

VORSPEISEN | ZWISCHENGÄNGE €

Appetizers | intermediate courses

Tataki vom Alpenrind 16

Ponzu-Rettich | Sesam | Spicy Avocado

*Tataki of beef from the Alps
ponzu radish | sesame | spicy avocado*

 **Röllchen von Weißkohl und BBQ-Süßkartoffel** 13

Buchweizen | Blutorange | Wildkräuter

*rolls of white cabbage and BBQ sweet potato
buckwheat | blood orange | wild herbs*

 **Waldpilzbouillon** 13

Eigener Ravioli | Knollensellerie | Perlzwiebel

*wild forest mushroom bouillon
ravioli | celery root | pearl onion*

Atlantik Seeteufel 17 / 34

Muschelrisotto | Paprika | Aktivkohle

*Atlantic monkfish
mussel risotto | bell pepper | active charcoal*

 **Crunchy Tofu** 11 / 22

Pak Choi süß-sauer | Erdnuss | Zitronengras

*crunchy tofu
pak choi sweet-sour | peanut | lemongrass*

HAUPTGÄNGE

€

main courses

Brust & Keule vom Maisperlhuhn

15 / 30

Zuckermais | Erbse | Austernpilze | Jus

*breast & leg of corn guinea-fowl
sweetcorn | pea | oyster mushroom | gravy*

Filet vom Weidekalb

19 / 38

Kartoffel | Rote Bete | Granny Smith Apfel | Jus

*filet of free-range veal
potato | beet root | Granny Smith apple | gravy*



Brokkoli-Perlgraupen-Strudel

13 / 26

Junger Blattspinat | Petersilienwurzel
Gemüsejus | Brunnenkresse

*broccoli pearl barley strudel
young leaf spinach | parsley root
vegetable gravy | watercress*

Black Label Seesaibling

15 / 30

Senf | Gurke | Spitzkohl | Linse

*Black Label Arctic char
mustard | cucumber | pointed cabbage | lentil*

DESSERT

€

desserts

„Kameha’s Rüblikuchen“

12

Karotte | Mandel | Tonkabohne

“Kameha carrot cake“

carrot | almond | tonka bean



Lauwarmes Schokoladenküchlein

12

Kokosnuss | Mango

warm chocolate cake

coconut | mango

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K A M E H A
└ ┘
S U I T E

Tataki vom Alpenrind

Ponzu-Rettich | Sesam | Spicy Avocado
tataki of beef from the Alps
ponzu radish | sesame | spicy avocado

Atlantik Seeteufel

Muschelrisotto | Paprika | Aktivkohle
Atlantic monkfish
mussel risotto | bell pepper | active charcoal

Black Label Seesaibling

Senf | Gurke | Spitzkohl | Linse
Black Label Arctic char
mustard | cucumber | pointed cabbage | lentil

Brust & Keule vom Maisperlhuhn

Zuckermais | Erbse | Austernpilze | Jus
breast & leg of corn guinea-fowl
sweetcorn | pea | oyster mushroom | gravy

Filet vom Weidekalb

Kartoffel | Rote Bete | Granny Smith Apfel | Jus
filet of free-range veal
potato | beet root | Granny Smith apple | gravy

“Kameha’s Rüblikuchen”

Karotte | Mandel | Tonkabohne
“Kameha carrot cake”
carrot | almond | tonka bean

Sechs Gänge / six courses

€ 89

Alle Preise inklusive MwSt. und Bedienung.
All prices include VAT and service charge.

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K A M E H A
└ ┘
S U I T E

Unser veganes Menü

our vegan menu

Röllchen von Weißkohl und BBQ-Süßkartoffel

Buchweizen | Blutorange | Wildkräuter
rolls of white cabbage and BBQ sweet potato
buckwheat | blood orange | wild herbs

Waldpilzbouillon

Eigener Ravioli | Knollensellerie | Perlzwiebel
wild mushroom bouillon
ravioli | celery roots | pearl onion

Crunchy Tofu

Pak Choi süß-sauer | Erdnuss | Zitronengras
crunchy tofu
pak choi sweet-sour | peanut | lemongrass

Brokkoli-Perlgraupen-Strudel

Junger Blattspinat | Petersilienwurzel
Gemüsejus | Brunnenkresse
broccoli pearl barley strudel
young leaf spinach | parsley root
vegetable gravy | watercress

Lauwarmes Schokoladenkuchlein

Kokosnuss | Mango
warm chocolate cake
coconut | mango

Fünf Gänge / five courses

€ 69

Alle Preise inklusive MwSt. und Bedienung.
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