Camers

Special menu
«Patissier of the Year»

Prelude

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Brotzeit

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Westerberg Wagyu Steak Tartare
Imperial Caviar – *Young Wild Garlic*

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Breton Turbot
Buttermilk – Cucumber – Kaffir Lime

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Bavarian Pork Iberico
Chorizo – Paprika – Wild Broccoli

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Lamb Loin in a Bread Crust
Green Asparagus – *Tomato – Black Garlic*

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Quark Soufflé
Planifolia Black – Raspberry – Estragon

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Rhubarb Cooked in Hibiscus
Hazelnut – Basil

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Confection

Menu 179 € (incl. Water)

Products printed in italics are sourced from regional and/or sustainable producers and/or from our Gut Eichethof

For questions about allergen and/or intolerance please contact our service