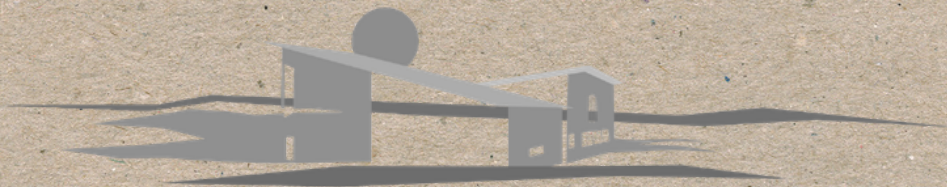


OUR FOOD

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



SUOVAS - 195 SEK

Steak tartare made from souvas-smoked reindeer
topside, served with confit egg yolk, Dijon mustard,
grilled focaccia, and green chili oil

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

ARCTIC CHAR - 185 SEK

House-smoked Arctic char with fennel sorbet and
whipped smetana, served with roasted hazelnuts,
Västerbotten cheese powder, and pickled cucumber

Macon Peronne La Lyonne Blanc
2023 Bourgogne France 145 | 725 SEK

ASPARAGUS - 175 SEK

Sous vide baked white asparagus with browned
butter hollandaise, served with smoked seaweed
roe, and a poached egg

Weingut Julius Snacka 11
2024 Rheinhessen Germany 125 | 625 SEK

THE MEAT COMES FROM CAREFULLY
SELECTED SWEDISH FARMS

ALLERGIC? PLEASE ASK
THE STAFF FOR OPTIONS

MAIN COURSES



BEEF - 395 SEK

Grilled Swedish sirloin steak with tarragon butter and red wine sauce, served with semi-dried tomatoes, charred onion, and a warm salad of fried potatoes

Celler Eudald Massana La Crueta
2021 Penedes Spain 145 | 725 SEK

REINDEER - 335 SEK

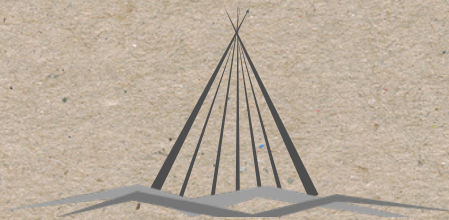
Suovas-style reindeer with gnocchi, served with pesto, spinach, and arugula, topped with roasted pine nuts and shaved parmesan

Radici Filari Risa Langhe
2020 Piemonte Italy 165 | 765 SEK

ZANDER - 395 SEK

Butter-fried zander from Lake Mälaren, served with potato and leek purée, green asparagus, bunch carrots, burnt butter, and pickled trout roe

Vin de Thierry VDF Blanc
2023 Loire France 135 | 625 SEK



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

MAIN COURSES



PORK - 275 SEK

Bao buns filled with Swedish pork belly, pickled vegetables, sriracha mayonnaise, coriander oil and jalapeños

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

CELERIAC - 275 SEK

Caramelized celeriac and fried brie from Skärvången, served with butter-fried shiitake mushrooms, garlic seasoned broccoli, and hazelnuts

Thierry Michon Drop by drop
Loire France 145 | 725 SEK



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

DESSERTS



RASPBERRY - 155 SEK

Raspberry sorbet and licorice cake, served with lemon curd, violet, and fresh raspberries

CARAMEL - 155 SEK

Black sesame seed ice cream and dulce de leche mousse, served with honeycomb

STRAWBERRY - 155 SEK

White chocolate panna cotta with strawberries, rhubarb, and elderflower

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

BUTE Mousserande Iscider 33cl - 595 sek

Jordi Miró Serendipity - 30 sek/cl

Laffont Pacherenc du Vic-Bilh Doux - 30 sek/cl