

HOTELLI KORPILAMPI

# Menu

## STARTERS/LIGHT BITES

### ESCARGOT (L) ((G))

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

### SOUP (L) ((G))

Creamy Jerusalem artichoke soup, caramelized  
apple, artichoke chips, bread  
12,50€

### PORTOBELLO (VE ((G))

Smoked portobello mushrooms, roasted onion,  
garlic puré, pine nuts & basil oil, bread  
11,00€

### SALAD (VL,G)

Grilled Goat Cheese, salad, cherry tomatoes,  
marinated red onion, roasted pumpkin, mint  
flavoured zucchini, pumpkin seeds  
14,00€

## WE RECOMMEND

Jerusalem Artichoke Soup

Steak  
or  
Fish Of The Day

Crème Brûlée

with steak 55,00€  
with fish 47,00€

## MAINS

### KORPI BURGER (L)

Pretzel- bun, Finnish beef patty, tomato, cheddar  
cheese, bacon, dijon mayo with pickles,  
country- style fries  
23,00€

### PASTA (L)

Tagliatelle pasta, spinach, cherry tomatoes, white  
wine sauce, pecorino cheese & leaf parsley  
18,00€

### VEGGIE BURGER (VE)

Pretzel bun, black bean patty, lettuce,  
tomato, dijon mayo with pickles,  
country- style fries  
22,00€

### STEAK (L,G)

Finnish beef tenderloin steak 180g, creamy  
pepper sauce, roasted vegetables & herb potato  
vedges  
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€

### FRANKFURTERS (L,G)

Frankfurters, country- style fries,  
cucumber sticks  
10,00€

### FISH OF THE DAY

Catch of the day. Please ask waiter for more  
information  
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€

### COGNAC PEARS (L,G)

Cognac pears, oat crumble, almond puré,  
vanilla 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.

