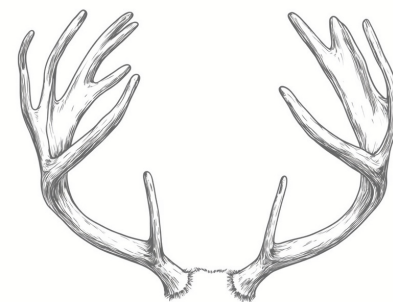




In the heart of Kiruna, a city shaped by the strength of iron ore, Restaurang Fe comes to life—a tribute to the town, where every ingredient is foraged, freshly caught, or locally produced. With nature as our pantry, we invite you to savor the flavors of our land.

We invite you to an experience for all the 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. Every creation is crafted with love and imagination by our head chef Evelina and her extraordinary kitchen team."

- Carina Brydling
CREATIV LEDARE, RESTAURANG FE

SMALL

Cauliflower Popcorn – Vreta yellow pea hummus, lime mayonnaise, pickled onion & toasted sesame.
95:-

Salmon Tartare – soy & chili, lemon sour cream, whitefish roe, chives & fried flatbread.
129:-

Small Nibble Platter – sour cream, honey, local charcuterie & cheese.
129 :-

Shrimp & lobster Skagen, gahkku, coriander, chili oil & herbs.
129:-

Vegetables – basil aioli, local cheese, crunch & crispy Vindelrökt pork belly.
129:-

MEDIUM

Lightly cured moose tartare, pickled celeriac, chanterelle, aged cheese & garlic cream.

Half 225:-

Full 325:-

(Full portion served with fries tossed in grilled butter.)

Salad Fe – Salad with carrot and potato, tossed in creamy FE dressing, topped with shrimp and Jokkmokk bresaola, croutons & dill.
179:-

Large Nibble Platter – sour cream, honey, local charcuterie & cheese.
219:-

Palt – lingonberry aioli, broth, fried mushrooms, pork belly & browned butter.
199:-



RESTAURANGFE

AVEC

ROM

/ cl

Agitator Chestnut reseve 32 :-
Sverige

Diplomatico Reseva Exclusiva 52 :-
Venezuela

Brugal 1888 44 :-
Dominikanska republiken

Rhum JM V.S.O.P 55 :-
Frankrike

Smith and Cross 50 :-
Jamaica

El Dorado 15 59 :-
Guyana

CALVADOS

/ cl

Boulard Grand Solage 28 :-
Frankrike

Pere Magloire 12 years 55 :-
Frankrike

TEQUILA

/ cl

Calle 23 blanco 42 :-
Mexico

Calle 23 Reposado 46 :-
Mexico

WHISKY

/ cl

Makers Mark 35 :-
USA

Agitator Rye Rye 31 :-
Sverige

Tullamore Dew 22 :-
Irland

The Macallan 12 yo double 56 :-
Cask
Storbritannien

Laproaige 10 yo 44 :-
Storbritannien

High Coast Timmer 51 :-
Sverige

High Coast Berg 52 :-
Sverige

KONJAK

/ cl

Braastad VS 30 :-
Frankrike

Braastad XO 52 :-
Frankrike

Grönstedts Monopol V.S.O.P 34 :-
Frankrike

Grönstedts VO 45 :-
Frankrike

LARGE

NARVIK PLANK

Arctic char, shrimp, lobster hollandaise, truffle-flavored almond potato, autumn vegetables, charred onion, citronette & chives.
345:-

STEAK MINUTE

Beef, capers, beets, red wine sauce with Dijon, garlic & parsley butter, local cheese, horseradish, salad & crispy fries.
325:-

GURPI

Carrot and almond potato purée, sea buckthorn jus, burnt cream, cabbage & baked onion.
305:-

GAME BROTH

Spiced oat rice, Fe's kimchi, grilled king oyster mushroom, sesame egg, coriander & chili mayonnaise.
265:-

SWEET

LINGONBERRIES

Browned butter & hazelnut ice cream, lingonberries, chocolate & almond.
149:-

PUMPKIN

Baked cheesecake, pumpkin ice cream, oat crunch & pickled pumpkin.
149:-

APPLE

Freshly baked apple crumble, almond & vanilla ice cream.
139:-

CHOCOLATE

Chocolate mousse, caramel, meringue & blackberries.
139:-

DRINK MENU

BEERS

How to Stay Frosty	95 :-
<i>Lager 5,3%, 44 cl</i>	
How to Teardown This Wall	95 :-
<i>Raspberry Sour 4,5%, 33 cl</i>	
How to Highlight	95 :-
<i>Gluten Free IPA 5,9%, 33 cl</i>	
Nya Carnegiec 100w	95 :-
<i>IPA 6,8%, 33 cl</i>	
Kiruna Bryggeri Ripa	115 :-
<i>IPA 6,3%, 33 cl</i>	
Kiruna Bryggeri Tannator	115 :-
<i>Dubbelbock 7,8%, 33 cl</i>	
Kiruna Bryggeri Hviit	115 :-
<i>Wheat 5,2%, 33 cl</i>	
Kiruna Bryggeri Main Stream	115 :-
<i>Lager 4,9%, 33 cl</i>	

DRAFT BEER

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

NON-ALCOHOLIC

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

CIDER

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



WINE

SPARKLING

Cerro Cava Blanco Brut	99/495 :-
<i>Cava, Spanien</i>	
Guldcula Brut Réserve	179/895 :-
<i>Champagne, Frankrike</i>	

WHITE WINE

Caliza Organic Verdejo	89/445 :-
<i>Sauvignon Blanc, Spanien</i>	
Arrogant Frog	115/625 :-
<i>Chardonnay, Frankrike</i>	
Sankt Anna Pur Mineral	125/675 :-
<i>Riesling, Tyskland</i>	
Hannes Sabathi	550 :-
<i>Sauvignon Blanc, Österrike</i>	
QM Alvarinho Vinhas	775 :-
Velhas	
<i>Alvarinho, Portugal</i>	
Patriarche Chablis Cuvée	795 :-
<i>Sauvignon Blanc, Frankrike</i>	
Erbacher Riesling Vintage	825 :-
Selection	
<i>Riesling EKO, Tyskland</i>	
Hamilton Russell Vineyards	885 :-
<i>Chardonnay, Sydafrika</i>	
Patriarche Mercurey Blanc	995 :-
<i>Chardonnay, Frankrike</i>	

RED WINE

Caliza Organic	89/445 :-
<i>Tempranillo, Spanien</i>	
Heaphy Pinot Noir	125/625 :-
<i>Pinot Noir, Nya Zeeland</i>	
Cantina di Illasi Ripasso	135/675 :-
<i>Corvina, Italien</i>	
Les Coteaux	133/529 :-
<i>Côtes du Rhône, Frankrike</i>	
Donatella Colombini	695 :-
Chianti	
<i>Sangiovese, Italien</i>	
Murphy Goode	759 :-
<i>Cabernet Sauvignon, USA</i>	
Patriarche Mercurey 1er	875 :-
Cru Clos I'Eveque	
<i>Pinot Noir, Frankrike</i>	
Les Vins des Vienne	995 :-
Heluicum	
<i>Syrah, Frankrike</i>	
Brandini Barolo La Morra	1 090 :-
<i>Nebbiolo EKO, Italien</i>	
Marques de Caceres	1 125 :-
Gaudium Rioja	
<i>Tempranillo, Spanien</i>	

ROSÉ WINE

La Gordonne Provence Rosé	115/625 :-
<i>Grenache, Frankrike</i>	