

HOTEL KÄMP BANQUET
Dinner Menu

1.6.-30.9.2020

MENU | 3 courses

66 €

Crème Ninon with avocado and marinated shrimps

2018 Alvarinho, Soalheiro, Vinho Verde, Portugal (68€)

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Grilled Iberico pork sirloin, apple, gratinated gem salad,
and Madeira sauce

2013 Lindes de Remelluri, Remelluri, Rioja, Spain (78€)

2012 Remelluri Reserva, Remelluri, Rioja, Spain (107€)

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Dark chocolate mousse with passion fruit and vanilla
ice-cream

Moscato d'Asti, Tenuta il Falchetto, Piemonte, Italy (45€ - 37,5cl)

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MENU | 4 courses

75 €

Sweetbread, lovage and bone marrow sauce

2018 LaForêt Bourgogne Pinot Noir, Joseph Drouhin, Bourgogne, France (75€)

Gran Reservé Blanc de Noirs Brut, André Clouet, Champagne, France (109€)

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Scallop ceviche, tomato, and olive

2018 Alie Rose, Tenuta Ammiraglia, Tuscany, Italy (70€)

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Fried white fish, pea pure, miso, and chanterelle

2018 LaForêt Bourgogne Chardonnay, Joseph Drouhin, Bourgogne, France (60€)

2016 Château Poitevin Blanc, Medoc, Bordeaux, France (97€)

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Strawberry and yuzu baked Alaska

Moscato d'Asti, Tenuta il Falchetto, Piemonte, Italy (45€ - 37,5cl)

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MENU | 5 courses

88 €

Sesame marinated salmon, rhubarb and baby pak choi

2018 Grüner Veltliner, Schlossa Gobelsburg, Kamptal, Austria (59€)

2018 Riesling Grand Cru Kastelberg, Julien Schaal, Alsace, France (90€)

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Crème Ninon with avocado and marinated shrimps

2018 Alvarinho, Soalheiro, Vinho Verde, Portugal (68€)

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French veal sirloin, asparagus and bearnaise sauce

2018 LaForêt Bourgogne Pinot Noir, Joseph Drouhin, Bourgogne, France (75€)

2016 Château Poitevin Blanc, Medoc, Bordeaux, France (97€)

2017 Meursault, Joseph Drouhin, Bourgogne, France (127€)

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Selection of cheese and Kämp compote

2015 Banyuls VDN, M.Chapoutier, Languedoc-Roussillon, France (53€ - 50cl)

2014 Late Bottled Vintage Port, Quinta de la Rosa, Douro, Portugal (77€ - 70cl)

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Raspberry and lychee macaron, mascarpone sorbet

Bigaro, Elio Perrone, Piemonte, Italy (85€ - 75cl)

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EXTENDED MENU

Assorted Finnish and French cheese, with compote

3 cheese 12 €

2 cheese 9 €

1 cheese 5 €

*Banyuls VDN (Grenache) 2015, M. Chapoutier, Languedoc-Roussillon,
France (53€ - 50cl)*

*Late Bottled Vintage Port, Quinta de la Rosa, Douro,
Portugal (77€ - 70cl)*

Coffee or brewed tea 5,50 €

Petit Fours 6 €

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