

# THREE RIVERS

In **Kiruna**, where sky meets earth in an eternal dance of light and darkness, three rivers converge. The **Sami** river flows with ancient wisdom and respect for nature, the **Swedish** river brings the settlers' persistence and innovation, and the **Tornedalian** river carries a rich diversity and warmth across borders.

Just as water carves its path through the wilderness, we craft creative interpretations of traditional dishes, each a drop in the broader story of our region and philosophy. Here, **local**, **seasonal**, and **sustainable** ingredients take center stage.

So, come and gather at the confluence of rivers. Let the dishes arrive like small rafts on a powerful river of shared experiences and discoveries—with no beginning or end. Here, there is only a constant flow of flavors to explore, where every dish is part of our **Slow Food Sápmi-certified** promise of good, clean, and fair food..





# THE KITCHEN'S FIVE

A CULINARY JOURNEY THROUGH OUR FORESTS AND FIELDS

## SHIITAKE

Shiitake mushroom soup flavored with sherry and truffles, topped with sour-dough croutons

## ELK

Carpaccio of elk loin with birch leaf pesto, confit tomatoes, lingonberries, balsamic reduction, and almond potato chips

## COD

Cured cod with braised savoy cabbage, truffle, roasted hazelnuts, and trout roe

## REINDEER

Reindeer tenderloin with Jerusalem artichoke purée, carrot chips, red wine sauce, and lingonberries

## BLUEBERRY

Our blueberry ice cream with nougat roll cake

THE KITCHEN'S FIVE  
565 SEK

WINE PACKAGE  
625 SEK





# SMALL DISHES

WE RECOMMEND 3-5 DISHES PER ADULT

## POTATOES – 55 SEK

Potatoes with roasted onions, parmesan, capers and parsley

## ROOT VEGETABLES – 55 SEK

Salad of roasted root vegetables with champagne vinegar

### ALLERGIC?

LET THE STAFF KNOW  
AND WE WILL HELP YOU

## BEETROOT – 95 SEK

Raw beef on dried beetroot with walnuts, honey, chèvre cheese cream, capers and mustard from Pesula's farm

## SHIITAKE – 95 SEK

Shiitake mushroom soup flavored with sherry and truffles, topped with sourdough croutons

## ELK – 105 SEK

Carpaccio of elk loin with birch leaf pesto, confit tomatoes, lingonberries, balsamic reduction, and almond potato chips

## WHITEFISH ROE – 145 SEK

Kalix roe on potato omelet with whipped crème fraîche, chopped red onion, and toasted Västerbotten cheese



# SMALL DISHES

WE RECOMMEND 3-5 DISHES PER ADULT

## MUSHROOM – 125 SEK

Arancini with autumn mushrooms served with smetana and pickled red onion

## PORK – 125 SEK

Smoked pork shoulder with crispy oyster mushrooms and carrot béarnaise sauce

## BEEF – 145 SEK

Ox cheek with almond potato purée, smoked pork, and butter-fried mushrooms

## REINDEER – 165 SEK

Reindeer tenderloin with Jerusalem artichoke purée, carrot chips, red wine sauce, and lingonberries

## PUMPKIN – 125 SEK

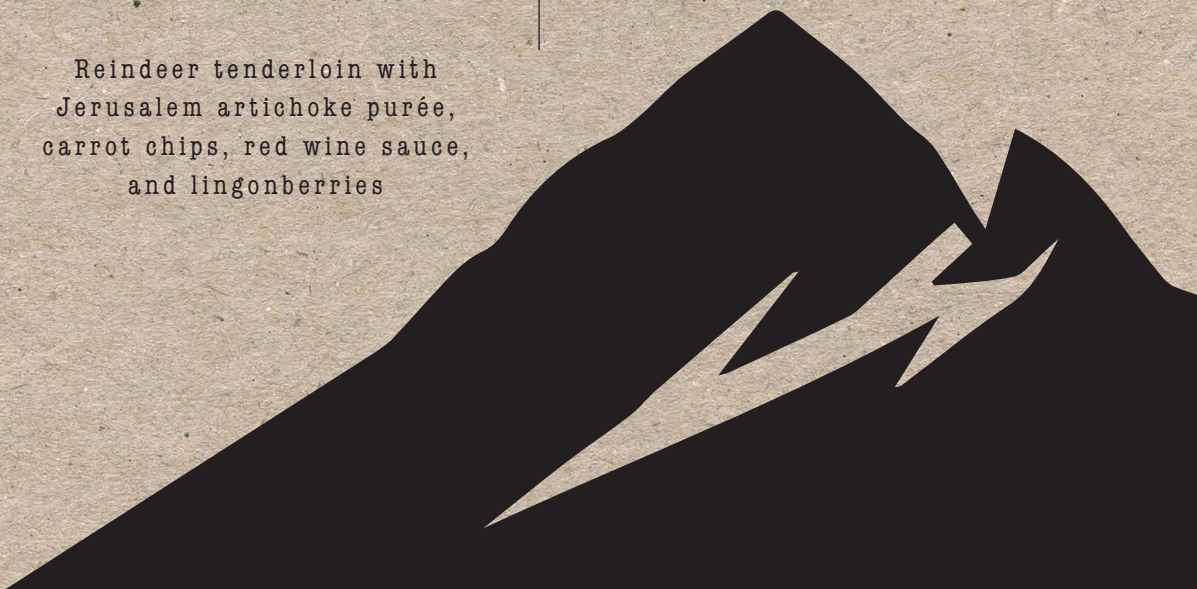
Cornotto with pickled pumpkin and roasted pumpkin seeds

## ARCTIC CHAR – 145 SEK

"Dopp i kopp" with smoked char, potato crisp, chopped onion, and melted butter

## COD – 155 SEK

Cured cod with braised savoy cabbage, truffle, roasted hazelnuts, and trout roe





# SMALL DESSERTS

CHOOSE AS MANY OR AS FEW AS YOU LIKE

## APPLE – 75 SEK

Apple sorbet with brown butter caramel, rye crisp, and Calvados cream

## LINGONBERRY – 75 SEK

Lingonberry mousse cake with crushed Kangos cake

## CLOUDBERRY – 75 SEK

White chocolate panna cotta with cloudberry, thyme, and dried chanterelles

## BLUEBERRY – 75 SEK

Our blueberry ice cream with nougat roll cake

## SEA BUCKTHORN – 75 SEK

Crème brûlée with sea buckthorn

## CHEESE – 50 SEK

Coffee cheese from Svea's farm in Jukkasjärvi

## PRALINE – 30 SEK

Our praline of white, dark, or milk chocolate

COFFEE CHEESE IS BEST  
ENJOYED IN HOT COFFEE,  
READY TO EAT ONCE  
YOU'VE FINISHED YOUR





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



**EACH YEAR, WE PURCHASE SEVERAL KILOS  
OF BERRIES FROM OUR STAFF WHO SPEND  
THEIR FREE TIME IN THE FOREST**



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



**HERE YOU WILL ONLY FIND ORGANIC OR BIO-  
DYNAMIC WINES FROM EUROPEAN VINEYARDS  
COMMITTED TO LONG-TERM SUSTAINABILITY  
EFFORTS**