

MENU AKSELI

DINNER

Birdliver mousse, cold smoked duck and beetroots - LF, GF

Barbera d'Alba, Pio Cesare, Piemonte, Italy - 90 l 75cl

.

Grilled Finnish whitefish, rainbow trout roe, black salsify and mussel
and Champagne sauce - LF, GF

Chablis Vaudon, Joseph Drouhin, Bourgogne, France - 105 l 75cl

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White chocolate, pistachio cream and raspberry sorbet

Castelnau de Suduiraut Sauternes, Château Suduiraut, Bordeaux, France - 85 l 37,5cl

86

person

LF – lactose-free | GF – gluten-free

KÄMP

MENU PAAVO

DINNER

Finnish ice cured whitefish, rainbow trout roe, cauliflower and
whey sauce – LF, (GF)

Winkel Riesling, Schloss Vollrads, Rheingau, Germany - 90 l 75cl

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Lobster bisque, crayfish rouille and brioche - LF

Pouilly-Fumé Le Chant des Vignes, Joseph Mellot, Loire, France - 95 l 75cl

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Beef sirloin, sunchokes and red wine sauce - LF, GF

Portia Prima, Bodegas Portia, Ribera del Duero, Spain - 100 l 75cl

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Seabuckthorn mousse, carrot cake and licorice ice cream - LF, GF,
incl. almonds

Tokaji Édes Szamorodni 1413, Disznókő, Tokaj-Hegyalja, Hungary - 95 l 50 cl

102

person

BEEF - FIN

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

KÄMP

MENU KÄMP

DINNER

Ice cellar cured salmon, caviar and sour cream – LF, (GF)

Pol Roger Brut Reserve, Champagne Pol Roger, Epernay, France - 160 l 75cl

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Finnish beef tartare, beetroot and truffle - LF, GF

Givry Rouge, Joseph Drouhin, Bourgogne, France - 99 l 75cl

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Lobster bisque, crayfish rouille and brioche - LF

Pouilly-Fumé Le Chant des Vignes, Joseph Mellot, Loire, France - 95 l 75cl

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Reindeer prepared in two ways, lappish potatoes and Grand Veneur sauce -
LF, GF

Diane de Belgrave 2016, Château Belgrave, Haut-Médoc, Bordeaux, France - 105 l 75cl

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Kämp's chocolate cake, hazelnut and blackcurrant-raspberry sorbet - LF, GF

Maury Vintage, Mas Amiel, Languedoc-Rousillon, France - 85 l 37,5cl

149

person

BEEF - FIN

REINDEER - FIN

LF – lactose-free | MF – milk-free | GF – gluten-free | (GF) – available as gluten-free

KÄMP

VEGETARIAN MENU

DINNER

Roasted sunchokes, appenzeller cheese and pickled chanterelles
Prestige Lugana, Cà Maiol, Lombardy, Italy - 80 | 75cl

Beetroot tartare, capers, rose petals and lovage cream - V

Forest mushroom barley risotto, pickled onions, and truffle cream - (V)
Barbera d'Alba, Pio Cesare, Piemonte, Italy - 90 | 75cl

Grilled leek and celeriac sauce V, GF

Beluga lentils, sautéed and pickled mushrooms, almonds, apple and
celeriace puree

Chablis Vaudon, Joseph Drouhin, Bourgogne, France - 105 | 75cl

White chocolate mousse, blackcurrant-rosemary compote and apple-
elderflower sorbet - V, G, incl. Almonds

Castelnau de Suduiraut Sauternes, Château Suduiraut, Bordeaux, France - 85 | 37,5cl

Three-course dinner 84 | person

Choose a mid-course:

With one mid-course +12 | person
With two mid-courses +28 | person

V – vegan | GF – gluten-free

KÄMP

ADD TO YOUR DINNER EXPERIENCE

1 piece of cheese	8
3 pieces of cheese	16
Sorbet to freshen the palate.....	8
Caviar toast	18

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