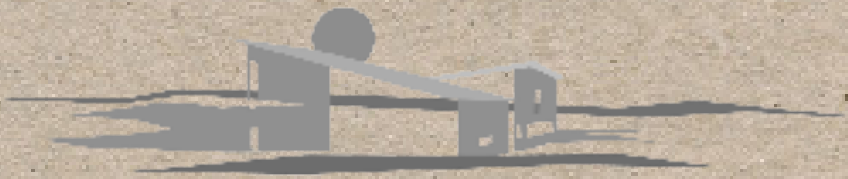


OUR FOOD

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.



STARTERS



TOGARASHI - 155 SEK

Tartar of cured Arctic char flavored with seven Japanese spices, served with wasabi, gari, ponzu along with fried rice paper, and trout roe

'NDUJA - 165 SEK

A rustic Gáhkku flatbread baked on steel from the mine, topped with spicy 'Nduja of smoked reindeer, bresaola and pine nuts

BURRATA - 155 SEK

Swedish tomatoes and herb-roasted sourdough croutons with balsamic syrup and basil oil



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



PULLED PORK - 225 SEK

Pulled pork on sourdough bread with truffle aioli, pickled red onion, and roasted mini peppers

CAULIFLOWER - 225 SEK

Cauliflower on sourdough bread with truffle aioli, pickled red onion, and roasted mini peppers

**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 - 395 SEK

with roasted new potatoes topped with parmesan and parsley, served with tarragon butter, confit tomato, and baked red onion

ARCTIC CHAR - 345 SEK

Butter-fried Arctic char with spring vegetables and summer potatoes, served with Noilly Prat-sauce and smoked seaweed roe

RISOTTO - 295 SEK

Risotto with asparagus, grilled Jerusalem artichoke, and roasted sunflower seeds

CAESAR - 295 SEK

Caesar salad with grilled and smoked reindeer tenderloin, served with crispy pork from Vindeln



**THE HEAT GENERATED IN OUR CLIMATE-SMART
KITCHEN IS REUSED TO HEAT OTHER PARTS OF
CAMP RIPAN**

DESSERTS



DILL - 135 SEK

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

RHUBARB - 135 SEK

Rhubarb sorbet with hazelnut granola and vanilla yogurt

VANILLA - 125 SEK

Vanilla panna cotta with strawberry compote and vanilla fudge



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.