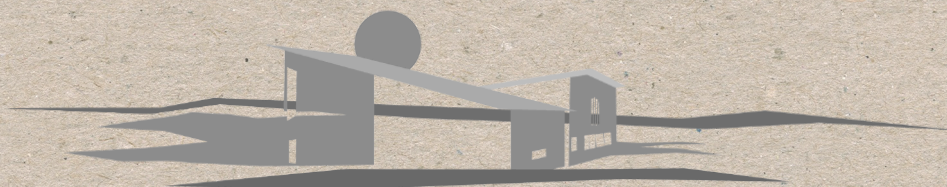


## OUR FOOD

Welcome to the fascinating city of Kiruna.  
Here, three cultures meet: the Swedish, the Sámi,  
and the Tornedalian Finnish. From the soil of the  
land, the depths of the forest, and the clarity of the  
water, we gather our ingredients.  
We are happy to share their stories.

Each dish carries a story from nature.  
We know the trails where the reindeer have wandered  
and the waters where the fish have been caught.  
As one of the few restaurants, we have been honored  
with Slow Food Sápmi – the Sámi's own quality label  
for food that is good, clean, and fair. The result is  
a culinary experience rooted in the soul of the  
landscape, with a quality and identity that industry  
can never replicate.





# TASTING MENU



## KALIX VENDACE ROE

Kalix löjrom, rödlök och  
vispad creme fraiche

## COD

Sous vide baked cod with rutabaga  
beurre blanc served with sautéed  
golden beets, brussels sprouts and  
roasted hazelnuts

## MUSHROOM

Creamy mushroom soup with a  
flavor of sherry served with  
croutons and truffle oil

## DEER

Herb- and garlic-marinated deer with  
Västerbotten cheese croquettes  
served with roasted parsnip purée,  
sautéed mushrooms and onions

## RAINBOW TROUT

Smoked rainbow trout served with  
green pea ice cream and lemon curd

## BLUEBERRY

Blueberry ice cream with chocolate  
paste and coconut tuile

## SORBET

Our homemade sorbet, a  
refreshing reset for the  
taste buds

## COFFEE CHEESE

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

**995 SEK**

**WINE PACKAGE +585 SEK**

**NON ALCOHOLIC OPTION +385 SEK**



# STARTERS



## MOOSE - 175 SEK

Moose topside served as steak tartare seasoned with togarashi, served with crispy rice paper, pickled ginger and soy

Riesling Steingewann Trocken  
Rheinland-Pfalz, Tyskland 115 | 575 SEK

## RAINBOW TROUT - 155 SEK

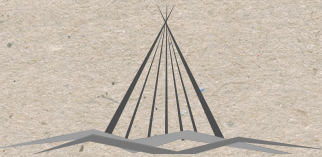
Smoked rainbow trout served with green pea ice cream and lemon curd

Mont-Ferrant Americano Cava Brut  
DO Cava, Spanien 115 | 665 SEK

## MUSHROOM - 125 SEK

Creamy mushroom soup with a flavor of sherry served with croutons and truffle oil

SOO!!! free  
Katalonien, Spanien 125 | 745 SEK



SINCE TIME IMMEMORIAL, THE SÁMI AND HUNTERS HAVE  
SALTED AND SMOKED THEIR MEAT IN THE "LAVVU"



# MAIN COURSES



## REINDEER - 265 SEK

Reindeer salsiccia with polenta, red wine sauce,  
roasted onions and confit tomatoes

Hautes Pistes Syrah  
Languedoc - Roussillon, Frankrike 145 | 725 SEK

## DEER - 425 SEK

Herb- and garlic-marinated deer with Västerbotten  
cheese croquettes served with roasted parsnip purée,  
sautéed mushrooms and onions

Ceci n'est pas un Magliocco  
Kalabrien, Italien 155 | 775 SEK

## GNOCCHI - 265 SEK

Gnocchi made from almond potatoes with chanterelles  
and Parmesan, served with roasted parsnip and  
hazelnuts

Macon Peronne La Lyonne Blanc  
Bourgogne, Frankrike 135 | 675 SEK

THE MEAT COMES FROM CAREFULLY  
SELECTED SWEDISH FARMS

ALLERGIC? PLEASE ASK  
THE STAFF FOR OPTIONS



# MAIN COURSES



## BLOOD PUDDING - 235 SEK

Homemade blood pudding from reindeer with fried pork from Vindeln served with winter salad and lingonberries

Hautes Pistes Syrah

Languedoc - Roussillon, Frankrike 145 | 725 SEK

## COD - 385 SEK

Sous vide baked cod with rutabaga beurre blanc served with sautéed golden beets, brussels sprouts and roasted hazelnuts

Ceci n'est pas un Magliocco

Kalabrien, Italien 155 | 775 SEK

## RAMEN - 265 SEK

Ramen with roasted pork belly or smoked tofu served with noodles, egg and pak choi

Macon Peronne La Lyonne Blanc

Bourgogne, Frankrike 135 | 675 SEK



WHAT'S LEFT ON YOUR PLATE RETURNS TO THE EARTH AS  
NOURISHMENT, HELPING NEW INGREDIENTS GROW



# DESSERTER



## APPLE - 155 SEK

Apple and pecan pastry with browned butter ice cream

## BLUEBERRY - 155 SEK

Blueberry ice cream with chocolate paste and  
coconut tuile

## CRÈME BRÛLÉE - 155 SEK

Crème brûlée with rosemary, topped with lingonberries  
and vanilla

**MAKE YOUR DESSERT UNFORGETTABLE – PAIR IT WITH ONE OF OUR  
CAREFULLY SELECTED DESSERT WINES**

Brännland Iscider - 25 SEK/cl

Vin Santo di Chianti Classico - 30 SEK/cl

Jordi Miró Serendipity - 30 SEK/cl

BUTE Mousserande Iscider 33cl - 595 SEK







With energy-efficient induction hobs and LED lights that only turn on when needed, we follow nature's example of using resources with care



Every plate and pan gets clean, but we don't waste water. Our dishwasher adjusts water and temperature according to how dirty the dishes are, saving up to seven times more water than a standard machine



All organic food waste is taken care of by Nasse and returns as nourishing compost for our new ingredients



We use only equipment with natural refrigerants that leave no carbon footprint