KÄMP
HOTEL

HOTEL KÄMP BANQUET CHRISTMAS LUNCH
12.-23.12.2016
(DURING WEEKDAYS)

MENU 69 €

STARTERS

Beetroot marinated salmon and mustard sauce
Cold smoked salmon, minced egg and chives
Poached veal in aspic á la Kämp, horseradish crème
Cured lavaret with gin, pickled cucumbers and juniper seasoned bread
Haugesund herring, apple and beetroots
Baltic herring á la Sorsapuisto
Smoked shrimps, tarragon mayonnaise
Vendace, salmon and lavaret roe
Roasted goose breast, spiced apricot compote
Roasted reindeer and waldorf salad
Roasted and marinated butternut squash, egg cheese and d`épice bread
Romaine salad and maple syrup vinaigrette
Salad of roasted Jerusalem artichokes, hazelnut dressing
House bread selection and sea salt butter

MAIN COURSES

Turkey wallenberg, pea velouté and lingonberries
Poached cod, langoustine sauce flavoured with aquavit
Hotel Kämp´s Christmas ham, plum compote seasoned with cloves and cinnamon

SIDE DISHES

Roasted rutabaga and honey
Carrots glazed with ginger and orange butter
Puikula potatoes and organic churned butter
Shallot onions roasted in duck fat

DESSERTS

Quark mousse flavoured with lemon, lingonberries and caramel
Profiteroles and oven baked apple creme
Blood orange tartelette, almond praline
Bûche de Noël, chocolate and black currant
Gingerbreads and pastries
Selection of French and Finnish cheeses
Macarons

DRINK RECOMMENDATIONS

Aperitifs
Kämp´s mulled wine 13,00€
Cava Diagonal Brut, Spain 10,20€ 12cl / 62,00€ bottle
"R" de Ruinart Brut 21,00€ 12cl / 124,00€ bottle

White wines
Hugel & Fils, Riesling, Alsace, France 11,10€ 12cl / 69,00€ bottle
Terrazas, Chardonnay, Mendoza, Argentina 12,00€ 12cl / 72,00€ bottle

Red wines
Joseph Drouhin, Laforet Bourgogne Pinot Noir, Bourgogne, France 9,95€ 12cl / 62,00 € bottle
Terrazas, Reserva Malbec, Mendoza, Argentina 12,00€ 12cl / 72,00 € bottle

Dessert wine
Chateau Du Levant, Sauternes, Bordeaux, France (37,5cl) 12,40€ 8 cl / 58,00€ bottle

Kämp´s coffee and brewed tea 5,40€