

Buffet Menu

AVAILABLE FOR OVER 20 PERSONS

Starter

Salad with roasted chickpeas, avocado and parmesan dressing - L (G)

Smoked rainbow trout from Kuopio, potatoes, chanterelles and egg - L, G

Roast beef à la Kämp with rosemary mayonnaise - L, G

Roasted butternut squash, brussels cabbage, kale and parmesan with walnuts and maple vinaigrette - L, G

Salad with roasted beets, spinach, pecan nuts and feta cheese sauce - L, G

Leafy greens with vinaigrette - L, G

Bread selection and butter - L

Dessert

Raspberry-lemon cheesecake - VL, G

Castelnau de Suduiraut Sauternes, 85 | 37,5cl
Château Suduiraut, Bordeaux, France

Main

Smoked Arctic char, lappish potatoes, fennel and champagne sauce - L, G

Sancerre La Gravelière,
Joseph Mellot, Loire, France 119 | 75cl

or

Finnish countryside chicken breast, roasted seasonal vegetables and cognac supreme sauce - L, G

Barbera d'Asti La Mata,
Tenuta Il Falchetto, Piemonte, Italy 80 | 75cl

One main course

98 | person

Two main course

112 | person

Without main course

82 | person

L - lactose-free | LL - low-lactose | G - gluten-free | (G) - available as gluten-free

KÄMP

Add to your experience

Champagne

Pol Roger Brut Reserve 160

Pol Roger Brut Vintage 2016 180

Pol Roger Brut Vintage Rosé 2018 200

Sparkling wine

Sumarroca Cava Brut Reserva 2021 80

Digestifs

Hennessy VSOP 17,5

Hennessy XO 43

Christian Drouin Calvados VSOP 17,5

Amaretto 9,5

Baileys 9,5

Coffee & tea

Coffee 8,5

Tea 8,5