BOISSONS

DOMAINES VINSMOSELLE	Bout.	Bons	Verre
Pinot Blanc - Bech-Kleinmacher Enschberg 2017 GPC	20,00 €	8	2,50 €
Pinot Gris - Mertert Rosenberg 2017 GPC	27,50 €	11	5,00 €

BERNARD-MASSARD	Bout.	Bons	Verre
Rivaner - Caves Bernard-Massard AOP	20,00 €	8	2,50 €
Riesling Thill's - Domaine Thill Schengen 2014 GPC	27,50 €	11	5,00 €

WENGLER CHÂTEAUX & DOMAINES	Bout.	Bons	Verre
Gassac « Classic » - Moulin de Gassac 2017	20,00 €	8	2,50 €
Château Le Clos du Notaire - « Notaris Grande Réserve » 2014 Côtes de Bourg	40,00 €	16	-

LE CELLIER BY HEINTZ	Bout.	Bons	Verre
Château Paradis Rosé - Terre des Anges 2015 Provence, France	40,00 €	16	-
Chianti Classico DOCG Bio - Le Filigare 2016 Toscane, Italie	35,00 €	14	-
Les Croisières Le Gris - Lighth. Spec. Res. - Langu. 2017 Vallée du Rhône, France	20,00 €	8	2,50 €
Château du Trignon - AOC Côtes du Rhône Villages Plan de Dieu 2014 Vallée du Rhône, France	27,50 €	11	5,00 €

EAUX - LIMONADES - JUS	Bons	
Rosport Blue & Viva 1/2 l.	2	5,00 €
Rosport Blue & Viva 0,25 l.	1	2,50 €
Coca-Cola / Zero 0,20 l.	1	2,50 €
Fanta / Sprite 0,20 l.	1	2,50 €
Jus d'orange Minute Maid 0,20 l.	1	2,50 €
Fuze Tea Peach Hibiscus 0,20 l.	1	2,50 €
Fuze Tea Sparkling 0,20 l.	1	2,50 €

BIÈRES	Bons	
Bière Diekirch	1	2,50 €
Diekirch 0,0%	1	2,50 €

CAFÉ	Bons	
Café Crème / Espresso	1	2,50 €

THÉ	Bons	
Multi-Vitamin	1	2,50 €
Earl Grey	1	2,50 €
China Wuyuan Jasmine	1	2,50 €
Camomile	1	2,50 €
Mint	1	2,50 €

L'adresse des chefs

WENGLER CHÂTEAUX & DOMAINES

BERNARD-MASSARD MAISON FONDÉE 1921

DOMAINES VINSMOSELLE LUXEMBOURG

LUNCH

SATURDAY, 24 NOVEMBER 2018

VINS & CRÉMANTS LUXEMBOURG

LUNCH SATURDAY, 24 NOVEMBER 2018

THAILAND - THAILAND CULINARY ACADEMY
COMMUNITY CATERING
MENU 10

Prawn and pork bone soup with prawn dumpling

Steamed fish mousse with sweet basil coconut sauce
Braise lamb shank lemongrass and galangal curry
Wok sear turnip cake with sweet sauce, preserve vegetable and peanut

Crispy noodle nest with fish sauce and palm sugar
Steamed chicken fragrant jasmine rice

Pumpkin 2 way: roasted mashed pumpkin and crisp pumpkin
Wok fried eggplant with holy basil and chili

Pandan cake, shredded egg net, coconut cream and mango compote

Mix salad with shaved onion, thai herb chili dressing and passion fruit honey mustard dressing
Quinoa, green papaya and green mango salad with tarmarind chili garlic dressing
Yellow corn salad with toasted rice and thai crisp fish
Roasted green chili avocado paste with shredded fish and marinated tomato salad

TAIWAN - COMMUNITY CATERING TAIWAN
COMMUNITY CATERING
MENU 11

Bamboo Shoots, Clam & Pork Rib Soup

Sautéed Chicken with Melt Spicy Gong Bao Sauce

Braised Beef Rib Finger with Hand Made Noodle

Baked Vegetable Cake with Arugula Mayonnaise

Traditions Glutinous Rice, Pork and Mushroom
Pan-fried Shredded Taro Cake with Hot & Sour Sauce
Stewed Turnip Stuffed with Stir-Fried Chive and Preserved Black Bean
Braised Baby Cabbage with Dried Conpoy Sauce

Baked Sweet Potatoes and Cheese Cake,
Deep Fried Pearl Sweet Potatoes Ball
Rice Bran Cream Sauce

