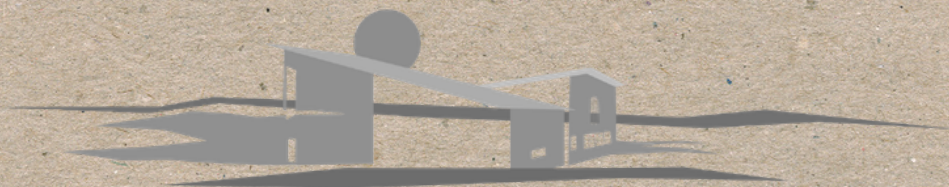


OUR FOOD

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



CARPACCIO - 165 SEK

Smoked reindeer carpaccio, served with
Västerbotten cheese, confit tomatoes,
birch leaf pesto and salad

Traversa Barbera d'Alba
2022 Piemonte Italy 125 | 625 SEK

ARCTIC CHAR - 165 SEK

Cured Arctic char tartare from Jämtland,
seasoned with togarashi, served with wasabi
mayonnaise, wakame, trout roe, and
crispy rice paper

HEES Riesling Steingewann Trocken
2024 Rheinland-Pfalz Germany 115 | 565 SEK

BURRATA - 155 SEK

Burrata with tomato salad, toasted
sourdough bread and basil oil

Weingut Julius Rosé
Rheinhessen Germany 115 | 565 SEK

THE MEAT COMES FROM CAREFULLY
SELECTED SWEDISH FARMS

ALLERGIC? PLEASE ASK
THE STAFF FOR OPTIONS

OUR SALAD GREENS AND HERBS ARE HARVESTED
DAILY FROM OUR OWN GREENHOUSES.

MAIN COURSES



SIRLOIN STEAK - 425 SEK

Grilled Swedish sirloin steak served with truffle butter, red wine sauce, roasted padrón peppers and fried potato salad with tomato, capers and bacon

Bodega Jalon Rioja Crianza
2022 Rioja Spain 115 | 565 SEK

CAESAR SALAD - 225 SEK

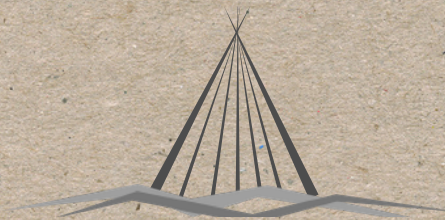
Classic Caesar salad with Swedish-corn-fed chicken, served with crispy smoked pork from Vindeln

Cava Caprasia Brut "9 Meses"
Valencia Spain 95 | 565 SEK

RAINBOW TROUT - 325 SEK

Butter-fried rainbow trout from Northern Sweden served with Sandefjord sauce flavoured with trout roe and chopped shallots, accompanied by dill tossed potatoes and green asparagus

Torre de Palma Arinto Alvarinho
2022 Alentejo Portugal 155 | 765 SEK



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

MAIN COURSES



REINDEER - 365 SEK

Sautéed reindeer with mushrooms and summer potatoes, served with pickled cucumber and stirred lingonberries

La Colline Rouge
2024 Languedoc-Roussillon France 145 | 725 SEK

PULLED PORK - 245 SEK

Burger made with slow-cooked pork shoulder, served with French fries, pickled red onion with jalapeños, Västerbotten cheese dressing, tarragon dip and tomato salad

Camp Ripan Lager
From Kiruna bryggeriet 115 SEK

OYSTER MUSHROOM - 235 SEK

Burger with chipotle-glazed pulled oyster mushrooms, served with French fries, pickled red onion with jalapeños, Västerbotten cheese dressing, tarragon dip, and tomato salad

Camp Ripan Lager
From Kiruna bryggeriet 115 SEK



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

DESSERTS



CRÈME BRÛLÉE - 155 SEK

Classic crème brûlée topped with vanilla
fudge and strawberries

CARAMEL - 155 SEK

Dulce de leche ice cream served with
chocolate fondant, roasted hazelnuts
and red currants

RHUBARB - 155 SEK

Rhubarb sorbet with almond cake, served with a
syrup of strawberries, dark rum, and rosemary,
topped with roasted white chocolate

**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

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