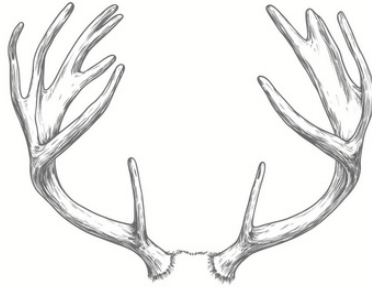


Restaurang

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

SLOW COOKED REINDEER

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

129:-

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:-

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:-

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:-

CRUMBLE

Oats and rhubarb, served with our homemade ice cream.

139:-



DRINK MENU

BEER

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

ALCOHOL FREE

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

CIDER

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

BEER ON TAP

Staropramen <i>Lager 5,0%, 30-40 cl</i>	74/95 :-
Kronenbourg 1664 Blanc <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
Gaudium Rioja** 1 125 :-
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 :-