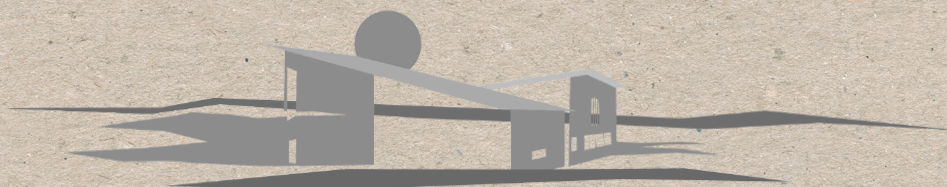


OUR FOOD

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



VENDACE ROE

Vendace roe from Bothnian Bay,
red onion and whipped
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

KNÄCK CHEESE

Knäck 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

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

RAINBOW TROUT - 155 SEK

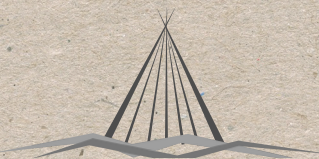
Smoked rainbow trout served with green pea ice cream and lemon curd

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

KRN Lager - Kiruna Bryggeri
Local Beer 105 SEK

COD - 385 SEK

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

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

RAMEN - 265 SEK

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

Vin de Thierry VDF Blanc
Loire, Frankrike 125 | 625 kr



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**

Grimfrost Jarl's Brew - 25 SEK/cl

Grimfrost Suttunger Brew - 25 SEK/cl

Spring or Autumn from Mjödhamnen - 30 SEK/cl

BUTE Mousserande Is cider 33cl - 595 SEK

Jordi Miró Serendipity - 30 SEK/cl





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