

**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 LEADER RESTAURANG FE

 RESTAURANGFE

# SMALL

## **CAULIFLOWER POPCORN**

Vreta yellow pea hummus,  
lime mayonnaise, pickled onion & toasted sesame.

*Gluten, Milk, Egg, Legumes*

95:-

## **SALMON TARTAR**

Soy & chili, lemon smetana,  
vendace roe, chives & fried flatbread.

*Gluten, Milk Protein, Fish*

129:-

## **SMALL NIBBLE PLATTER**

Smetana, honey, local cured meats & cheese.

*Gluten, Milk Protein*

129 :-

## **SHRIMP AND LOBSTER SKAGEN**

Served with sami flatbread, coriander, chili oil & herbs.

*Gluten, Milk Protein, Egg, Shellfish*

129:-

## **HEARTY VEGETABLES WITH PORK BELLY**

Basil aioli, aged cheese, crunch & crispy VindelIn smoked  
pork belly.

*Gluten, Milk Protein, Egg*

129:-

**Do you have any allergies or  
special dietary wishes?**

**Please let your server know,  
we are happy to help you.**

# MEDIUM

## **MOOSE TARTARE - HALF**

Lightly cured moose tartare, aged cheese, pickled celeriac, chanterelles and garlic cream.

Also available as a large portion.

Milk Protein, Egg, Celery

225:-

## **FE SALAD**

Salad, beets and pointed cabbage tossed in creamy FE dressing, topped with shrimp, Jokkmokk bresaola, bread crunch and dill.

Gluten, Milk Protein, Egg, Shellfish

179:-

## **LARGE NIBBLE PLATTER**

Smetana, honey, local cured meats and cheese.

Gluten, Milk Protein

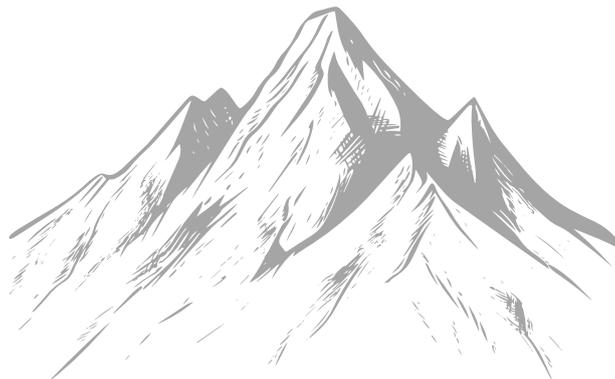
219:-

## **PALT**

Traditonal Swedish potato dumplings with pork, lingonberry aioli, broth, fried mushrooms and browned butter.

Gluten, Milk Protein, Egg

199:-



# **BIG**

## **MOOSE TARTARE**

### **- LARGE**

Lightly cured moose tartare, aged cheese, pickled celeriac, chanterelles and garlic cream.

Served with fries tossed in grilled butter.

*Milk Protein, Egg, Celery*

325:-

## **NARVIK PLANK**

Arctic char, shrimp, lobster hollandaise, duchess potatoes, autumn vegetables, charred onion, citronette and chives.

*Milk Protein, Egg, Fish, Shellfish*

345:-

## **STEAK MINUTE**

Beef, capers, beets, red wine and Dijon sauce, garlic and parsley butter, aged cheese, horseradish, salad and fries.

*Milk Protein, Mustard, Egg*

325:-

## **GURPI**

Lightly smoked reindeer, carrot and almond potato purée, sea buckthorn jus, torched cream, pointed cabbage and baked onion.

*Milk Protein, Egg*

305:-

## **GAME BROTH**

Spiced oat rice, Fe's kimchi, grilled king oyster mushroom, sesame egg, coriander and chili mayonnaise.

*Milk Protein, Egg*

265:-

# SWEET

## LINGONBERRY

Browned butter and hazelnut ice cream, lingonberries, chocolate and almond.

*Gluten, Milk Protein, Almond, Egg, Hazelnut*

149:-

## PUMPKIN

Baked cheesecake, pumpkin ice cream, oat crunch and pickled pumpkin.

*Gluten, Milk Protein, Egg*

149:-

## APPLE

Freshly baked apple crumble with almond and vanilla ice cream.

*Gluten, Milk Protein, Egg, Almond*

139:-

## CHOCOLATE

Chocolate mousse, caramel, meringue and blackberries.

*Egg, Milk Protein*

139:-

## HANDCRAFTED PRALINE

*Milk Protein*

45:-

