

OUR FOOD

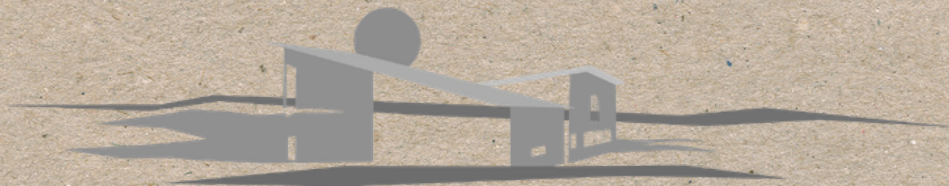
In Kiruna, Swedish, Sámi and Tornedalian Finnish cultures meet, something that is also reflected in our food.

We draw inspiration from what surrounds us, from the forests, mountains and northern waters. Reindeer, fish, game, berries and other local ingredients take centre stage, each telling a story about this place and the traditions that have shaped it.

We like knowing where our food comes from and letting the ingredients speak for themselves.

Here, old traditions meet new flavours, with Kiruna as our starting point. Camp Ripan is one of only a few restaurants to have been awarded Slow Food Sápmi, the Sámi quality label for food that is good, clean and fair.

We give you Kiruna.



TASTING MENU



AMUSE-BOUCHE

Vendace roe

FIRST

Wild mushroom soup

SECOND

Jerusalem artichoke

CONTRAST OF TASTE

Sorbet

THIRD

Monkfish

FOURTH

Lamb

FIFTH

Panna cotta

FOR THE COFFEE

Coffee cheese

995 SEK/PERSON

WINE PACKAGE +585 SEK

STARTERS



WILD MUSHROOM – 165 SEK

Sherry-infused wild mushroom soup topped
with croutons and truffle oil

JERUSALEM ARTICHOKE – 175 SEK

Jerusalem artichoke served in three different
ways with roasted hazelnuts, browned butter with
smoked and dried reindeer meat

PELLE JANZON – 275 SEK

A take on the classic Toast Pelle Janzon,
made with roe deer tenderloin served with
Kalix vendace roe and egg crème



THE MEAT COMES FROM CAREFULLY
SELECTED SWEDISH FARMS

MAIN COURSES



ENTRECÔTE – 495 SEK

Grilled Swedish entrecôte served with fried potatoes, tarragon butter, oven-baked tomatoes and red wine sauce

LAMB – 395 SEK

Marinated and grilled lamb from northern Sweden served with parsnip purée, salt-baked beets, chèvre cream and red wine sauce flavoured with fermented garlic and blackcurrant

MONKFISH – 395 SEK

Butter-fried poor man's lobster served with confit potatoes, sea buckthorn beurre blanc, smoked trout roe and carrot purée, garnished with kale and beets



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

MAIN COURSES



MOOSE – 315 SEK

Homemade moose meatballs in a cream sauce,
served with almond potato purée, lingonberries
and pickled cucumber

BEETS – 295 SEK

Roasted beets served on cauliflower purée with butter-
fried shiitake mushrooms, blackened onion, roasted
hazelnuts and sage oil, topped with lingonberry
powder, kale and pickled golden beets



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

DESSERTS



BLUEBERRY – 155 SEK

Blueberry ice cream with chocolate brownie
and coconut crumble, served with white
chocolate sauce infused with lime

PANNA COTTA – 155 SEK

Whipped cream cheese panna cotta with apple
compote, roasted nuts and oat crumble,
served with cinnamon syrup

CRÈME BRÛLÉE – 165 SEK

Crème brûlée flavoured with Swedish brown cheese,
served with this year's cloudbberries

**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

Grimfrost Bears Feast Brewl - 25 SEK/cl

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

BUTE Mousserande Iscider 33cl - 595 SEK