

# 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

Black Tiger Prawns –  
Marinated Sweetheart Cabbage – Soy Varnish

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Truffled Celery Soup –  
Black Walnut – Raviolo

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Organic Chicken – Pommery Mustard –  
Kohlrabi – Colourful Beets

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Valrhona Dulcey – Oats –  
Pear – Parsnip

Euros 79/69 (without first course)

Salmon Trout Ceviche –  
Avocado – Cherry Tomatoes

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Tranche of Wild Halibut – Miso Foam –  
Jerusalem Artichoke – Tofu

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Salt Marsh Lamb – Tom Ka Gai –  
Wild Broccoli – Jasmine Rice “New Harvest”

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

Euros 82/69 (without first course)

Marinated Trout – Avocado –  
Curry Cilantro Mayonnaise

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Steamed Winter Cod – Chives –  
King Oyster Mushrooms – Risotto

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Breast of Duck “N° 64” – Hoisin –  
Summer Roll – Bunapi Shimeji – Ginger Carrots

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“Wanderlust”

Airlifted Mango – Coconut Flavours – Lemongrass – Chili

Euros 80/69 (without first course)



## April – June

Marinated Asparagus – Frankfurt Herbs –  
Egg Vinaigrette – Fried Quail Breast

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Cream of Asparagus –  
Fried Prawns

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Barbecued Cornfed Chicken, Marinated with Sesame –  
White Asparagus – Wild Tubers

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Rhubarb Délice – Yoghurt –  
Ginger Cream

Euros 79/69 (without first course)

Fried Green Asparagus – Lukewarm Salmon Trout –  
Horseradish – Wild Herbs

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Octopus – Thyme Butter –  
Coco Blanc – Small Tomatoes

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Filet of Veal in Herbs –  
Ratatouille – Olive Potato Mash

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Marinated Strawberries – Milk Chocolate –  
Scoop of Mascarpone – Verbena

Euros 82/69 (without first course)

Fried Foie Gras – Marinated Rhubarb –  
Homemade Brioche

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

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Iberico Porc Fillet Cooked “Sous Vide” – Thyme Jus –  
White Onion Cabbage – Polenta

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

Euros 82/69 (without first course)



## July – September

Barbecued Vegetable “Caponata” Salad –  
Monkfish Medaillon – Olives

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Scallop – Tarragon –  
Tomato Chutney – Green Asparagus

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Rabbit Loin and Leg –  
Root Vegetables – Oven Potato

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Cherry Panna Cotta – Liquorice –  
Farm Milk Ice Cream – Vanilla

Euros 80/69 (without first course)

Tomato Variation “Peter Kunze” –  
Red Deepwater Prawns – Basil

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Pea Risotto – White Wine Foam –  
Fried Quail Breast

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Suckling Pig Loin – Caraway Jus –  
Bavarian Kraut – Gnocchi

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Plum Cake “Camers Style”  
Apple – Brioche – Almonds

Euros 80/69 (without first course)

Black Tiger Prawn –  
Red Paprika – Watermelon – Prawn Mayonnaise

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

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US Roast Beef – Port Wine Jus –  
Corn Three Times – Red Onion Confit

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Original Beans Esmeralda 42% –  
Lingonberry

Euros 82/69 (without first course)



**October –  
December**

Pumpkin Variation “Own Harvest” –  
Atlantic Lobster

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

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Beef Shoulder – Barolo Jus –  
Root Vegetables and Chive Potato Mash

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Hazelnut Slice – Vanilla –  
Carrot – Cream Cheese

Euros 82/69 (without first course)

Baked Rillettes – Herb Yoghurt –  
Red Cabbage – Couscous

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Black Tiger Prawns –  
Pumpkin Risotto – Ginger

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Venison Loin au Gratin – Walnut –  
Celery Cream and Roulade – Tangerine

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Marinated Plums – Yeast –  
Meringue – Vanilla – Milk

Euros 82/69 (without first course)

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

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Pumpkin Curry Soup –  
Scallop

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Bavarian Duck Breast – Brussels Sprouts –  
King Oyster Mushroom – Roasted Dumplings

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Dark Chocolate 70% – Panna Cotta –  
Apple – Aceto Balsamico 15 Years

Euros 82/69 (without first course)

