied by polenta purée, roasted onions, and a red wine reduction

ALLERGIC? PLEASE ASK
THE STAFF FOR OPTIONS



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

SWEDISH BEEF - 495 SEK

Grilled Swedish beef tenderloin served with tarragon butter, parmesan, and Pommes Anna

TASTE OF ASIA - 295 SEK

Ripan's Bao buns filled with crispy smoked tofu and sautéed mushrooms

CLASSIC REINVENTED - 295/205 SEK

Bouillabaisse, available with or without fish, served with toasted bread and saffron aioli



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

DESSERTS



MESSMÖR DELIGHT - 155 SEK

Crème brûlée flavored with messmör, a traditional Swedish soft whey cheese known for its sweet and slightly caramelized flavor, topped with cloudberries

DILL - 145 SEK

Dill ice cream paired with potato crisps, Granny Smith apples, and a lemon panna cotta

PISTACHIO - 165 SEK

Pistachio ice cream served with chocolate crisps and a tangy rhubarb coulis



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



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.