



Hotel Kämp Banquet
Dinner menus
15.9.2019-29.2.2020

MENU / 3 courses
66 €

Sugar salted lavaret flavoured with Napue gin, malt bread and buttermilk dill sauce

Grüner Veltliner 2018, Schloss Gobelsburg, Kamptal, Austria 59€
Steinbuckel Riesling Grosses Gewächs 2017, Philipp Kühn, Pfalz, Germany 136€

Roasted French duck breast, fried wild mushrooms and cherry

Laforet Bourgogne Pinot Noir, Joseph Drouhin, Bourgogne, France 62€
Chassagne-Montrachet Rouge 2016, Domaine Ramonet, Bourgogne, France 128€

Chocolate mousse and raspberry and bergamot ice cream

Banyuls VDN (Grenache) 2015, M.Chapoutier, Languedoc-Roussillon, France 53€
Bigaro (Moscato, Brachetto), Elio Perrone, Piemonte, Italy 85€ (75cl)

KÄMP
HOTEL

MENU / 4 courses
75 €

Smoked Finnish reindeer filet, forest mushrooms,
and lingonberries

Cabernet Sauvignon, Viña Montes, Colchagua Valley, Chile 50€
Belleruche Côtes-du-Rhône, M. Chapoutier, Rhône, France 69€

Crayfish bisque and crayfish toast

Viognier 2017, Château de Montfaucon, Rhône, France 71€
Rosé Brut, Mercier, Champagne, France 136€

Fried trout filet with chanterelle and dill beurre blanc

Chablis 2017, Joseph Drouhin, Bourgogne, France 69€
Meursault 2017, Joseph Drouhin, Bourgogne, France 127€

Caramel profiterole, cranberries and rum

Château Du Levant 2013, Sauternes, Bordeaux, France 60€ (37,5cl)
Castelnau de Suduiraut 2008, Château Suduiraut, Sauternes, France 70€ (37,5cl)

KÄMP
HOTEL

MENU / 5 courses
88 €

Chestnut soup with truffle, apple and toasted almonds

Laforet Bourgogne Pinot Noir, Joseph Drouhin, Bourgogne, France 62€
Côte de Beaune Village 2014, Olivier Leflaive, Bourgogne, France 104€

Fried scallops, cauliflower, Karelian caviar and
and orange vinaigrette

Chablis 2017, Joseph Drouhin, Bourgogne, France 69€
Grüner Veltliner Steinsetz 2017, Schloss Gobelsburg, Kamptal, Austria 81€

Finnish deer filet with beetroot, cep-potato croquet and dark blackberry sauce

Belleruche Côtes-du-Rhône, M. Chapoutier, Rhône, France 69€
Château Poujeaux 2015, Moulis-en-Médoc, Bordeaux, France 190€

Finnish and French cheeses

Banyuls VDN (Grenache) 2015, M. Chapoutier, Languedoc-Roussillon, France 53€ (50cl)
Late Bottled Vintage Port, Quinta de la Rosa, Douro, Portugal 77€ (70cl)

Coconut parfait and roasted pineapple

Moscato d'Asti 2018, Tenuta Il Falchetto, Piemonte, Italy 41€ (37,5 cl)
Castelnau de Suduiraut 2008, Château Suduiraut, Sauternes, France 70€ (37,5 cl)



Extend your menu

Assorted Finnish and French cheeses, with compote

3 cheeses 12 €

2 cheeses 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 €