

BRASSERIE RAMPSI

AUTUMN '21

One morning while we were having breakfast at the Country Club, it occurred to us to open Rampsì to the delight of our guests. That's when the idea started to take shape, and we managed to get other enthusiasts involved too. The question was, what do we want to serve? Let's serve something that puts people in a good mood, was the answer. Something from nature, something from fields and bodies of water, the best drinks too.

Rampsì's menu V has been created inspired by the last rays of the summer, combining foodstuff from lakes and rivers, forests and vegetable gardens, farms, and orchards.

With love,
Brasserie Rampsì staff
and Heikki, the restaurant manager, & Teiju, the kitchen manager

Brasserie Rampsì is a food and beverage restaurant surrounded by nature in a relaxed and warm atmosphere, where you can stop by for a moment or enjoy a longer dinner. The food and beverage products present themselves in tandem with the surrounding nature according to the seasons, with respect to traditions. We serve with a down-to-earth and responsible attitude, while emphasizing taste. In our choices, we take Finnish food producers into account, without forgetting our European identity. Our environment, the taste of the food and the presentation of everything radiates colours, warmth, and well-being.

Drinks from us and the world. Our beverage selection is a thoughtful selection of wines with nuance from around the world, which we complement with other quality beverages. We are always altering the wine selection according to the atmosphere and menus. From the beer menu, we highlight the stunning food beers from the local Kanavan Panimo. We also promise surprises for the lovers of mixed drinks.

Let us guide you.

Let the service and food charm you, finish with drinks recommended by us and focus on enjoying, alone, in a pair or with a group.

As an aperitif, we recommend:

Glass of sparkling wine, 12CL	9.60 EUR
Glass of champagne, 12CL	15.60 EUR
Roku Gin & Tonic	15.00 EUR
Hendrick's Gin & Tonic	15.00 EUR
Vermouth Lustau Blanco/Rosso 8CL	8.00 EUR
Kanavan Panimo beers 33CL	from 8.00 EUR
The Good Cider of San Sebastian (alcohol-free)	6.00 EUR

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We consider cooperation with our responsible partners to be of paramount importance. We favour Finnish products and entrepreneurs in our region to the best of our ability when choosing products for menus. This time, Rampsi's partners include Salpausselän kala, Vehmaan maut, Kinnarin tila, Juustoportti and Atria.

SEASONAL MENUS

'THE BEST OF THE SEASON' MENU

A menu designed by the master featuring alternating ingredients of the season. We pay attention to different diets.

3 courses 45 EUR

4 courses 52 EUR

The butler's recommended drinks for the menu
half | normal

3 courses 18 EUR | 32 EUR

4 courses 20 EUR | 36 EUR

'FLAVOUR JOURNEY' MENU

Rowing across a serene lake, hiking through the woods and enjoying the harvest of farms.

The menu is only served for the whole party.

6 courses 76 EUR

'Flavour Journey' menu orders no later than 9 p.m.

The butler's recommended drinks for the menu
half | normal

6 courses 32 EUR | 46 EUR

FROM BODIES OF WATER

Skagen

Marinated shrimp tails in mayonnaise, lemon,
rainbow trout roe & teacake M,(G upon request)
smaller portion 15 EUR | main course 24 EUR

Arctic char

Fried Arctic char, roasted beet and turmeric,
leek stewed in horseradish butter & yoghurt hollandaise L,G
smaller portion 18 EUR | main course 32 EUR

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FROM FORESTS & NATURE

Pheasant

(country of origin United Kingdom)

Hibachi-grilled pheasant breast & bolete oat barley risotto
From the grain harvest of Kinnarin tila, whiskey
sour cream & parmesan L
smaller portion 18 EUR | main course 28 EUR

Bolete oat barley risotto

Soft oat barley risotto from the grain harvest of Kinnarin tila
& toasted boletes, whiskey sour cream & parmesan L
smaller portion 14 EUR | main course 22 EUR

Overcooked reindeer

Slow cooked reindeer shoulder & silky mashed potatoes,
game sauce seasoned with liquorice, & lingonberries marinated
with roasted juniper berries L,G
35 EUR

FROM FARMS & FIELDS

Rampsi's tartare

(country of origin Finland)

Tender beef tartare from the best steak meat, Rampsi's mustard,
parmesan & tea bread L,(G upon request)
smaller portion 14 EUR | main course 24 EUR

Jerusalem artichoke soup

Fluffy Jerusalem artichoke soup, sage oil & crispy onion L,G
smaller portion 13 EUR | main course 20 EUR

Duck burger

Duck confit, arugula parmesan salad, marinated red onion,
citrus aioli & french fries L,(G upon request)
28 EUR

Beef tenderloin

(country of origin Finland)

Grilled beef tenderloin & green pepper sauce,
honey-glazed Brussels sprouts
& french fries L,G
38 EUR

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FOR THE YOUNGEST OF THE FAMILY

Our kitchen prepares smaller portions of almost all the dishes
on the list for half the price.

Arctic char for the little ones

Fried Arctic char & remoulade sauce, fried tomato and pepper
& mashed potatoes OR french fries L,G
10 EUR

Meatballs for the little ones

Beef dumplings & the kitchen's cream sauce, fried tomato and pepper
& mashed potatoes OR french fries L,G
10 EUR

FROM THE HANDS OF A PASTRY CHEF & THE HEART OF THE KITCHEN

Chocolate... Yummy...

Gâteau Marcel chocolate cake
orange, & caramel sauce L,G
13 EUR

Blueberries

Marinated blueberries, blueberry sorbet,
meringue & oat crumble M,G
12 EUR

Ice cream ball

Ask the waiter for the flavours
4 EUR

Ice water as the only food drink 1 EUR/person.

Novelle spring water carbonated or still 6 EUR | 1.25 L

All the meat products we use are domestic, unless otherwise stated.

**Brasserie Rampsi will be open until October 2021, after which we will open
a new restaurant in the heart of Opisto, connected to Hotel Fennada.**

We will inform you about new restaurants later.