



Hotel Kämp Banquet

Lunch menus 1.9.2018-28.2.2019

PLATED LUNCH MENUS

Menu 46 €

3 course plated menu with the best seasonal ingredients

Menu 49 €

Pumpkin soup, Ras el hanout spiced pumpkin seeds and crispy bacon

Fried white fish, thyme potatoes and blue mussel sauce

Or

Braised lamb shank, celeriac and Madeira sauce

Patisserie Special



LUNCHBUFFET 43 € per person
(available for groups of minimum 20 persons)

Marinated shrimps, pepinette pasta, avocado, gem salad and parmesan

Roasted sunshokes, salted peanuts and maple syrup vinaigrette

Smoked arctic char, wild mushrooms, lemon potatoes and Buerre blanc sauce

Or

Duck leg Confit, glazed beetroots and apple

Chocolate tiramisu- coffee, dark chocolate and mascarpone

CHEF'S SALAD BUFFET 40 € / person
(available for groups of minimum 15 persons)

Hot smoked salmon, potato caper salad, haricot verts ja wild mushroom

Corn fed chicken breast, romaine salad, parmesan dressing and croutons

Roasted sunshokes, salted peanuts and maple syrup vinaigrette

Country style bread and sea salt butter

IN ADDITION, WE RECOMMEND

Kämp's coffee / Althaus tea 5,50 €

Petit Fours 6 €

V2 mineral water 0,75 l 8,50 €

V2 still water 0,75 l 5 €