

HOTELLI KORPILAMPI

Menu

STARTERS/LIGHT BITES

ESCARGOT (L) ((G))

Peltola Blue- cheese gratinated escargot, garlic-
parsley butter, bread
11,00€

SOUP (L) ((G))

Creamy chantarelle soup, root vegetable chips,
bread
14,00€

ARANCINI (VE,G)

Fennel Arancini, bell pepper puré
11,00€

TOAST SKAGEN (L)

House Skagenröra shrimp salad,
toasted bread
12,50€

SALAD (VL,G)

Grilled Goat Cheese, salad, cherry tomatoes,
cucumber, marinated red onion,
pumpkin seeds
14,00€

WE RECOMMEND

Toast Skagen

Fried Liver
or
Fish Of The Day

Crème Brûlée

45,00€

MAINS

KORPI BURGER (L)

Pretzel- bun, Finnish beef patty, cos lettuce, lime-
coleslaw, tomato, cheddar cheese, sriracha mayo,
country- style fries
23,00€

RISOTTO (VE,G)

Beetroot risotto & vegan parmesan "cheese"
18,00€

FRIED LIVER (L,G)

Finnish beef liver, mashed "puikula" potatoes,
dark bacon sauce & cranberry- red onion compote
22,00€

FRIED VENDACE (L)

Fritter vendace, mashed "puikula" potatoes &
dill sour cream
20,00€

VEGGIE BURGER (VE)

Pretzel bun, black bean patty, cos lettuce,
lime- coleslaw, tomato, sriracha- mayo,
country- style fries
22,00€

STEAK (L,G)

Finnish beef tenderloin steak 170g, red wine
sauce, potato cake & bell pepper puré
34,00€

FISH OF THE DAY

Catch of the day. Please ask waiter for the price.



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Menu

FOR KIDS

KIDS' BURGER (L)

Finnish beef patty, cheddar, salad, BBQ mayo,
country- style fries
10,00€

MEATBALLS (L,G)

Meatballs, mashed "puikula" potatoes,
cucumber sticks
10,00€

FRIED VENDACE (L)

Fritter vendace, mashed "puikula" potatoes,
cucumber sticks
10,00€

COFFEES

Espoo Coffee Roastery coffee

3,50€

Clipper organic tea

3,00€

Espresso

3,10€

Cappuccino

4,20€

DESSERT

VANILLA CRÈME BRÛLÉE (L,G)

Crème Brûlée,
fresh berries
9,50€

CHOCOLATE CAKE (L,G)

Housemade vegan chocolate cake, fresh berries &
local vegan ice cream
9,50€

ICE CREAM / SORBET (L,G)

Selection of local ice creams & sorbets. Please
ask for flavours.
4,00€

IRISH COFFEE

Jameson whisky, hot coffee & cream float
11,50€

NIEPOORT COLHEITA 2009

Sweet, aromas of marmalade, raisins & dried
apricots, medium- bodied
9,00€ / 8cl

BRAIDA MOSCATO D'ASTI DOCG

Sweet, medium acidic, fruity, flowery
8,00€ / 8cl

BRAIDA BRACHETTO D'ACQUI

Medium- bodied, aromatic, boysenberry notes
8,00€ / 8cl

*Most of our dishes can be made gluten free.
Please ask.*

The Finnish Food Authority recommends that
minced meat burgers should always be fully
cooked.