Roasted Duck Breast Vegetable Julienne Salad
Cherry Tomato & Green Grape with Osmanthus
Marinated Baby Cucumber and Elm Fungus
Assorted Lettuce Salad with Red Mullet Caviar
Sesame Seed Paste Dressing
Red Bell Pepper Orange Coulis
Lemon Honey Osmanthus Vinaigrette

AUSTRIA - COMMUNITY CATERING VIENNA
COMMUNITY CATERING
MENU 12

Safran-Gemüse Minestra, cremiges Süßerdäpfel-Apfelpüree, knusprige Kornnockerl

Geschmorte Lammstelze mit Seewinkler Paradeis-Fenchel-Gemüse, blaue Trauben
auf cremiger „Steinpilzpolenta“

„Mille feuille“ vom „Donauwaller“, der wilde Wels aus der Lobau Kürbisscheiben, Bräburnäpfel sowie
Mangold-Erdäpfellaibchen darauf Kresseschaum

Schlutzkrapfen mit Sauerkraut und Frischkäse gefüllt
auf geräucherter Paprikasoße

Apfel-Topfenknödel mit Mohn-Nussbrösel,
salziger, weißer Karamellcreme

Salatbuffet:
Roter Rübensalat,
Jägersalat (Chinakohlsalat)
Häuptlsalat mit Joghurtdressing
Krautsalat mit Sauerrahmdressing und Kren
Steirischer Erdäpfelsalat
Paradeis-Paprikasalat

Gemüsebeilagen:
Steirisches Kürbisgemüse, Kohl-Karottengemüse
Sättigungsbeilagen:
Cremige „Steinpilz-Polenta“, Erdäpfelplätzchen

BOISSONS

DOMAINES VINSMOSELLE	Bout.	Bons	Verre
Pinot Blanc - Bech-Kleinmacher Enschberg 2017 GPC	20,00 €	8	2,50 €
Pinot Gris - Mertert Rosenberg 2017 GPC	27,50 €	11	5,00 €

BERNARD-MASSARD	Bout.	Bons	Verre
Rivaner - Caves Bernard-Massard AOP	20,00 €	8	2,50 €
Riesling Thill's - Domaine Thill Schengen 2014 GPC	27,50 €	11	5,00 €

WENGLER CHÂTEAUX & DOMAINES	Bout.	Bons	Verre
Gassac « Classic » - Moulin de Gassac 2017	20,00 €	8	2,50 €
Château Le Clos du Notaire - « Notaris Grande Réserve » 2014 Côtes de Bourg	40,00 €	16	-

LE CELLIER BY HEINTZ	Bout.	Bons	Verre
Château Paradis Rosé - Terre des Anges 2015 Provence, France	40,00 €	16	-
Chianti Classico DOCG Bio - Le Filigare 2016 Toscane, Italie	35,00 €	14	-
Les Croisières Le Gris - Lighth. Spec. Res. - Langu. 2017 Vallée du Rhône, France	20,00 €	8	2,50 €
Château du Trignon - AOC Côtes du Rhône Villages Plan de Dieu 2014 Vallée du Rhône, France	27,50 €	11	5,00 €

EAUX - LIMONADES - JUS	Bons	
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Rosport Blue & Viva 0,25 l.	1	2,50 €
Coca-Cola / Zero 0,20 l.	1	2,50 €
Fanta / Sprite 0,20 l.	1	2,50 €
Jus d'orange Minute Maid 0,20 l.	1	2,50 €
Fuze Tea Peach Hibiscus 0,20 l.	1	2,50 €
Fuze Tea Sparkling 0,20 l.	1	2,50 €

BIÈRES	Bons	
Bière Diekirch	1	2,50 €
Diekirch 0,0%	1	2,50 €

CAFÉ	Bons	
Café Crème / Espresso	1	2,50 €

THÉ		Bons
Multi-Vitamin	1	2,50 €
Earl Grey	1	2,50 €
China Wuyuan Jasmine	1	2,50 €
Camomile	1	2,50 €
Mint	1	2,50 €

L'adresse des chefs

WENGLER CHÂTEAUX & DOMAINES

BERNARD-MASSARD MAISON FONDÉE 1921

DOMAINES VINSMOSELLE LUXEMBOURG

LUNCH

SUNDAY, 25 NOVEMBER 2018

VINS & CRÉMANTS LUXEMBOURG

LUNCH SUNDAY, 25 NOVEMBER 2018

LUXEMBOURG - LUXEMBOURG CULINARY CATERING TEAM
COMMUNITY CATERING
MENU 22

Potage style Crécy parfumé de Curcuma et Gingembre

Stick croustillant au Cumin

Bœuf en croûte d'une pâte à pâté façon Wellington, duxelles de Champignons, jus au Porto et Madère

