

STARTERS

ONION SOUP <i>Crouton and Gruyere cheese gratinated onionsoup</i>	10.80
SALMON SOUP <i>Traditional Finnish salmon soup with rye bread</i>	11.90
SALMON-SHELLFISH CHEVICE <i>Lime, chili and dill flavored salmon with mussels and shrimps</i>	12.50
ROQUEFORT SNAILS <i>Bluecheese - and herbmarinated snails</i>	11.90
CRAYFISH RISOTTO <i>With gremolata flavored fennel and crayfish</i>	9.80
TARTAR OF BEEF <i>With traditional accompaniments</i>	9.50

SUSHI A LA YUME

MON - WED • 5 PM TO 10 PM

SUSHI PLATTER SMALL	8 PIECES	18.90
SUSHI PLATTER LARGE	11 PIECES	27.10



SALADS

CAESAR NATURAL.....	9.40/14.10
CHICKEN CAESAR.....	10.10/15.40
SHRIMP CAESAR.....	11.00/17.00
<i>Crispy Romaine lettuce, croutons, parmesan chips and Caesar-dressing</i>	
TUNA SALAD.....	10.60/16.60
<i>Roasted tuna, lettuce, marinated artichokes, capers and parmesan dressing</i>	
GREEN SALAD <i>Lettuce mix with shallot-dijon vinaigrette.....</i>	8.50
SALAD A LA KÄMP <i>Haricot verts, cucumber, fennel, marinated artichoke and lettuce mix.....</i>	9.40/14.10
BETROOT SALAD <i>Roasted beetroot, sunflower seeds and horseradish vinaigrette.....</i>	10.40

SANDWICHES & BURGERS

GOAT CHEESE <i>Warm goat cheese pie with tomato - and onion salad.....</i>	9.40
CROQUE MONSIEUR <i>Warm ham - and cheese toast.....</i>	9.60
SHRIMP TOAST <i>Hand peeled shrimps on toast with lemon mayonnaise.....</i>	16.10
CLUB SANDWICH <i>a Kämp Classic:</i>	
<i>Crisp toast with chicken, tomato, bacon, onion and mayonnaise.....</i>	19.60
QUICHE LORRAINE <i>Warm bacon - and cheese pie with rocket salad.....</i>	12.80
KÄMP BURGER	
<i>Kämp's burger with beef, Dijon mustard, cheddar cheese, onion and French fries</i>	
WITH MINCED BEEF BURGER.....	19.00
WITH FILLET OF BEEF BURGER.....	27.00

MAINCOURCES

SEAFOOD SPAGETTI <i>Shrimps, mussels, scampi, fresh herbs, gremolata flavored spaghetti and parmesan cheese.....</i>	23.10
GNOCCHI <i>Fried mushrooms, fresh herbs, gnocchi's flavored with gremolata and parmesan cheese.....</i>	21.10
MOULES FRITES <i>Mussels poached in white wine served with French fries and saffron aioli.....</i>	26.50
SMOKED SALMON <i>Mushroom stew, potatoes and asparagus.....</i>	26.00
RIESLING POACHED CORNCHICKEN <i>Served with mushrooms, bacon and haricot verts..</i>	24.30
FILLET OF BEEF <i>Grilled marble fillet, salsify, Bearnaise sauce and French fries.....</i>	31.40
GRILLED LIVER OF VEAL <i>With red onion- and cranberry compote, madeira sauce and Puikula potato pyré.....</i>	19.40

MENUS

2 COURCES 32€ / 3 COURCES 40€

MENU IS SERVED FROM 3 PM TO 6 PM

START

CHOOCE 1 OF 3

ROSTED BEEDROOT SALAD

PaaRoasted beetroot, sunflower seeds and horseradish vinaigrette

ONION SOUP

Crouton and Gruyere cheese gratinated onionsoup

TARTAR OF BEEF

With traditional accompaniments

MAIN

CHOOCE 1 OF 3

SMOKED SALMON

Mushroom stew, potatoes and asparagus

RIESLING POACHED CORNCHICKEN

Served with mushrooms, bacon and haricot verts

GRILLED LIVER OF VEAL

With red onion- and cranberry compote, madeira sauce and

Puikula potato pyré

AFTER

CHOOCE 1 OF 3

PAVLOVA

Meringue, raspberry mousse and berry salad

CHOCOLATE MOUSSE

Milk chocolate mousse with orange

CREME BRULEE

Vanilla flavored crème brulée served with berries



Champagne

BESSERAT DE BELLEFON BRUT 12 CL 20.00

Blanc

RHEINGAU RIESLING 11.00
SANCERRE-CHAVIGNOL 13.40

Rouge

CÔTES DU RHÔNE ROUGE 8.90
BORDEAUX ST-JULIEN 18.00

DESSERTS

PAVLOVA	9.80
<i>Meringue, raspberry mousse and berry salad</i>	
CHOCOLATE MOUSSE.....	11.40
<i>Milk chocolate mousse with orange</i>	
CREME BRULEE.....	10.50
<i>Vanilla flavored crème brulée served with berries</i>	
PETIT FOURS 4 PIECES.....	6.40
CAKE TROLLEY.....	6.00/PIECE
<i>Pastry Chef Meri Kujala's cakes and pastries</i>	