

BUFFET MENU

Available for groups of minimum 20 persons

STARTERS

Salad with roasted chickpeas and olives, pickled red onions, and saffron yougurt sauce

Grilled bell pepper and eggplant with bulgur and almond salad

Green salad with vinaigrette

Marinated shrimps with gem salad, brioche, and parmesan dressing

Char-grilled white fish in lemon vinaigrette with chive cream and pickled vegetables

French sugar salted duck breast with celeriac and apple

Levain and traditional archipelago bread with churned butter

2020 Marius Blanc, M.Chapoutier, Languedoc-Roussillon, France | 49

2019 Marius Rouge, M.Chapoutier, Languedoc-Roussillon, France | 49

MAIN COURSE

Smoked trout with Lappish potatoes and creamy mushroom sauce

2018 Gros Manseng - Sauvignon Blanc, France | 52

or

Finnish slow roasted lamb shoulder with parsnip and rosemary sauce

2018 Rupicolo, Rivera, Apulia, Italy | 52

DESSERT

Kämp's signature chocolate cake

2006 Castelnau De Suduiraut, Château Suduiraut, Sauternes, France | 70

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With one main course

74 | person

With two main courses

86 | person

KÄMP

BUFFET MENU

CHAMPAGNE

Pol Roger Brut Reserve.....	135
Pol Roger Vintage 2015	145
Pol Roger Rosé 2012.....	175

CAVA

Sumarroca Reserva 2019, Spain	75
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COFFEE | TEA

Kämp Coffee.....	5,5
Kämp Tea	5,5

DIGESTIFS

Hennessy VS.....	13
Hennessy VSOP.....	17,5
Hennessy XO	43
Amaretto	9
Baileys	9