

Hotel Korpilampi

Group Menus

MENU LAMPI

Black salsify soup, pickled carrot
& caramelized apple (L,G)

Fried salmon with lobster sauce,
cauliflower purée & seasonal vegetables (L,G)

Cloudberry cheese cake & blackcurrant compote (L,G)
49,00

Kein Name Niederösterreich Grüner Veltliner, Austria 45,00 / btl

Sartori Marani Appasimento, Italy 46,00 /btl

MENU METSÄ

Smoked salmon mousse with Finnish archipelago bread,
white fish roe & dill pickles (L)

Roasted beef tenderloin, potato cake, madeira sauce
& fried pickled mushrooms (L,G)

White chocolate mousse, merinque
& Passion fruit (LL,G)
59,00

Joseph Cattin Riesling, France 44,00 / btl

Chateau Brespaillan, France 47,00 / btl

**Available for groups of ten or more.
The same menu must be ordered to the entire group.
We will observe any special diets that have been specified
in advance.**

**MENU KASVI
(vegan)**

Gazpacho with marinated vegetables,
almond purée & roasted almond (Ve,D,G)

Fennel croquettes, polenta, bell pepper purée,
parmesan mayo & marinated fennel (Ve,D,G)

Bisquit cheese cake,
blackcurrant compote & fresh berries (Ve,D,G)
54,00

Cava Grapus Brut Reserva, Spain 46,00 / btl
Pointe D´Argumes Sauvignon Blanc, France 46,00 / btl

At toast:

Glass of sparkly 9,00
Lehtikuohu 0% 8,00
Arctic Blue Tonic 13,00
Limoncello Spritz 12,00

Cheese course 12,00 / person
Selection of Finnish cheeses, hazelnut purée,
berry compote & thin caraway bread

Niepoort Vintage Port 9,00 / 8cl

Cheese course for dessert +6,00 / person

Table served coffee & tea 4,00 / person
Gautier Cognac VSOP 9,70 / 4cl
Arctic Oat liqueur 7,70 / 4cl

**Reservations Hotel Korpilampi sales:
Tel. +358 9 6138 411 or myynti@korpilampi.fi**