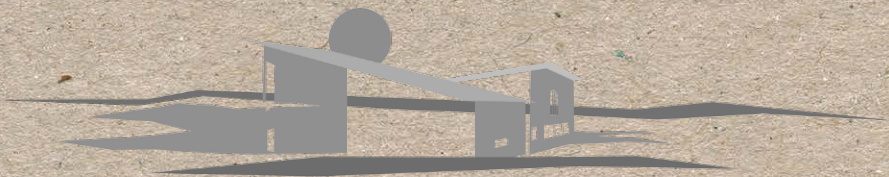


OUR FOOD

Welcome to the exciting city of Kiruna, where the Swedish, Sami, and Torne Valley Finnish cultures meet. Most of our produce come from our tri-cultural 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.

Every course is accompanied by carefully paired wines selected by our sommelier which are just as the rest of our assortment, always European and either ecological or biodynamic.



STARTERS

TORNE VALLEY SMOKE - 175 SEK

Tartar of smoked reindeer tenderloin, served with horse-radish cream, caperberries and finely chopped red onion and topped with crispy reindeer lichen and potato chips

Domaine Bassac Circulate Rouge
Languedoc, France 125 | 495 SEK

ZEN SALMON - 165 SEK

Low-temperature cooked salmon (30°C) with soy, wasabi, wakame and toasted sesame seeds served with deep-fried glass noodles

Weingut Julius Snacka
Rheinhessen, Germany 125 | 625 SEK

MOMI CUCUMBER - 145 SEK

Miso-marinated cucumber served with smetana, smoked seaweed roe, spruce shoot syrup and dried black kale

Weingut Julius Riesling
Rheinhessen, Germany 125 | 495 SEK

ALLERGIC? PLEASE ASK
THE STAFF FOR OPTIONS

MAIN COURSES



PORK ON CHEEK - 295 SEK

Red wine-braised beef cheek and locally smoked pork belly from Vindeln, served with truffle potato purée and butter-glazed spring vegetables

Lagravera Laltre Tinto
Costers del Segre, Spain 155 | 625 SEK

VEAL EMBER - 395 SEK

Sous-vide grilled veal entrecôte with crispy potato salad of baby potatoes, bacon, onion, capers, parmesan, herbs, served with tarragon butter and herb-roasted broccoli

Italo Cescon Ca Della Scala Valpolicella
Veneto, Italy 145 | 585 SEK



SINCE ANCIENT TIMES, SÁMI PEOPLE AND HUNTERS
HAVE SALTED AND SMOKED THEIR MEAT IN THE
“LAVVU” — A TRADITIONAL SÁMI TENT. FEEL FREE
TO ASK US ABOUT THE ORIGIN OF THE MEAT

COD OF THE NORTH - 395 SEK

Cod loin from Norway on a buttery dill-scented potato terrine, served with whitefish roe sauce, asparagus and dried cauliflower

Ch la Baronne Les Chemins Blanc
Languedoc, France 135 | 535 SEK

ROOTED - 295 SEK

Carrot patties with halloumi and walnuts, served with goat cheese cream from Skärvången, savoy cabbage and puffed red lentils

Weingut Julius Riesling
Rheinhessen, Germany 125 | 495 SEK



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

DESSERTS



TEMPTATION - 145 SEK

Poached rhubarb with fresh cheese sorbet and
crushed syrup sponge

Jordi Miró Serendipity
Terra Alta, Spain 25 SEK/cl

LIQUORICE BLISS - 145 SEK

Liquorice crème brûlée with raspberries and
violet crunch

Vin Santo di Chianti Classico
Toscana, Italy 30 SEK/cl

GO NUTS - 155 SEK

Hazelnut ice cream with almond cookies and hazelnut
cream, served with blackcurrants and salted nut
crumble

Brännland Iscider
Skåne/Norrland, Sweden 25 SEK/cl



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



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.