

# MENU AKSELI

## DINNER

### **Beef tartare, lingonberries, and truffle crème - LF**

*Corvers-Kauter Rheingau Pinot Noir, Weingut Dr. Corvers-Kauter, Rheingau, Germany - 75 l 75 cl*

...

### **Pike perch ballotine, Jerusalem artichoke, and Champagne sauce - LF, GF**

*Woolshed Vineyard Sauvignon Blanc, Mud House, Marlborough, New Zealand - 75 l 75 cl*

...

### **Dark chocolate, praline ice cream, and hazelnuts - LF**

*Reserve Port, Churchill's, Douro, Portugal - 98 l 75 cl*

**74**

person

BEEF TARTARE - FI

LF - lactose-free | GF - gluten-free

*KÄMP*

# MENU PAAVO

## DINNER

### Scallop carpaccio, onions, and whey sauce – LF, GF

*Woolshed Vineyard Sauvignon Blanc, Mud House, Marlborough, New Zealand – 75 l 75 cl*

...

### Lobster bisque, crayfish rouille, and brioche – LF

*Les Vénérables Vieilles Vignes Chablis, La Chablisienne, Chablis, France – 80 l 75 cl*

...

### Beef sirloin, celeriac, and Madeira sauce – LF

*Portia Roble, Bodegas Portia, Ribera del Duero, Spain – 75 l 75 cl*

...

### Buttermilk mousse, blueberry compote, meadowsweet, and rye – LF, (GF)

*Beerenauslese Zweigelt, Kracher, Burgenland, Austria – 75 l 37,5 cl*

88

person

BEEF SIRLOIN – UY

LF – lactose-free | GF – gluten-free | (GF) – available as gluten-free

KÄMP

# MENU KÄMP

## DINNER

**Ice cellar cured salmon with caviar and sour cream – LF, (GF)**

*Riesling Terroir Selection, Jean-Baptiste Adam, Alsace, France – 75 l 75 cl*

...

**Game terrine, lingonberries, and pickled onion – LF, GF**

*Corvers-Kauter Rheingau Pinot Noir, Weingut Dr. Corvers-Kauter, Rheingau, Germany – 75 l 75 cl*

...

**Pike perch ravioli and mushroom consommé – LF**

*Bell'ovile Vermentino Organic, Serego Alighieri, Toscana, Italy – 70 l 75 cl*

...

**Reindeer prepared two ways, celeriac, and Grand Veneur sauce – LF, GF**

*Château de Montfaucon Baron Louis, Château de Montfaucon, Rhône, France – 95 l 75 cl*

...

**Baked Alaska à la Kämp – ME, GF**

*Beerenauslese Zweigelt, Kracher, Burgenland, Austria – 75 l 37,5 cl*

**134**

person

GAME MEAT – FI | REINDEER – FI

LF – lactose-free | LL – low lactose | GF – gluten-free

KÄMP

# VEGETARIAN MENU

## DINNER

**Jerusalem artichoke croquet, kohlrabi, and soy cream sauce - V, (GF)**

*Bell'ovile Vermentino Organic, Serego Alighieri, Toscana, Italy - 70 l 75 cl*

...

**Caramelized onion, lovage, and onion consommé - V, GF**

*Riesling Terroir Selection, Jean-Baptiste Adam, Alsace, France - 75 l 75 cl*

...

**Wild mushroom risotto and truffle crème - V, GF**

*Eremo Langhe Rosso, Fontanafredda, Piemonte, Italy - 70 l 75 cl*

...

**Chocolate, roasted almonds and cherry - V, GF**

*Reserve Port, Churchill's, Douro, Portugal - 98 l 75 cl*

3 course menu

**72** | person

4 course menu

**84** | person

V - vegan | GF - gluten-free | (GF) - available as gluten-free

KÄMP

# ADD TO YOUR DINNER EXPERIENCE

1 piece of cheese .....	8
3 pieces of cheese .....	16
Sorbet to freshen the palate .....	8
Caviar toast .....	18

## CHAMPAGNE

Pol Roger Brut Reserve .....	140
Pol Roger Brut Vintage 2016.....	160
Pol Roger Brut Vintage Rosé 2018.....	180

## SPARKLING

Sumarroca Cava Brut Reserva 2019.....	80
<i>Organic</i>	

## COFFEE | TEA

Coffee .....	7
Tea .....	7

## DIGESTIFS

Hennessy VSOP .....	17,5
Hennessy XO .....	43
Christian Drouin Calvados VSOP.....	17,5
Amaretto .....	9,5
Baileys .....	9,5