

Hotel Kopilampi

Dinner menus for groups

Menu 1

Bread cake made from Mustaleima emmental cheese and Malax loaf, ginger beetroot, and carrot-fennel salad (L)

Gramona Gessami, Spain €48,00

Finnish organic chicken breast in thyme broth, fried Brussels sprouts, celery, and gooseberries (L,G)

Gran Cerdo, Rioja, Spain €44,50

Apple panna cotta (L,G)

Haidle Beerenauslese, Germany €53,00

€46,00

Menu 2

Arctic salmon salted in our kitchen, corned elk and lingonberry smetana (sour creme), smoked duck breast, currant sauce, and house crispbread made with seeds (L)

Ritzling Riesling, Haidle, Germany €43,00

Finnish fried whitefish, beetroot-butter sauce, and root vegetables (L,G)

Allo Vinho Verde, Portugal €54,00

or

roast reindeer calf, dark game sauce, and root vegetables (L,G)

Passo del Sud, Italy €43,00

Blueberry semifreddo and blueberry sauce (L)

Sametti, Finland €45,00

€55,00

Menu 3

Smooth turnip soup, sugar peas, and rosemary focaccia (L)

Gramona Gessami, Spain €48,00

Cold-smoked pike and whitefish roe mousse (L)

Most Wanted Grüner Veltliner, Hungary €39,00

Pheasant wrapped in bacon, fried roe deer fillet, fried apple and Jerusalem artichoke, and Madeira sauce (L,G)

Convento de Gloria Tinta Roriz, Portugal €39,50

Black currant in three ways: (L)

black currant muffin

black currant sorbet

black currant panna cotta

Haidle Beerenauslese, Germany €53,00

€67,00

Available for groups of 12 or more.

The same menu must be ordered to the entire group.

We will observe any special diets that have been specified in advance.

Reservations:

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