Papillote de Poissons, saucisse de Saumon à l'aneth, julienne de légumes façon luxembourgeoise

Végétarien : Rouleau farci de fromage frais aux herbes et noix

Crémeux de Polenta aux herbes de Provence
Moelleux de Butternut sur palet poêlé et Amandes
Choux en différentes textures

Trompe œil de la Pomme Granny Smith

Buffet de salade

SLOVENIA - SLOVENIAN ARMED FORCES CULINARY TEAM
COMMUNITY CATERING
MENU 23

Cream of pumpkin soup with honey, pumpkin seed oil and shrimps

Pork tenderloin in crispy pastry with
Buckwheat
Cranberries in terrano wine sauce

Poultry strips with porcini mushrooms, cheese and fresh pepper

»Dödoli« – a Slovenian national dish
(Gratinated dumplings with potatoes)
Cream of onion sauce

»Truklji« – a Slovenian national dish
(Rolled dumplings filled with wild garlic)

Purée of fresh carrot

»Gibanica« – a layered Slovenian national cake
with poppy seed, walnut, almond, apple, honey
and cottage cheese fillings

Selected salads

DENMARK - CATERING TEAM OF DENMARK
COMMUNITY CATERING
MENU 24

Celery soup with vegetables and herbs

Cod fish, cauliflower sifon and crisp quinoa

Braised pork cheeks, purée of celery, fake amber, sauce

Mushroom pie with crumble, mustard mayonaise, pickled onions, cress and savoy cabbage
Pearl barley, buckwheat and thyme with caramelized Jerusalam artichokes
Chestnuts and potatoes with lovage
Hokkaido with apple vinegar and pumpkin seed
Grilled cauliflower with sage and butter, capers and lime zest

Sour cream ice, caramelized white chokolate, apple compote and dill oil

Crudite of carrot with einkorn
Salad of cabbage
Purple salad with baked beets
Nordic pear salad with edamame beans

Crispy cheese
Fluffy buckwheat grains
Crispy potatoes with vinegar powder

"grandmom" dressing
Nordic Gremolata with yeast
Mustard vinaigrette

BOISSONS

DOMAINES VINSMOSELLE	Bout.	Bons	Verre
Pinot Blanc - Bech-Kleinmacher Enschberg 2017 GPC	20,00 €	8	2,50 €
Pinot Gris - Mertert Rosenberg 2017 GPC	27,50 €	11	5,00 €

BERNARD-MASSARD	Bout.	Bons	Verre
Rivaner - Caves Bernard-Massard AOP	20,00 €	8	2,50 €
Riesling Thill's - Domaine Thill Schengen 2014 GPC	27,50 €	11	5,00 €

WENGLER CHÂTEAUX & DOMAINES	Bout.	Bons	Verre
Gassac « Classic » - Moulin de Gassac 2017	20,00 €	8	2,50 €
Château Le Clos du Notaire - « Notaris Grande Réserve » 2014 Côtes de Bourg	40,00 €	16	-

LE CELLIER BY HEINTZ	Bout.	Bons	Verre
Château Paradis Rosé - Terre des Anges 2015 Provence, France	40,00 €	16	-
Chianti Classico DOCG Bio - Le Filigare 2016 Toscane, Italie	35,00 €	14	-
Les Croisières Le Gris - Lighth. Spec. Res. - Langu. 2017 Vallée du Rhône, France	20,00 €	8	2,50 €
Château du Trignon - AOC Côtes du Rhône Villages Plan de Dieu 2014 Vallée du Rhône, France	27,50 €	11	5,00 €

EAUX - LIMONADES - JUS	Bons	
Rosport Blue & Viva 1/2 l.	2	5,00 €
Rosport Blue & Viva 0,25 l.	1	2,50 €
Coca-Cola / Zero 0,20 l.	1	2,50 €
Fanta / Sprite 0,20 l.	1	2,50 €
Jus d'orange Minute Maid 0,20 l.	1	2,50 €
Fuze Tea Peach Hibiscus 0,20 l.	1	2,50 €
Fuze Tea Sparkling 0,20 l.	1	2,50 €

BIÈRES	Bons	
Bière Diekirch	1	2,50 €
Diekirch 0,0%	1	2,50 €

CAFÉ	Bons	
Café Crème / Espresso	1	2,50 €

THÉ		Bons
Multi-Vitamin	1	2,50 €
Earl Grey	1	2,50 €
China Wuyuan Jasmine	1	2,50 €
Camomile	1	2,50 €
Mint	1	2,50 €

