

Camery

Dear guests

The following pages have something to offer for every taste and palate: we provide a wide range of delicacies for your celebration.

We kindly ask you to choose one menu for all. Our banquet team will advise and support you in all respects.

We wish you an unforgettable festive event which will give all participants long, fond memories!



January – March

Cauliflower Panna Cotta –
Cured Ham – Pickled Vegetables

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Beef Stock – Shimeji – Stuffed Wan Tan

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Organic LiVar Pork Belly – Pommery Mustard –
Kohlrabi – Colourful Beets

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Valrhona Dulcey – Oats – Pear – Parsnip

Euros 83/72 (without first course)

Salmon Trout Ceviche –
Avocado – Citron

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Tranche of Halibut – Miso Foam –
Jerusalem Artichoke – Rice Cream

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Salt Marsh Lamb – Tom Ka Gai –
Wild Broccoli – Paprika – Jasmine Rice

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Buttermilk Mousse – Passion Fruit –
White Chocolate Ice Cream – Basil

Euros 85/73 (without first course)

Black Tiger Prawn – Avocado –
Curry Ginger Mayonnaise

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Angled Steamed Cod – Chives –
King Oyster Mushrooms – Risotto

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Eichethof Chicken – Red Cabbage Jus –
Black Salsify – Sliced Dumplings

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Coconut Mousse – Buckwheat Cream –
Beetroot – Kaffir Lime

Euros 84/73 (without first course)

Every menu includes confections: We serve
a small selection of sweets with every coffee.



April – June

Marinated Whole Asparagus – Frankfurt Herbs –
Egg Vinaigrette – Fried Rabbit Loin

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Asparagus Soup – Chervil – Fried Prawns

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Corn-fed Grilled Chicken Marinated with Sesame –
White Asparagus – Confit Potatoes

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Rhubarb Délice – Yoghurt – Ginger Cream

Euros 84/72 (without first course)

Fried Green Asparagus – Lukewarm Salmon Trout –
Tomato Chutney – Wild Herbs

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Octopus – Thyme Butter –
Coco Blanc – Ham Foam

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Hereford Beef Rib – Herb Jus –
Ratatouille – Olive Potato Mash

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Marinated Strawberries – Milk Chocolate –
Scoop of Mascarpone – Verbena

Euros 85/73 (without first course)

Marinated Foie Gras with Pickled Rhubarb –
Homemade Brioche

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60 Min. Organic Egg – Wild Garlic Mousseline –
Asparagus Ragout

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Iberico Pork “Sous Vide” – Chorizo –
Peas – Fried Rice

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Currant Délice – Hazelnut Sponge –
Salt Lemon – Sorrel Ice Cream

Euros 84/73 (without first course)

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July – September

“Caponata” Salad with Grilled Vegetables –
Monkfish Medaillon – Olives

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Artichoke Consommé – Feta Stuffed Pastries

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Rabbit Loin and Leg – Broccoli – Risotto

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Sweet Cherry Variation –
Rice Pudding Ice Cream – Chervil – Liquorice

Euros 84 / 73 (without first course)

Tomato Variation –
Red Deep-Water Prawns – Basil

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Pea Risotto – White Wine Foam –
Fried Quail Breast

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Suckling Pig Délice – Caraway Jus –
Pointed Cabbage – Gnocchi

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Blackberry Slice –
Shiso – Coconut – Thai Basil Pearls

Euros 84 / 73 (without first course)

Black Tiger Prawn – Red Paprika –
Watermelon – Prawn Mayonnaise

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Salmon Trout 40 °C – Wild Broccoli –
Spiced Yoghurt – Blueberries

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US-Beef – Port Wine Jus –
Corn 3 Times – Red Onion Confit

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Original Beans Esmeralda 42% –
– Lingonberries – Pumpnickel – Parsley

Euros 85 / 73 (without first course)

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**October –
December**

Pumpkin Variation “Own Harvest” –
Canadian Lobster

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Winter Cod – Beurre Blanc –
Pomegranate – Potato “Own Harvest”

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Braised Beef Chuck – Barolo Jus –
Root Vegetables – Polenta

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Hazelnut Slice – Vanilla –
Carrot – Cream Cheese

Euros 84/73 (without first course)

Duck Rilette – Spiced Yoghurt –
Red Cabbage – Couscous

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Black Tiger Prawns – Pumpkin Risotto – Ginger

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Young Wild Boar Loin au Gratin – Walnut –
Celery Cream and Roulade – Tangerine

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Pickled Damsons – Yeast –
Meringue – Vanilla – Milk

Euros 85/73 (without first course)

Bavarian Trout Fillet – Red Cabbage –
Buttermilk – Hazelnut – Pear

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Pumpkin Curry Soup – Scallop

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Bavarian Duck Breast – Brussels Sprouts –
Shimeji – Sliced Dumplings

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Original Beans Edelweiß 37% – Grapes –
Beetroot – Caramelised Walnuts

Euros 85/73 (without first course)

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