

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
COD FISH BRANDADE <i>Deep fried cod brandade with herb salad and saffron aioli</i>	12.50
TARTAR OF BEEF <i>With traditional accompaniments</i>	9.50
CURED REINDEER <i>With sea buckthorn vinaigrette, marinated mushrooms & crispbread</i>	18.60
FRIED FOIE GRAS <i>With apricot- and onion compote and brioche</i>	16.50

OYSTERS

SERVED THURSDAY-SUNDAY WITH CURRENT PRICE
SERVED WITH LEMON- AND RED ONION VINAIGRETTE



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

MAINCOURCES

SEAFOOD SPAGHETTI.....	23.10
<i>Shrimps, mussels, scampi, fresh herbs, gremolata flavored spaghetti and parmesan cheese</i>	
GNOCCHI.....	21.10
<i>Fried mushrooms, fresh herbs, gnocchi's flavored with gremolata and parmesan cheese</i>	
MOULES FRITES.....	26.50
<i>Mussels poached in white wine served with French fries and saffron aioli</i>	
SMOKED SALMON.....	26.00
<i>Mushroom stew, potatoes and asparagus</i>	
SOLE MEUNIÈRE.....	38.50
<i>Fried sole with lemon and parsley flavored butter</i>	
RIESLING POACHED CORNCHICKEN.....	24.30
<i>Served with mushrooms, bacon and haricot verts</i>	
DUCK CONFIT.....	25.40
<i>Served with pumpkin pure and madeira sauce</i>	
FILLET OF BEEF.....	31.40
<i>Grilled marble fillet, salsify, Bearnaise sauce and French fries</i>	
LAMB CHOPS.....	27.30
<i>Grilled lamb chops with truffle potatoes and malt sauce</i>	
GRILLED LIVER OF VEAL.....	19.40
<i>With red onion- and cranberry compote, madeira sauce and Puikula potato pyré</i>	
REINDEER.....	32.60
<i>Roasted reindeer, shank ragout, sweetbread and cep sauce</i>	

SCANDINAVIAN PLATTER FOR 2

37.00

*horseradish marinated salmon,
pickled salmon, beetroot salted lavaret,
smoked lavaret, mussel-cucumber
salad and smoked shrimps*

SERVED WITH SAFFRON AIOLI AND
POTATO SALAD

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.....	8.50
<i>Lettuce mix with shallot-dijon vinaigrette</i>	
SALAD A LA KÄMP	9.40/14.10
<i>Haricot verts, cucumber, fennel, marinated artichoke and lettuce mix</i>	
BEETROOT SALAD.....	10.40
<i>Roasted beetroot, sunflower seeds and horseradish vinaigrette</i>	

FOR TWO

COCKEREL FROM VISKILÄ FARM.....	21.00/HLÖ
<i>Whole cooked cockerel with roasted rootvegetables</i>	
LAVARET IN PAPER FROM PIETARSAARI.....	21.00/HLÖ
<i>Whole cooked lavaret with spring vegetables</i>	

SANDWICHES & BURGERS

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