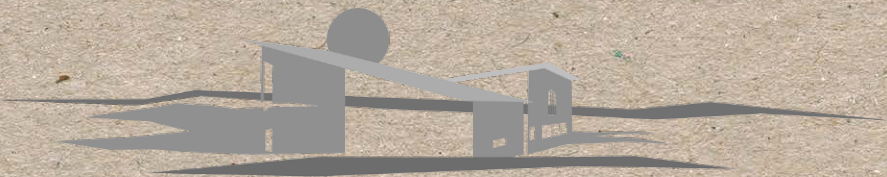


OUR FOOD

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

Kalix Whitefish Roe

STARTER ONE

Shiitake

STARTER TWO

Moose

CONTRAST OF TASTE

Sorbet

MAIN COURSE ONE

Arctic Char

MAIN COURSE TWO

Reindeer

DESSERT

Cloudberry

FOR THE COFFEE

Coffee Cheese

995 SEK

STARTERS



MOOSE - 165 SEK

Carpaccio of moose tenderloin served with birch leaf pesto, lingonberry balsamic, confit tomatoes, and almond potato chips topped with aged cheese

KALIX WHITEFISH ROE - 275 SEK

Potato omelet infused with Västerbotten cheese, served with Kalix whitefish roe, red onion, and whipped crème fraîche

SHIITAKE - 165 SEK

Mushroom soup with hints of sherry and truffle, served with croutons and grated, smoked reindeer heart

BEETROOT - 165 SEK

Vegan Togarashi-spiced tartare of beetroot and walnut, served with smoked seaweed roe, cucumber, gari and wasabimayonnaise

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

MAIN COURSES



REINDEER - 435 SEK

Grilled reindeer tenderloin with Jerusalem artichoke purée, salted beets, and butter-fried oyster mushrooms, served with parsnip chips and red wine sauce

WALLENBERGARE - 285 SEK

Wallenbergare made from smoked reindeer mince, served with potato purée, browned butter, green peas, and lingonberries

PORK BELLY - 285 SEK

Caramelized pork belly with sautéed root vegetables, served with pickled red onion, tarragon butter, and hollandaise flavored with mustard from Pesula Farm



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

ARCTIC CHAR - 385 SEK

Butter-fried Arctic char served with cauliflower and almond potato purée, winter vegetable crudité, trout roe, and Noilly Prat sauce

BARLEY RISOTTO - 295 SEK

Barley risotto with breaded goat cheese from Skärvången, served with pickled pumpkin and honey-scented balsamic reduction

CROQUETTES - 295 SEK

Vegan croquettes made from mushrooms and chickpeas, served with parsnip purée, fried oyster mushrooms, beets, and salsa verde with a hint of pink pepper



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

DESSERTS

CLOUDBERRY - 145 SEK

Crème brûlée with whey butter, served
with cloudberry compote

CASHEW - 155 SEK

Vegan cheesecake made from cashew nuts
topped with blackberries, crumbled Kangos cake,
and caramel sauce

CHOCOLATE - 145 SEK

Our house-made chocolate sorbet with crispy
smoked pork from Vindeln and vanilla fudge cake



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

COFFEE - 155 SEK

Our house-made coffee ice cream served with
butter-fried cinnamon bun and candied pecans

CHEESE - 50 SEK

Traditional Norrland coffee cheese, enjoyed at
the bottom of your coffee cup

TRUFFLE - 30 SEK

Our smooth, homemade chocolate truffles are
available individually



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



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.