

LUNCH MENU

MENU HELENE

Duck pastrami with parmesan cream and seasonal greens

2017 Rully, Joseph Drouhin, Bourgogne, France | 85

...

Fried whitefish with leek and dill beurre blanc

2019 Asselheim Chardonnay, Matthias Gaul, Pfalz, Germany | 80

...

Cloudberry parfait with roasted white chocolate

Moscato D'Asti, Tenuta Il Falchetto, Piemonte, Italy | 56

.....

63 | person

Origin of meat | Duck, France

KÄMP

LUNCH MENU

MENU EINO

Vichyssoise with roasted leek and chive oil

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

...

Lemon marinated French chicken with parsnip purée and tarragon sauce

2017 Rully, Joseph Drouhin, Bourgogne, France | 85

...

Vanilla pannacotta with sea buckthorn

Moscato D'Asti, Tenuta Il Falchetto, Piemonte, Italy | 56

.....

51 | person

Origin of meat | Duck, France

KÄMP

LUNCH MENU

MENU GARDEN

Roasted celeriac, horseradish cream, marinated onion, and thyme vinaigrette

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

...

Portobello tempura, quinoa with tarragon, and pickled kohlrabi

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

...

Bourdaloue pie and red wine pear with oat and vanilla ice cream

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

.....

51 | person

Menu is vegan

KÄMP

LUNCH 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