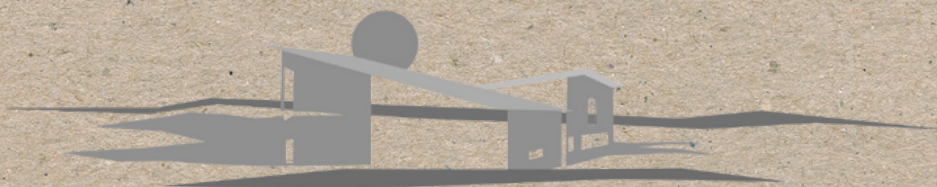


OUR FOOD

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 served with almond potato cream, browned butter and red onion

ARCTIC CHAR

Butter-fried Arctic char with dill potato terrine, truffled Parmesan kale, green pea mayonnaise, and trout roe

MOOSE

Moose carpaccio served with mojo rojo, sourdough croutons, green chili, pine nuts and almond potato chips

REINDEER

Smoked reindeer sirloin with roasted Jerusalem artichoke, red onions, mashed potatoes with Västerbotten cheese and red wine sauce

WILD DUCK

Smoked wild duck with green kale and pickled mustard from Pesula served with walnuts, apples, cranberries and pickled celeriac

SEA BUCKTHORN

Brown butter ice cream with messmör, brioche, and sea buckthorn coulis

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 +655 SEK

NON ALCOHOLIC OPTION +385 SEK

STARTERS



MOOSE - 195 SEK

Moose carpaccio served with mojo rojo, sourdough
croutons, green chili, pine nuts
and almond potato chips

HEES Riesling Auner Höhe Trocken
2024 Rheinland-Pfalz, Germany 155 | 765 sek

VENDACE ROE - 255 SEK

Vendace roe from Bothnian Bay served with almond
potato cream, browned butter and red onion

Mont-Ferrant Americano Cava Brut
Cava, Spain 115 | 665 sek

THE MEAT COMES FROM CAREFULLY
SELECTED SWEDISH FARMS

ALLERGIC? PLEASE ASK
THE STAFF FOR OPTIONS

STARTERS



WILD DUCK - 175 SEK

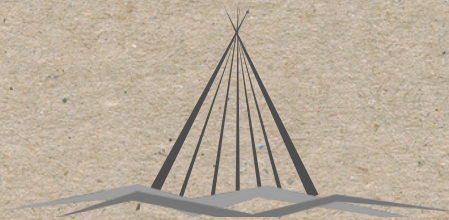
Smoked Swedish wild duck with green kale and pickled mustard from Pesula farm served with roasted walnuts, apples, dried cranberries and pickled celeriac

Thierry Michon Nicolas Vin d'Antoine
2022 Languedoc, France 135 | 665 sek

BEETROOT - 145 SEK

Beetroot and walnut tartare with birch leaf pesto, confit tomatoes, and Parmesan

Thierry Michon Drop By Drop
Loire, France 145 | 725 sek



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

MAIN COURSES



REINDEER - 445 SEK

Smoked reindeer sirloin with roasted Jerusalem artichoke, red onions, mashed potatoes with Västerbotten cheese and red wine sauce

Barou Cuvee Des Vernes
2024 Rhône, France 135 | 665 sek

LAMB - 395 SEK

Marinated and grilled lamb entrecôte served with almond potato croquette flavored with goat cheese, salted beetroots, parsnip chips and sage sauce

Celler Eudald Massana La Crueta
2021 Penedes, Spain 145 | 725 sek

BLOOD PUDDING - 235 SEK

Homemade reindeer blood pudding with apple and smoked pork, served with winter salad and lingonberry jam

The right beer brings this dish to life. Our staff will gladly guide your choice

THE MEAT COMES FROM CAREFULLY
SELECTED SWEDISH FARMS.

MAIN COURSES



ARCTIC CHAR - 395 SEK

Butter-fried Arctic char with dill potato terrine, truffled
Parmesan kale, green pea mayonnaise,
and trout roe

Macon Peronne La Lyonne Blanc
2023 Bourgogne, France 145 | 725 sek

RUTABAGA - 255 SEK

Confit and breaded rutabaga with smoked parsnip,
blueberry sauce, red lentil puffs, oven-baked mushrooms,
and roasted pumpkin cream

Vin de Thierry VDF Blanc
2023 Loire, France 135 | 625 sek

ROOT VEGETABLES - 285 SEK

Root vegetable cake with northern grilled cheese,
salted beetroots, thyme-honey vinaigrette,
whipped creme fraiche and roasted pumpkin seeds

Jean-Marie Bourgogne 'La Chapelle'
2022 Bourgogne, France 155 | 765 sek



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

DESSERTS



SEA BUCKTHORN - 155 SEK

Brown butter ice cream with messmör,
brioche, and sea buckthorn coulis

BLUEBERRY - 175 SEK

Vegan chocolate cake with blueberry sorbet,
lemon curd, and rum syrup

COFFEE - 155 SEK

Coffee pannacotta flavoured with liqueur, served with
Mazarin cake and Calvados apples

LINGONBERRY - 155 SEK

Blackened petit choux filled with vanilla cream,
lingonberry coulis, and roasted sesame puree

TRUFFLE - 30 SEK

Homemade chocolate truffles

**MAKE YOUR DESSERT UNFORGETTABLE — PAIR IT WITH ONE OF OUR
CAREFULLY SELECTED DESSERT WINES OR MEAD**

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

Laffont Pacherenc du Vic-Bilh Doux - 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