

BUFFET MENU

Available for parties over 20 persons

STARTERS

Caesar salad with kale, roasted chickpea and avocado - LF (GF)

Smoked rainbow trout, potato, chanterelles and egg

Roast beef with rosemary mayonnaise - LF, GF

Roasted butternut squash, brussels cabbage, kale, parmesan, walnut and maple
vinaigrette - LF, GF

Salad with roasted beets, spinach, feta cheese, pecan nuts and honey vinaigrette
- LF, GF

Leafy greens with vinaigrette - LF, GF

Bread selection and butter - LF

Montipagano Bianco, Umani Ronchi, Abruzzo, Italy – 52 l 75 cl

Montipagano Rosso, Umani Ronchi, Abruzzo, Italy – 52 l 75 cl

LF – lactose-free | LL – low-lactose | GF – gluten-free | (GF) – available as gluten-free

KÄMP

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MAIN COURSE

Smoked Arctic char, lappish potatoes, fennel, and creamy crayfish sauce - LF, GF
Pouilly-Fumé Le Chant des Vignes, Joseph Mellot, Loire, France - 95€ | 75cl

or

Finnish countryside chicken breast, roasted seasonal vegetables and cognac
supreme sauce - LF, GF
Barbera d'Alba, Pio Cesare, Piemonte, Italy - 90€ | 75cl

DESSERT

Raspberry-lemon cheesecake - LL, GF
Castelnau de Suduiraut Sauternes, Château Suduiraut, Bordeaux, France - 85€ | 37,5cl

With one main course

94 | person

With two main courses

106 | person

Without main course

79 | person

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KÄMP

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CHAMPAGNE

Pol Roger Brut Reserve	160
Pol Roger Brut Vintage 2016	180
Pol Roger Brut Vintage Rosé 2018	200

SPARKLING WINE

Sumarroca Cava Brut Reserva 2021	80
<i>Organic</i>	

COFFEE | TEA

Coffee	8,5
Tea	8,5

DIGESTIFS

Hennessy VSOP	17,5
Hennessy XO	43
Christian Drouin Calvados VSOP	17,5
Amaretto	9,5
Baileys	9,5