

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.

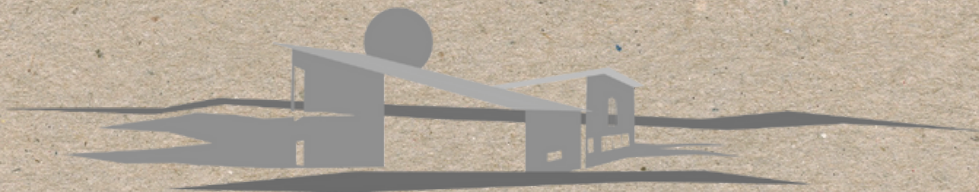
We are happy to share their stories.

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.



STARTERS



VENDACE ROE - 235 SEK

Bottenviken vendace roe with confit new potatoes and onion ring, served with lemon panna cotta and pickled red onion

Cava Caprasia Brut
Valencia, Spain 115 | 665 SEK

REINDEER - 175 SEK

Suovas-smoked reindeer croquettes with Svedjan cheese, Parmesan crisps, lingonberry sauce, radish, and red onion

Rovellotti Colline Novaresi
Piemonte, 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

Saravá
Minho, Portugal 125 | 535 SEK



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

MAIN COURSES



SIRLOIN STEAK - 375 SEK

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

Weingut Julius Babbla
Rheinhessen, Germany 125 | 625 SEK 1L

ZANDER - 355 SEK

Butter fried zander with butter-cooked potatoes, spring vegetables, smoked trout roe, and Sandefjord sauce

Roero Arneis Riserva
Piemonte, Italy 125 | 565 SEK

PORK - 285 SEK

Pork ribs served with warm potato salad flavored with sweet and spicy mustard, topped with blueberry BBQ and Béarnaise sauce

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

THE MEAT COMES FROM CAREFULLY SELECTED SWEDISH FARMS.

DO YOU HAVE ANY ALLERGIES? PLEASE SPEAK TO OUR STAFF
AND WE WILL BE HAPPY TO ASSIST YOU

MAIN COURSES

BEETROOT - 285 SEK

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

SOO!!! free Pet-Nat
Katalonien, Spain 125 | 745 SEK

SAUTÉED REINDEER - 295 SEK

Served in cream sauce with boiled potatoes and lingonberries

Rovellotti Colline Novaresi
Piemonte, Italy 155 | 675 SEK



WHAT REMAINS ON YOUR PLATE
RETURNS TO THE SOIL
AS NOURISHMENT,
HELPING NEW INGREDIENTS GROW

DESSERTS



CRÈME BRÛLÉE - 155 SEK

Classic crème brûlée
served with
vanilla fudge and strawberries

Brännland Iscider
Skåne/Norrland, Sweden 25 SEK/cl

CRINKLE - 155 SEK

Crinkle cookie with ice cream,
roasted apples, and nuts

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

BROWNIE - 155 SEK

Vegan brownie with blackcurrant and
elderberry sorbet, served with fresh
redcurrants

Jordi Miró Serendipity
Terra Alta, Spain 25 SEK/cl



THE HEAT FROM OUR CLIMATE-SMART KITCHEN RETURNS AS
LIFE-GIVING ENERGY, WARMING OTHER PARTS OF
CAMP RIPAN



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