



KAMP
HOTEL

CAKE DESCRIPTIONS



THE LEADING HOTELS
OF THE WORLD®

KÄMP

HOTEL



RASPBERRY RED

A beautiful trio of pure raspberry, bursting with flavour,
sitting in the middle of a soft Sacher chocolate sponge
and a rich chocolate mousse.

☐ lactose-free ☐ gluten-free ☐ contains nuts

**Lactose-free option available with chocolate glaze*

KÄMP

HOTEL



NUTS ABOUT LEMON

Nuts about Lemon Cake is a tropical treat especially created for Hotel Kämp by the pastry team. Placed on top of a buttery, rich hazelnut sponge the zesty lemon cream makes a fresh pairing with calming coconut mousse.

Finished with powdery smooth white chocolate.

☐ lactose-free ☒ **gluten-free** ☒ **contains nuts**

KÄMP

HOTEL



COFFEE & MASCARPONE

An all time favourite is re-born ! The traditional tiramisu works as inspiration behind this cake, but it is updated with a modern Belgian recipe for a delightfully light mascarpone mousse. In the middle, a dark roasted chocolate ganache for that deep taste of coffee. Last but not least, coffee and white chocolate sponge is dipped in sweet Kahlua.

☐ lactose-free ☐ gluten-free ☐ contains nuts

KÄMP

HOTEL



CHOCOLATE PASSION

Chocolate & Passion Fruit cake is inspired by memories of the Pastry Chef's childhood in Brazil. The scent of passion fruit juice takes him to a warm place of sunny afternoons when his mother would always prepare this juice. Joined with another one of his favourites, dark chocolate – he creates a killer combination, which is hard to beat.

☒ **lactose-free** ☐ gluten-free ☐ contains nuts