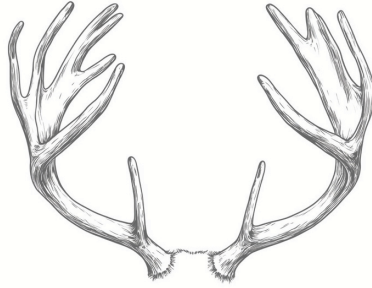


Restaurang

FE



**In the heart of Kiruna, a city shaped by the strength of iron ore, Restaurang Fe comes to life—a tribute to the town, where every ingredient is foraged, freshly caught, or locally produced. With nature as our pantry, we invite you to savor the flavors of our land.**

**We invite you to an experience for all senses.**

*"Kiruna serves up ingredients of truly world-class quality—and at Fe, they shine at the heart of every dish. Here, guests embark on a journey from cherished classics to surprising flavor adventures. Rustic, full of character, and rooted in the surrounding nature—this is exactly how we love it."*

- CARINA BRYDLING  
CREATIVE CHEF, RESTAURANG FE

## SMALL

### REINDEER PRESSED TERRINE

Almond potatoes, truffle oil, pickled beets, and tart dill foam.

129:-

### ASPARAGUS

Green asparagus, goat cheese, soy emulsion, spruce shoots, browned butter, parmesan, pine nuts, crushed caramel & dark chocolate.

139:-

### NORTHERN STEAK TARTARE

Dragon mayonnaise, pink pepper, Tellicherry pepper, parmesan, citronette, semi-dried tomatoes, roasted onion, and puffed quinoa.

139:-

### SHRIMP COCKTAIL

Shrimps in chili sauce, sugar snap peas, herbs, asparagus and garlic-tossed cheese puffs.

139:-

### CARAMELIZED ONION

Dried reindeer meat, lingonberry powder, cheese foam & roasted hazelnuts.

119:-

### SMALL NIBBLE PLATTER

Sour cream, honey, homemade crispbread, cheese & charcuterie.

139:-

Do you have any allergies or specific dietary requests?  
Please let your server know and we'll be happy to assist.

## MEDIUM

### GAME SAUSAGE

Lingonberry aioli, roasted onion, pickled onion, sauerkraut,  
and cider vinegar mustard.

159:-

### PERCH

Mussel broth with ginger, lime-pickled carrot,  
cucumber, herbs, and herb oil.

189:-

### BLINI

Kalix roe, whipped smetana, reindeer heart,  
finely chopped onion, and dill.

179:-

### SEAFOOD CROQUETTES

Horseradish cream, Tabasco oil, and lemon.

159:-

### NETTLE CRÊPES

Creamy shrimp, Västerbotten cheese, and lemon-tossed salad.

169:-

### BIG NIBBLE PLATTER

Sour cream, honey, homemade crispbread, cheese & charcuterie.

249:-

# LARGE

## BAKED CABBAGE & LEMON CURED COD

Baked pointed cabbage, miso and cabbage broth, black garlic cream, fennel, fried cabbage, and smoked chestnuts.

349:-

## LAMB ENTRECÔTE

Thyme cream, sautéed seasonal vegetables, blackcurrant jelly, red wine sauce flavored with star anise.

379-

## FES' CAESAR

Romaine lettuce with creamy Caesar dressing, garlic bread crunch, crispy chicken, parmesan, and fried capers.

299:-

## CHANTERELLE BURGER

Chanterelle patty served in a celeriac bun with sauerkraut pesto, aged cheese, sauna-smoked pork, glazed onion, lingonberry BBQ, lingonberry aioli, and butter & herb tossed fries.

339:-

## GRILLED BEEF

Broccolini, green beans, roasted carrot, roasted onion, semi-dried tomatoes, red wine jus, tarragon cream, and butter & herb-tossed fries.

399:-

# SWEET

## RHUBARB

Basque cheesecake, different textures of rhubarb and chocolate, served with our homemade ice cream.

159:-

## BLACK CURRANT

White chocolate, vanilla, and thyme.

149:-

## LINGONBERRY

Meringue, caramel, raspberries, and sorbet

149:-

## CRUMBLE

Oats and rhubarb, served with our homemade ice cream.

