



I hjärtat av Kiruna, en stad byggd på järnmalmens kraft,
föds Restaurang Fe, en hyllning till staden – härplockat,
närfiskat och lokalproducerat. Med naturen som vårt
skafferi.

Välkomnar vi dig till en upplevelse för alla sinnen.

*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.

TORGGATAN 5
981 30 KIRUNA

 RESTAURANGFE

LITEN / SMALL

RENKOK / 129

Mandelpotatis, tryffelolja picklade betor och syrligt dillskum.

Slow cooked reindeer - Almond potatoes, truffle oil, pickled beets, and tart dill foam.

RÅBIFF / 139

Dragonmajonnäs, rosépeppar, tellicherrypeppar, citronette, parmesan, semitorkade tomater, rostad lök och puffad quinoa.

Northern steak tartare - Tarragon mayonnaise, pink pepper, Tellicherry pepper, Parmesan, citronette, semi-dried tomatoes, roasted onion & puffed quinoa.

RÄKCOCKTAIL / 139

Räkor i chilisås, sparris, sockerärter, örter och vitlöksvängda ostpuffar.

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

LILLA NIBBELBRICKAN / 139

Smetana, honung, hembakat fröknäcke, ost & chark.

- Kan göras vegetarisk.

Small nibble platter - Sour cream, honey, homemade seed crispbread, cheese & charcuterie.
- Can be made vegetarian.

Vänligen kontakta vår personal om ni önskar information om allergener eller kostpreferenser.

Please contact our staff if you would like information about allergens or dietary preferences.

