

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

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Beef Broth – Shimeji – Stuffed Wonton

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Iberico Pork Cooked “Sous Vide”
Pommery Mustard – Kohlrabi – Colourful Beets

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White Coffee Mousse – Caramel Cream
Fig Sorbet – Cardamom

Euros 87/75 (without first course)

“Spicy Prawns” – Kaki – Kalamansi
Rice Pops – Lettuce Hearts

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Fired Halibut Fillet
Miso Hollandaise – Cauliflower

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Salt-Marsh Lamb – Tom Kha Gai
Wild Broccoli – Bell Pepper – Jasmine Rice

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Banana Bread – Caramelised Pineapple
Coconut Ice Cream – Curry

Euros 89/75 (without first course)

Fired Salmon Trout
Pumpkin – Curry Flavours

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60 Minutes Organic Egg – Parmesan Truffle Foam
Leaf Spinach – Mashed Potatoes

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Eichethof Chicken – Red Cabbage Jus
Black Salsify – Dumpling

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Chocolate Ganache – Pistachio Sorbet
Pickled Berries

Euros 89/76 (without first course)



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

April – June

Marinated Whole Asparagus – Light Miso Cream
Organic Egg – South Tyrolian Speck

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Fried Bass
Courgette – Artichokes – Chorizo

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Sesame Marinated Eichethof Chicken
Barbecue Flavours – White Asparagus – Earth Balls

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Almond Sponge – Rhubarb Ragout
Vanilla Mascarpone Cream – Verbena Ice Cream

Euros 85/75 (without first course)

Fried Green Asparagus – Beef Steak Tartare
Parmesan Cream – Wild Herbs

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Prawns – Thyme Butter
Cherry Tomatoes – Asparagus Foam

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Hereford Beef Rib – Herb Jus
Wild Broccoli – Potato Mash – Fried Onion

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White Chocolate Mousse – Marinated Berries
Breton Cookie Crunch

Euros 89/72 (without first course)

Foie Gras Panna Cotta – Pickled Rhubarb
Home-made Brioche

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Fried John Dory
White and Green Asparagus – Ancient Grain

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Iberico Pork Chorizo Prepared “Sous Vide”
Tomato Chutney – Peas – Fried Rice

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Quark Mousse – Pistachio
Grapefruit – Pepper Flavours

Euros 89/75 (without first course)



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July – September

Marinated Gilthead Fillet
Cauliflower – Ponzu – Grapefruit

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Artichoke Consommé – Feta Stuffed Pastries

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Braised Veal Cheeks
Ratatouille – Gnocchi – Parmesan

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Crème Brûlée – “Brioche”

Ice-tea Sorbet – Crumble

Euros 89/75 (without first course)

Tomato Consommé
Red Deepwater Prawns – Basil

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Pearl Barley Risotto – Lemon Foam
Sot-l’y-laisse – Chard

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Saddle of Lamb – Thyme Jus
Bell Pepper Vegetables – Couscous

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Apricot Clafoutis – Honey Cream Cheese Cream
Rosemary – Flower Pollen

Euros 89/75 (without first course)

Black Tiger Prawn
Summer Roll “Camers Style”

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Salmon Trout 40°C – Mangetout
Manioc – Wasabi

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Hereford Rib – Curry Flavours
Corn 3 Times – Creamy Polenta

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Basil Sponge – Lime Sorbet
Strawberry “Mieze Schindler” – Balsamic Vinegar

Euros 89/75 (without first course)



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**October –
December**

Pumpkin Variation "Own Harvest"
Canadian Lobster

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Steamed Cod – Beurre Blanc
Taleggio – Verjus – Colourful Potato

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Braised Beef Shoulder – Barolo Jus
Parsley Cream and Root Vegetables

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Speculoo – Pickled Figs
Chai Tea Mousse – Cardamom Ice Cream – Salted Caramel

Euros 89/75 (without first course)

Pumpkin Soup "Own Harvest"
Curry Prawns

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Bass Fillet
Chorizo Sauce – Fennel Risotto

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Saddle of Venison "Sous Vide"
Brussels Sprouts – Pineapple – Brioche

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Milk Chocolate Mousse – Cranberry Sponge
Pecan Nut – Maple Sirup Ice Cream

Euros 89/75 (without first course)

Bavarian Trout Fillet 60°C
Celery – Walnut – Citrus Flavours

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Scallop, Fried and as a Chip
Manioc – Mustard Seed – Leek

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Bavarian Duck Breast – Brussels Sprouts
King Oyster Mushroom – Dumpling

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Hazelnut Nougat – Apple "Own Harvest"
Tonka Bean Ice cream

Euros 89/75 (without first course)



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