

# Camerys

Prelude

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*Brotzeit*

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*Westerberg Wagyu – Imperial Caviar  
Young Wild Garlic – Sour Cream*

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Breton Turbot  
*Buttermilk – Chanterelles – Kaffir Lime*

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*“Leipziger Allerlei”  
Schrobenhausen Asparagus – Morels – Young Peas*

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*Bavarian Pork Iberico  
Chorizo – Zucchini – Paprika*

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

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*Rhubarb Cooked in Hibiscus  
Hazelnut – Basil*

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Confection

Menu 179 € (incl. Water)

Wine Pairing 89 €

½ Wine Pairing 63 €

Next Date Carte Blanche: June 22nd, 2024

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

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