ÖL / BEER

How to Stay Frosty 95 :-
Lager 5,3%, 44 cl

How to Teardown This Wall 95 :-
Raspberry Sour 4,5%, 33 cl

How to Highlight 95 :-
Glutenfri / Gluten Free IPA 5,9%, 33 cl

Chimay Blue 115 :-
Belgisk / Belgian Ale 9%, 33 cl

Kiruna Bryggeri Ripa 115 :-
IPA 6,3%, 33 cl

Kiruna Bryggeri Tannator 115 :-
Dubbelbock / Doppelbock 7,8%, 33 cl

Kiruna Bryggeri Hviit 115 :-
Veteöl / Wheat beer 5,2%, 33 cl

Kiruna Bryggeri Main Stream 115 :-
Lager 4,9%, 33 cl

ALKOHOLFRITT / NON ALCOHOLIC

Läsk / Soda 39 :-
Coca Cola, Coca Cola Zero, Fanta, Sprite

Magners 0,0% 55 :-
Alkoholfri cider / Non-alco Cider 33 cl

Eriksberg 48 :-
Alkoholfri öl / Non-alcoholic beer, 33 cl

Brooklyn Special Effects 48 :-
Alkoholfri öl / Non-alcoholic beer, 33 cl

CIDER

Magners 82 :-
Irländsk cider / Irish Cider 33 cl

Somersby Pear 76 :-
Päron / Pear Cider 4,5%, 33 cl

ÖL PÅ TAPP / TAP BEER

Staropramen 74/95 :-
Lager 5,0%, 30-40 cl

Kronenbourg 1664 Blanc 74/95 :-
Veteöl / Wheat beer 5,0%, 30-40 cl



VIN / WINE

BUBBEL /SPARKLING WINE

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

Guldkula Brut Réserve 179/895 :-
Champagne, Frankrike / France

VITT VIN / WHITE WINE

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

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

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

Hannes Sabathi 550 :-
Sauvignon Blanc, Österrike / Austria

QM Alvarinho Vinhas Velhas 775 :-
Alvarinho, Portugal

Patriarche Chablis Cuvée 795 :-
Sauvignon Blanc, Frankrike / France

Erbacher Riesling 825 :-
- Vintage Selection
Riesling EKO, Tyskland / Germany

Hamilton Russell Vineyards 885 :-
Chardonnay, Sydafrika /South Africa

Patriarche Mercurey Blanc 995 :-
Chardonnay, Frankrike / France

ROSÉ

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

RÖTT VIN / RED WINE

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

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

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

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

Donatella Colombini Chianti 695 :-
Sangiovese, Italien /Italy

Murphy Goode 759 :-
Cabernet Sauvignon, USA

Patriarche Mercurey Ier 875 :-
Cru Clos l'Eveque
Pinot Noir, Frankrike / France

Les Vins des Vienne Heluicum 995 :-
Syrah, Frankrike / France

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

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

MELLAN / MEDIUM

VILTKORV / 159

Lingonaioli, rostad lök, picklad lök, surkål
och cidervinägersenap.

*Game sausage - Lingonberry aioli, roasted onion, pickled onion, sauerkraut,
and cider vinegar mustard.*

SKALDJURSKROKETTER / 159

Pepparrotskräm, tabascoolja, och citron.

Seafood croquettes - Horseradish cream, Tabasco oil, and lemon.

BLINI / 179

Löjrom, vispad smetana, renhjärta, finhackad lök och dill.

- Kan göras vegetarisk / vegansk.

*Blini - Kalix roe, whipped smetana, reindeer heart, finely chopped onion, and dill.
- Can be made vegetarian/vegan.*

NÄSSELCRÉPES / 169

Krämiga räkor, Västerbottensost och citronslungad sallad.

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

STORA NIBBELBRICKAN / 249

Smetana, honung, hembakat fröknäcke, ost & chark.

- Kan göras vegetarisk.

*Large nibble platter - Sour cream, honey, homemade seed crispbread, cheese & charcuterie.
- Can be made vegetarian/vegan.*

STOR / BIG

FE'S CAESAR / 299

Romansallad med krämig caesardressing, brödcrunch med vitlök, krispig kyckling, parmesan, bacon och friterad kapris.
- Kan göras vegetarisk / vegansk.

Fe's version of caesar salad - Romaine lettuce with creamy Caesar dressing, garlic bread crunch, crispy chicken, parmesan, and fried capers.
- Can be made vegetarian / vegan.

LAMMENTRECÔTE / 379

Mandelpotatis, tryffelolja picklade betor och syltigt dillskum.

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

BLANCHERAD TORSK / 379

Ångad torskrygg, vitvinstuvad spetskål, gärda, grillad paprikasallad, persiljeolja, veloute och blomkålspuré.

Blanched cod - Steamed cod loin, white wine-braised pointed cabbage, peas, grilled pepper salad, parsley oil, velouté, and cauliflower purée.

KANTARELLBURGARE / 339

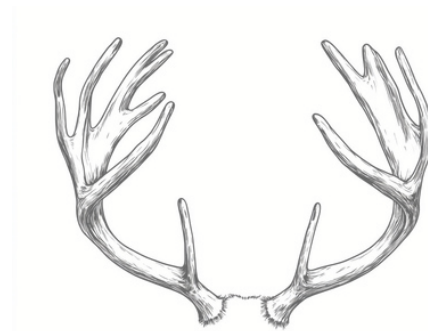
Kantarellpaddy serverad i rotselleribröd med surkålspesto, lagrad ost, basturökt fläsk, glaserad lök, lingon-BBQ, lingonaioli samt smör- och örtslungad pommes.
- Kan göras vegetarisk / vegansk.

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.
- Can be made vegetarian / vegan.

GRILLAD BIFF / 399

Broccolini, haricotsverts, rostad morot, rostad lök, semitorkade tomat, rödvinssky, dragonkräm, smör- och örtslungad pommes.

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



SÖT / SWEET

RABARBER / 159

Basque cheesecake, olika textur av rabarber och choklad, serverad med husets glass.

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

SVARTA VINBÄR / 149

Vit choklad, vanilj och timjan.

Black currant - White chocolate, vanilla, and thyme.

CRUMBLE / 139

Havre och rabarber, serverad med husets glass.

Oats and rhubarb, served with our homemade ice cream.