



Arrangáddis - Sámi dinner around the fire

The Sámi kitchen is more than just food, it is stories, memories, and love! Each dish tells its own story, coloured by all the generations that cooked before us. During this memorable evening, our chefs will serve dishes that you cannot find in any restaurant, but in almost every Sámi home! So, if you want an opportunity to dig deep into the essence of our Sámi food culture, this atmospheric dinner event is for you.

When it comes to Sámi cooking we learn from an early age to take care of everything that grows around us, in a traditional and sustainable way. The recipes and techniques are passed down from generation to generation. Therefore we hold our food culture so close to our hearts, as it connects us with our ancestors and the nature around us. Our traditional diet mainly focuses on reindeer, moose and fish, but also contains lots of exciting berries and plants. This dinner takes you on a journey through the vast lands of Sápmi and everything that grows here. From the wild Norwegian seas, over the windswept tundra to the deep forests of Sweden. In six dishes, we present a wide range of flavors and ingredients, from the most traditional to innovative modern interpretations.

Dinner is served in café Sápmi, a unique restaurant located in the old village of Jukkasjärvi. It's like stepping into another world when you enter the lavvú-shaped building with its crackling fire and sparkling lights. To the sound of jojk, your guide will talk you through the dishes, and the chef will present not only the food but also the stories behind it. The restaurant is located furthest out on a peninsula, just on the brink of the Torne river, facing north – away from city lights. Your guides will therefore keep an eye on the night sky though out the dinner, and if the northern lights are out, we will go out and have a look at this magnificent display to finish of the evening together.

You sit on long benches with reindeer skins on them, around large wooden tables placed around the fireplace. The lávvu is insulated and heated by both light and fire, but we recommend that you wear warm clothes and if you are a person who gets cold easily, you may even wear your jacket while you eat.

PRICE:	Adult: SEK 1100/person incl. non-alcoholic drink. SEK 500 extra for drink packages. Child (3-12 years): SEK 800/person.
PERIOD:	Daily, 28 November 2022 - 16 April 2023 (not 24 December or 31 December).
START:	18.45 Nutti Sámi Siida Márkanbáiki, Marknadsvägen 2 98191 Jukkasjärvi.
END:	21.00 Nutti Sámi Siida Márkanbáiki, Marknadsvägen 2 98191 Jukkasjärvi.
TRANSFER, PICK UP AND RETURN, BY MINIBUS (SEK 300/person, advised at booking):	
PICK-UP:	18.00 Kiruna hotels/Tourist Center.
DROP-OFF:	21.30 the hotels/Tourist Centre.
FOOD:	6 courses, incl. non-alcoholic drink. <i>Food allergies/vegetarianism to be advised at booking. Vegan food is not served.</i>
GROUP SIZE:	Min 2, max 20 people.
LANGUAGE:	Swedish and English.
CONDITIONS:	Guests participating in our activities have an obligation to follow the staff's instructions.
QUALITY:	Sápmi Experience and Sustainable Arctic Destination certified.