

Maison Kammerzell

2022 New Year's Eve Menu

Candlelight Atmosphere

149€ - Excluding drinks -

*A*ppetizer

-0-0-0-0-

Duck Foie Gras marinated in Gewurztraminer,
Blueberry Compote and Bun

-0-0-0-0-

Lobster Fricassee and Scallops,
Risotto and Shell Fish Coulis

-0-0-0-0-

Fried Veal fillet, Morel Sauce,
Sweet Potato and Seasonal Vegetables Mousseline

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"Cabaret"

Coconut Dacquoise, Litchi Cream, Raspberry-Pomelo Compote,
Light cream with "Jardin Andalou" flavours
(Infusion, Grapefruit, Lemon Blueberry Peel), Lychee Sorbet

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*S*weet treats



For all Reservations :

<https://www.maison-kammerzell.com>

Optional – Drinks Package at 53,00 €

A glass of Champagne Moët et Chandon

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A glass of Gewurztraminer Frimas Hering

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A glass of Pinot Gris Trimbach

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A glass of Savigny Les Beaune 1^{er} Cru Les Serpentières

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Mineral Water 50 cl (Still or Sparkling)

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Coffee or Tea