L'adresse des chefs

WENGLER CHÂTEAUX & DOMAINES

BERNARD-MASSARD MAISON FONDÉE 1921

DOMAINES VINSMOSELLE LUXEMBOURG

LUNCH

MONDAY, 26 NOVEMBER 2018

VINS & CRÉMANTS LUXEMBOURG

LUNCH MONDAY, 26 NOVEMBER 2018

FINLAND - FAZER CULINARY TEAM FINLAND
COMMUNITY CATERING
MENU 34

Velouté with sour cream, pumpkin seeds, pumpkin seed oil and sprouts

Breast and rillette of chicken
dark white wine sauce seasoned with
winter chanterelles, spelt polenta with pine needles, turnip and pickled red onion

Fillet and pâté of pike perch
potato cake seasoned with lemon, smoked hollandaise and fennel-celery ragout

Chestnut and fava bean pastry parcels
pyre of Jerusalem-artichoke, cep and pear vinaigrette with fried broccolini

Malt cake and sour cream sorbet
whipped lingonberry porridge, lingonberry uid gel, crystallised white chocolate, and caramel with parsnip

Salads:
Green salad with lingonberry
Pickled butternut squash
Cucumber, apple, kohlrabi and sea-buckthorn
Bread salad with romaine lettuce
and onion dressing
Nordic tabbouleh
Finnish oats, cauliflower and flat leaf parsley

UNITED KINGDOM - COMBINED SERVICES CULINARY ARTS TEAM UK
COMMUNITY CATERING
MENU 35

Butternut Squash

Poached Haddock, Kedgeree Scotch Egg (Pea Shoots, Pea Puree)

Duck Breast, Leg & Offal Sausage Roll

Butter Bean Cassoulet
Roasted Butternut

Carrots

Leek & Fennel

70% Louvre Dark Choco & Salted Caramel Delice, Pickled Blackberries,
Blackberry Gel, Cocoa Tuile,Walnut Sponge, Shaved Walnuts, Sable & Red Vein Sorrel

Orzo Pasta, Mozzarella, Baby Rocket, Red Onion, Cherry Tomato, Basil Pesto & Pine Nuts
Garden Peas, Edamame Beans, Red Onion, Lemon Balm, Pea Shoots, Lemon Dressing
Little Gem Lettuce, Parmesan Cheese, Croutons & Caesar Dressing
Carrot, Celeriac, Remoulade Dressing
Watermelon, Cucumber, Orange Dressing

POLAND - POLISH MILITARY TEAM
COMMUNITY CATERING
MENU 36

Creamy baked potato soup

Beef with a rosemary demi-glace sauce
Corn chicken roulade stuffed with duck in a sea buckthorn sauce

Polish dumplings (pierogi) stuffed with vegetables with a touch of a lime sauce

Pearl barley with forest mushrooms
Potato dumplings

Beets in a vanilla sauce
Celery in sour cream

Halva mousse

Sweet-sour grilled vegetable salad
Rocket salad with sundried tomatoes, capers and fresh cucumbers
Spinach with marinated beets and cucumbers
Iceberg lettuce with tomatoes, peppers and olives

Yoghurt-garlic sauce
Mustard-honey sauce
Raspberry vinaigrette

BOISSONS

DOMAINES VINSMOSELLE	Bout.	Bons	Verre
Pinot Blanc - Bech-Kleinmacher Enschberg 2017 GPC	20,00 €	8	2,50 €
Pinot Gris - Mertert Rosenberg 2017 GPC	27,50 €	11	5,00 €

BERNARD-MASSARD	Bout.	Bons	Verre
Rivaner - Caves Bernard-Massard AOP	20,00 €	8	2,50 €
Riesling Thill's - Domaine Thill Schengen 2014 GPC	27,50 €	11	5,00 €

WENGLER CHÂTEAUX & DOMAINES	Bout.	Bons	Verre
Gassac « Classic » - Moulin de Gassac 2017	20,00 €	8	2,50 €
Château Le Clos du Notaire - « Notaris Grande Réserve » 2014 Côtes de Bourg	40,00 €	16	-

LE CELLIER BY HEINTZ	Bout.	Bons	Verre
Château Paradis Rosé - Terre des Anges 2015 Provence, France	40,00 €	16	-
Chianti Classico DOCG Bio - Le Filigare 2016 Toscane, Italie	35,00 €	14	-
Les Croisières Le Gris - Lighth. Spec. Res. - Langu. 2017 Vallée du Rhône, France	20,00 €	8	2,50 €
Château du Trignon - AOC Côtes du Rhône Villages Plan de Dieu 2014 Vallée du Rhône, France	27,50 €	11	5,00 €