139:-



# DRINK MENU

## BEER

<b>How to Stay Frosty</b> <i>Lager 5,3%, 44 cl</i>	95 :-
<b>How to Teardown This Wall</b> <i>Raspberry Sour 4,5%, 33 cl</i>	95 :-
<b>How to Highlight</b> <i>Gluten Free IPA 5,9%, 33 cl</i>	95 :-
<b>Chimay Blue</b> <i>Belgien Ale 9%, 33 cl</i>	115:-
<b>Kiruna Bryggeri Ripa</b> <i>IPA 6,3%, 33 cl</i>	115 :-
<b>Kiruna Bryggeri Tannator</b> <i>Dubbelbock 7,8%, 33 cl</i>	115 :-
<b>Kiruna Bryggeri Hviit</b> <i>Wheat beer 5,2%, 33 cl</i>	115 :-
<b>Kiruna Bryggeri Main Stream</b> <i>Lager 4,9%, 33 cl</i>	115 :-

## ALCOHOL FREE

<b>Soda</b> <i>Coca Cola, Coca Cola Zero, Fanta, Sprite</i>	39 :-
<b>Magners 0,0%</b> <i>Irish Appel Cider, 33 cl</i>	55 :-
<b>Eriksberg</b> <i>Non alcoholic beer, 33 cl</i>	48 :-
<b>Brooklyn Special Effects</b> <i>Non alcoholic beer, 33 cl</i>	48 :-

## CIDER

<b>Magners</b> <i>Irish Appel Cider 4,5%, 33 cl</i>	82 :-
<b>Somersby Pear</b> <i>Pear Cider 4,5%, 33 cl</i>	76 :-

## BEER ON TAP

<b>Staropramen</b> <i>Lager 5,0%, 30-40 cl</i>	74/95 :-
<b>Kronenbourg 1664 Blanc</b> <i>Wheat beer 5,0%, 30-40 cl</i>	74/95 :-



# WINE

## SPARKLING

**Cerro Cava Blanco Brut** 99/495 :-  
*Cava, Spain*

**Guldcula Brut Réserve** 179/895 :-  
*Champagne, France*

## WHITE

**Caliza Organic Verdejo** 89/445 :-  
*Sauvignon Blanc, Spain*

**Arrogant Frog** 115/625 :-  
*Chardonnay, France*

**Sankt Anna Pur Mineral** 125/675 :-  
*Riesling, Germany*

**Hannes Sabathi** 550 :-  
*Sauvignon Blanc, Austria*

**QM Alvarinho Vinhas Velhas** 775 :-  
*Alvarinho, Portugal*

**Patriarche Chablis Cuvée** 795 :-  
*Sauvignon Blanc, France*

**Erbacher Riesling  
- Vintage Selection** 825 :-  
*Riesling EKO, Germany*

**Hamilton Russell Vineyards** 885 :-  
*Chardonnay, South Africa*

**Patriarche Mercurey Blanc** 995 :-  
*Chardonnay, France*

## ROSE

**La Gordonne Provence** 115/625 :-  
*Rosé Grenache, France*

## RED

**Caliza Organic** 89/445 :-  
*Tempranillo, Spain*

**Heaphy Pinot Noir** 125/625 :-  
*Pinot Noir, New Zealand*

**Cantina di Illasi Ripasso** 135/675 :-  
*Corvina, Italy*

**Les Coteaux** 135/675 :-  
*Côtes du Rhône, Francee*

**Donatella Colombini Chianti** 695 :-  
*Sangiovese, Italy*

**Murphy Goode** 759 :-  
*Cabernet Sauvignon, USA*

**Patriarche Mercurey 1er  
Cru Clos l'Eveque** 875 :-  
*Pinot Noir, France*

**Les Vins des Vienne Heluicum** 995 :-  
*Syrah, France*

**Brandini Barolo La Morra** 1 090 :-  
*Nebbiolo EKO, Italy*

**Marques de Caceres** 1 125 :-  
**Gaudium Rioja**  
*Tempranillo, Spain*

# AVEC

## RUM

/ cl

**Agitator Chestnut Reseve**  
*Sweden*

32 :-

**Diplomatico Reseva Exclusiva**  
*Venezuela*

52 :-

**Brugal 1888**  
*Dominican Republic*

44 :-

**Rhum JM V.S.O.P**  
*France*

55 :-

**Smith and Cross**  
*Jamaica*

50 :-

**El Dorado 15**  
*Guyana*

59 :-

## CALVADOS

/ cl

**Boulard Grand Solage**  
*France*

28 :-

**Pere Magloire 12 years**  
*France*

55 :-

## TEQUILA

/ cl

**Calle 23 blanco**  
*Mexico*

42 :-

**Calle 23 Reposado**  
*Mexico*

46 :-

## WHISKEY

/ cl

**Makers Mark**  
*USA*

35 :-

**Agitator Rye Rye**  
*Sweden*

31 :-

**Tullamore Dew**  
*Irleand*

22 :-

**The Macallan 12 yo Double  
Cask**  
*Great Britain*

56 :-

**Lapraoige 10 yo**  
*Great Britain*

44 :-

**High Coast Timmer**  
*Sweden*

51 :-

**High Coast Berg**  
*Sweden*

52 :-

## CONGAC

/ cl

**Braastad VS**  
*France*

30 :-

**Braastad XO**  
*France*

52 :-

**Grönstedts Monopol V.S.O.P**  
*France*

34 :-

**Grönstedts VO**  
*France*

45 :-