

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

Breton Sardines – Pear Chutney

Lardo – Skyr

◇◇◇

Beef Tea – Shimeji – Stuffed Wan Tan

◇◇◇

Luma Duroc Porc – Pommery Mustard

Kohlrabi – Colourful Beets

◇◇◇

Iced Yoghurt – Muesli – Coconut Mousse

Eichethof Apple

Euros 85/72 (without first course)

“Spicy Prawns” – Kaki – Kalamansi

Rice Pops – Lettuce Hearts

◇◇◇

Fired Halibut Fillet – Miso Hollandaise

Cauliflower

◇◇◇

Salt Marsh Lamb – Tom Kha Gai

Wild Broccoli – Paprika – Jasmine Rice

◇◇◇

Soy milk Rice Pudding – Mango Sorbet

Curry Cream – Basil

Euros 85/73 (without first course)

Salmon Trout Ceviche – Avocado – Citron

◇◇◇

60 Minutes Organic Egg – Parmesan Truffle Foam

Leaf Spinach – Mashed Potatoes

◇◇◇

Eichethof Chicken – Red Cabbage Jus

Black Salsify – Dumpling

◇◇◇

Belgian Chocolate – Root Parsley Cream

Pear Ice-cream – Caramelised Walnuts

Euros 84/73 (without first course)



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

April – June

Marinated Asparagus – Frankfurt Herbs

Egg Vinaigrette – Air-dried Livar Ham

◇◇◇

Asparagus Soup – Chervil – Fried Prawns

◇◇◇

Grilled Corn-fed Chicken Marinated with Sesame

White Asparagus – Confit Potato

◇◇◇

Hay Milk Mousse – Marinated Rhubarb

Milk Chocolate – Oxalis

Euros 84/72 (without first course)

Fried Green Asparagus – Luke-warm Salmon Trout

Tomato Chutney – Wild Herbs

◇◇◇

Pulpo – Thyme Butter – Coco Blanc – Ham Foam

◇◇◇

Hereford Beef Rib – Herb Jus – Ratatouille

Olive Potato Mash

◇◇◇

Raspberry Mascarpone Gateau – Pistachio Sponge

Verbena – Lemon Cream

Euros 85/73 (without first course)

Foie Gras Panna Cotta – Marinated Rhubarb

Home-made Brioche

◇◇◇

60 Minute Organic Egg – Wild Garlic Mousseline

Asparagus Ragout

◇◇◇

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

◇◇◇

Iced White Asparagus – Buttermilk Mousse

Lemon Pepper – Strawberry Balm

Euros 85/73 (without first course)



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

July – September

“Caponata” Grilled Vegetable Salad
Buffalo Mozzarella – Olives – Bacon Chip

◇◇◇

Artichoke Consommé – Feta Stuffed Pastries

◇◇◇

Braised and Fried Veal – Broccoli
Risotto – Parmesan

◇◇◇

Dark Chocolate 70% – Bilberries
White Coffee Ice-cream – Amaretto

Euros 85/73 (without first course)

Tomato Variation – Red Deepwater Prawns – Basil

◇◇◇

Pea Risotto – White Wine Foam
Fried Quail Breast

◇◇◇

Suckling Pig Delice – Caraway Jus
Sweetheart Cabbage – Gnocchi

◇◇◇

Vanilla Brioche – Strawberry Sorbet
Peppermint – Camers Sparkling Wine

Euros 85/73 (without first course)

Black Tiger Prawn – Red Paprika
Watermelon – Prawn Mayonnaise

◇◇◇

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

◇◇◇

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

◇◇◇

Blackberry Delice – Skyr Ice-cream
Red Shiso Brittle – Lemon Balm

Euros 85/73 (without first course)



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

**October –
December**

“Own Harvest” Pumpkin Variation
Canadian Lobster

◇◇◇

Steamed Cod – Beurre Blanc
Pomegranate – Colourful Potato

◇◇◇

Braised Beef Shoulder – Barolo Jus
Root Vegetables and Polenta

◇◇◇

Marinated Damson Plums – Cinnamon Ice-cream
Beetroot – Soured Milk Mousse

Euros 84/73 (without first course)

“Own Harvest” Pumpkin Variation
Bavarian Duck Breast

◇◇◇

Black Tiger Prawns – Risotto
Zucchini – Chorizo Sauce

◇◇◇

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

◇◇◇

Banana Bread – Cashew Nuts – Salted Caramel
Cardamom Ice-cream – Coffee Cream

Euros 85/73 (without first course)

Bavarian Trout Fillet – Red Cabbage
Buttermilk – Hazelnut – Pear

◇◇◇

Pumpkin Curry Soup – Great Scallop

◇◇◇

Bavarian Duck Breast – Brussel Sprouts
King Oyster Mushroom – Dumpling

◇◇◇

“Own Harvest” Pumpkin – Milk Honey Ice-cream
Pumpernickel Cream

Euros 85/73 (without first course)



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