



Hotel Kämp Banquet Buffet menus 15.9.2019-29.2.2020

MENU 1 68 €

(available for groups of minimum 20 persons)

STARTERS

Shrimps, avocado and sesame

Lingonberry cured salmon with fennel bread and lingonberry mayonnaise

French cornfed chicken, with gem salad, parmesan and brioche croutons

Radicchio, roasted chestnuts and Peltola Blue dressing

Winter pumpkin terrine with spicy pumpkin seeds

Green salad and lemon dressing

Bread selection and sea salt butter

Sauvignon Blanc, Viña Montes, Casablanca Valley, Chile 50€
Chablis (Chardonnay), Joseph Drouhin, Bourgogne, France 69€

MAIN COURSE

Braised Finnish lamb's entrecote with fried wild mushrooms

Laforet Bourgogne Pinot Noir, Joseph Drouhin, Bourgogne, France 62€
Château Duborg (Merlot, Cabernet Sauvignon, Cabernet Franc) Saint Emilion, Bordeaux, France 87€

DESSERT

Cheese cake with berry compote

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

KÄMP

HOTEL

MENU 2 74 €

(available for groups of minimum 20 persons)

STARTERS

Warm smoked rainbow trout and wild mushroom salad

Sugar salted lavaret flavoured with Napue gin with dill buttermilk sauce

Finnish reindeer roast with ceps

Marinated beetroots, nettle pesto and smoked goat's cheese

Roasted sun chokes with apple and hazelnuts

Green salad with citrus dressing

Bread selection and sea salt butter

Sauvignon Blanc, Viña Montes, Casablanca Valley, Chile 50€

Cabernet Sauvignon, Viña Montes, Colchague Valley, Chile 50€

Belleruche Côtes-du-Rhône, M. Chapoutier, Rhône, France 69€

MAIN COURSE

Wallenberg made of pike and scallops with fennel and lobster sauce

Chablis (Chardonnay), Joseph Drouhin, Bourgogne, France 69€

Riesling Trocken, W.Thörle, Rheinhessen, Germany 71€

CHEESE

Selection of cheeses and Kämp's compote

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

DESSERT

Kämp's chocolate cake

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