

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



BLEAK ROE - 235 SEK

Bleak roe from the Bothnian Bay with confit new potatoes and onion rings, served with lemon panna cotta and pickled red onion

Cava Caprasia Brut
Valencia, Spain 115 | 665 SEK

REINDEER - 175 SEK

Croquettes of smoked suovas reindeer and grated cheese from Svedjan, served with parmesan crisps, lingonberry sauce, radish and red onion

Rovellotti Colline Novaresi
Piedmont, Italy 155 | 675 SEK

CARPACCIO - 145 SEK

Tomato carpaccio with basil oil and strawberry chutney, served with Västerbotten cheese crème, pine nuts, bread crisps and basil

Scalunera Etna Rosato
Sicily, Italy 115 | 495 SEK



SINCE ANCIENT TIMES, SÁMI PEOPLE AND HUNTERS HAVE
SALTED AND SMOKED THEIR MEAT IN THE "LAVVU"

MAIN COURSES



SIRLOIN - 375 SEK

Grilled Swedish sirloin with herb butter and red wine jus, oven-roasted red onion and pepper, served with roasted new potato salad

Bodegas Vegalfaro Rebel.Lia Tinto
Valencia, Spain 115 | 495 SEK

ZANDER - 355 SEK

Butter-fried zander on buttered new potatoes, served with blanched seasonal vegetables, smoked trout roe, and herbs and spinach sandefjord sauce

La Baronne Les Chemins Blanc
Languedoc, France 125 | 565 SEK

PORK - 285 SEK

Pork racks with warm potato salad flavoured with sweet mustard, served with blueberry BBQ sauce and béarnaise

Allegretto "Ripasso" Ca' della Scala
Veneto, Italy 155 | 675 SEK

ALLERGIC? PLEASE ASK
THE STAFF FOR OPTIONS

BEETROOT - 285 SEK

Beetroot patties with goat cheese crème, butter-fried mushrooms and crushed new potatoes, served with pickled red onion and roasted walnuts

Thierry Michon Drop by Drop Orange
Loire, France 155 | 675 SEK

BURGER - 215 SEK

Burger with cheese and bacon, served with fries and truffle dip

Le Petit Boisson
Rhône, France 135 | 625 SEK
(Beer) KRN Lager 105 SEK

HALLOUMI - 215 SEK

Halloumi and roasted pepper burger, served with fries and truffle dip

Weingut Julius Snacka
Rheinhessen, Germany 125 | 625 SEK



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

DESSERTS



CRÈME BRÛLÉE - 155 SEK

Classic crème brûlée served with vanilla fudge
and strawberries

Brännland Ice Cider
Skåne / Norrland, Sweden 25 SEK/cl

CRINKLE - 155 SEK

Chocolate crinkle cookie with roasted apple
and nut ice cream

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

BROWNIE - 155 SEK

Vegan chocolate brownie with blackcurrant and
elderberry sorbet, served with fresh red currants

Jordi Miró Serendipity
Terra Alta, Spain 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.