

Menu Akseli

DINNER

Finnish roast beef, capers and Gribiche sauce

L, G

Barbera d'Asti La Mata, Tenuta Il Falchetto,
Piemonte, Italy

80 | 75cl

Steamed Cod “à la Provenç ale”, tomatoes,
olives and butter beans

L, G

Mâcon-Villages “Nos Cinq Terroirs”, Famille Paquet,
Bourgogne, France

110 | 75cl

Vanilla flavored cream cheese, autumn
blueberries and roasted white chocolate

VL, G

Castelnau de Suduiraut Sauternes, Château Suduiraut,
Bordeaux, France

85 | 37,5 cl

89 | person

L - lactose-free | G - gluten-free

KÄMP

Menu Paavo

DINNER

Scallops, charred cucumber, tomatoes, pine
nuts and whey sauce

L, G

Mosel Dry Riesling, Nik Weis St Urbans-Hof,
Mosel, Germany

90 | 75cl

Lightly smoked quenelle of lobster and pike
perch with caviar and lobster sauce

L

Sancerre La Gravelière, Joseph Mellot, Loire, France

119 | 75cl

Marbled beef sirloin, sunchokes, beetroot and
blackcurrant-red wine sauce

L, G

Portia Prima La Encina, Bodegas Portia, Ribera del
Duero, Spain

119 | 75cl

Almond praline mousse, rum, vanilla and
baked apple sorbet

LL, includes almonds

Tokaji Édes Szamorodni 1413, Disznókő,
Tokaj-Hegyalja, Hungary

100 | 50 cl

106 | person

BEEF - FIN

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

KÄMP

Menu Kämp

DINNER

Ice cellar cured salmon, caviar and sour cream

L, (G)

Alsace Pinot Noir, Sophie Schaal Wines,
Alsace, France

160 | 75cl

Finnish beef tartare, beetroot and truffle

L, G

Alsace Pinot Noir, Sophie Schaal Wines, Alsace, France

110 | 75cl

Lobster bisque, crayfish rouille and brioche

L

Sancerre La Gravelière, Joseph Mellot, Loire, France

119 | 75cl

Reindeer prepared in two ways, lappish
potatoes and Grand Veneur sauce

L, G

Montes Alpha Syrah, Montes Wines,
Colchagua Valley, Chile

95 | 75 cl

Kämp's chocolate cake, hazelnut and
blackcurrant-raspberry sorbet

L, G

LBV Port 2019, Quinta de la Rosa

95 | 50 cl

149 | person

REINDEER - FIN
BEEF - FIN

L - lactose-free | M - milk-free | G - gluten-free | (G) - available as gluten-free

KÄMP

VEGETARIAN

DINNER

Beetroot tartare, capers, shallots
and lovage cream

V

Alsace Pinot Noir, Sophie Schaal Wines,
Alsace, France

110 | 75cl

Roasted pumpkin soup, apple
and feta cream with brioche

L, (G, V)

Mâcon-Villages "Nos Cinq Terroirs",
Famille Paquet, Bourgogne, France

110 | 75cl

Sage-potato gnocchi a la Kämp, golden beats, forest
mushrooms and appenzeller cheese

L, G (V)

Barbera d'Asti La Mata, Tenuta Il Falchetto,
Piemonte, Italy

80 | 75cl

White chocolate mousse, blackcurrant-rosemary
compote and apple-elderflower sorbet

V, G, sisältää mantelia

Castelnau de Suduiraut Sauternes, Château Suduiraut,
Bordeaux, France

85 | 37,5cl

3 courses: 86 | person

4 courses: 98 | person

V - vegan | G - gluten-free

KÄMP

Add to your experience



Extras

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

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
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Coffee & tea

Coffee	8,5
Tea	8,5

Digestifs

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