

Menu I

LUNCH

Crayfish Skagen, rainbow
trout roe and brioche

L, (G)

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

90 | 75cl

Roasted guineafowl, carrots, beetroots
and lobster bisque sauce

L, G

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

80 | 75cl

Pâtisserie special

77 | person

CHICKEN- FRA

L - lactose-free | G - gluten-free

KÄMP

Menu II

LUNCH

Finnish beeftartare,
lovage creme and vendace roe

L, G

Alsace Pinot Noir, Sophie Schaal Wines,
Alsace, France

110 | 75cl

Pan fried pikeperch, chantarelles
and horseradish beurreblanc

L, G

Sancerre La Gravelière, Joseph Mellot,
Loire, France

119 | 75cl

Pâtisserie special

77 | person

L - lactose-free | G - gluten-free

KÄMP

Vegetarian menu

LUNCH

Beetroot tartare, capers,
shallots and lovage cream

V, G

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

90 | 75cl

Sage-potato gnocchi à la Kämp,
golden beet, mushrooms and Appenzeller cheese

L, G (V)

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

80 | 75cl

Pâtisserie special

77 | person

L - lactose-free | G - 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