

**THE THREE
RIVERS
OF CHRISTMAS**



As **Christmas nears** with light and peace,
We invite you for a festive feast.
In Andrummet where the fire's light,
Awaits an eve that **tastes just right.**

With flavors where rivers meet and blend,
Modern twists on traditions we extend.
Organic fare from local fields,
Each bite a **story of our yields.**

Tradition and innovation side by side,
In a space where **nature and design abide.**
An evening of food and drink, perfectly paired,
A promise of community and **magic shared.**



THE MENU

(veg. option available)

BLUE CHEESE CREAM

on soft gingerbread
& mulled wine

TRADITIONAL SWEDISH 'GUBBRÖRA'

on homemade crispbread
with Kalix lÖjrom

REINDEER FILLET

cured with gin from Töre
served with a beetroot salad
with chili and ginger

VENISON FILLET

on almond potato cake
with apple chutney, cinna-
mon-cooked red wine sauce,
& Brussels sprouts with
smoked pork and onion

CARPACCIO

of cured salmon with lemon
curd, trout roe, and pickled
mustard seeds from Pesula
with a taste of Västerbotten
cheese

SHIITAKE MUSHROOM SOUP

with sherry & truffle,
served with cured ptarmi-
gan & a taste of lingonberry

GINGERBREAD ICE CREAM

on saffron cake with white
chocolate, lingonberries,
and syrup made from this
year's mulled wine

THE THREE RIVERS OF CHRISTMAS

AN EXCLUSIVE EXPERIENCE

This year, Camp Ripan invites you to a moody, sustainable, and exclusive Christmas buffet experience in Andrummet, where Kiruna's three major cultural rivers—the Sami, Tornedalian, and settler Swedish—are woven together in a culinary journey. This evening is for those seeking something beyond the ordinary, where each dish tells a story and our knowledgeable chef and service staff guide you through your experience of both food and drink.

CREATIVE INTERPRETATIONS

The menu is served as a flowing narrative, where each dish is a new chapter. Andrummet is set with long tables, possibly fostering a new acquaintance or business contact. Like water finding its way through the wilderness, we create creative interpretations of traditional dishes with a subtle taste of Christmas. Each dish is a drop in the larger story of our region and philosophy, where the local, seasonal, and sustainable are at the forefront—paired by our sommelier with carefully selected drinks to enhance your dining experience.

ANDRUMMET

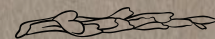
The evening begins with warming mulled wine and an amuse-bouche in our lobby. Once the entire party has gathered, you will be led through the winter night along a torch-lit path to Andrummet, our private dining room for smaller gatherings, where we will stay for the rest of the evening.

ATMOSPHERIC AMBIENCE

Here, you will be greeted by set long tables and the warmth of a crackling fire, candlelight, and a welcoming atmosphere that evokes the coziest of homes in Tornedalen. The evening's chef welcomes you, who, along with our service staff, will guide you through the night. In addition to our drink packages, a smaller bar is available until 11:00 PM so that your party can remain in the cozy atmosphere we have created until you are ready for the night.

SUSTAINABLE FOOD & DRINK

Once seated, the dishes are presented by our staff like rafts on a mighty river. This evening, the wine also plays a central role, where we will discuss its background and why it has been chosen to accompany the dishes served. And as always at Camp Ripan, you can trust that we only serve organic or biodynamic wines from vineyards in Europe with a long-term commitment to sustainability. Our meat is always Swedish and sourced locally as far as possible, the same applies to other ingredients. You can read more about how we prioritize our purchases in our Camp Ripan model, and if you have other questions about our sustainability work, you are warmly welcome to ask them to our chef or service staff during the evening.



WHEN	30/11	PRICE	1290 SEK/person
	6-7/12		+ wine package 600 SEK
	13-14/12		+ beer package 400 SEK

TIME	18.00	BOOK	+46(0)980-630 00
	up until		bokning@ripan.se
	23.00		(Announce any allergies)

CAMP
Ripan