EAUX - LIMONADES - JUS	Bons	
Rosport Blue & Viva 1/2 l.	2	5,00 €
Rosport Blue & Viva 0,25 l.	1	2,50 €
Coca-Cola / Zero 0,20 l.	1	2,50 €
Fanta / Sprite 0,20 l.	1	2,50 €
Jus d'orange Minute Maid 0,20 l.	1	2,50 €
Fuze Tea Peach Hibiscus 0,20 l.	1	2,50 €
Fuze Tea Sparkling 0,20 l.	1	2,50 €

BIÈRES	Bons	
Bière Diekirch	1	2,50 €
Diekirch 0,0%	1	2,50 €

CAFÉ	Bons	
Café Crème / Espresso	1	2,50 €

THÉ	Bons	
Multi-Vitamin	1	2,50 €
Earl Grey	1	2,50 €
China Wuyuan Jasmine	1	2,50 €
Camomile	1	2,50 €
Mint	1	2,50 €

L'adresse des chefs

WENGLER CHÂTEAUX & DOMAINES

BERNARD-MASSARD MAISON FONDÉE 1921

DOMAINES VINSMOSELLE LUXEMBOURG

LUNCH

TUESDAY, 27 NOVEMBER 2018

VINS & CRÉMANTS LUXEMBOURG

LUNCH TUESDAY, 27 NOVEMBER 2018

CROATIA - COMMUNITY CATERING TEAM CROATIA
COMMUNITY CATERING
MENU 46

Vegetable Clear Soup with Bread Dumplings

Marinated Pork Tenderloin
Smoked Celery and Potato Cream
Kale and Brussels Sprouts

Shark Steak
Beetroot Risotto with Mussels
Carrots in Three Colors

Polenta Strudel with cheese filling & Ratatouille

Yogurt Parfait with Aronia Ragout and Hazelnut Crumble

Red Cabbage with Apples
Zucchini with walnuts and pumpkin seeds
Mixed green salad with goat cheese, dried apricots, cranberries and raisins

Honey & Mustard Dressing
Dressing with Elderberry Cordial
Vinigret with Dalmatian herbs

SWITZERLAND - SWISS NATIONAL CATERING TEAM, LUZERNER KANTONSSPITAL
COMMUNITY CATERING
MENU 47

Hen soup with chicken jelly drop

Trilogy of suckling pig
Low temperature cooked, stuffed loin, Rump stew, Sausage from the shoulder
Smoked potato croquette filled with Yuzu cream cheese
Variation of carrots

Tempered filled salmon rolled in hempseeds
Green pea Espuma
Roasted pasta pearls from Stans
Kale and chive oil

Leek – cheese fondue roll with cranberry relish
Sweet potato puree
Kale and chive oil

Wilhelm Tell's apple
Chocolate apple filled with
Apple mousse and cinnamon blossom mousse
center of caramelized apples
Raspberry sauce and hazelnut crunch

Salad buffet
Tomato salad, Quinoa salad, Pumpkin salad, Cabbage-bacon salad, Leafs of salad
Alpine herb dressing, Avocado dressing, Barberries vinaigrette

GERMANY - KOCH NATIONALMANSCHAFT DER BUNDESWEHR
COMMUNITY CATERING
MENU 48

Erbsencremesuppe mit Zitronengrasschaum
und getrocknete Mango

Im ganzen gebratener Rehrücken mit Schwarzbrot und Kräutern, Kirschsoße, lauwarmer Rotkohl
und gekochte Kartoffelrolle mit Petersilie

Gebratenes Zanderfilet, Rote Bete Sahne,
Karotten-Zwiebel Gemüse mit Kresse,
Steckrübenpüree und Blutwurstchip

Mit Gemüse und Käse gefüllte Teigtasche,
Pilze und Sprossen in Rahm, Kerbel
und Karamellisierte Maronen

Schnitte von der Hagebutte-Grießmousse, weiße Schokoladencreme und Johannisbeergelee,
gesalzene Toffeesoße, Ingwer-Limetten-Eis,
Papaya-Birnen-Chili-Kompott, Birnenchip
und Dekor von der dunklen Schokolade

Blattsalate mit gerillter Zucchini
Weißkrautsalat mit Seespargel und Sesam
Linsensalat mit Pflaume und Lauchzwiebel
Orientalischer Bulgursalat
Kartoffelsalat mit Essig und Öl

BOISSONS

DOMAINES VINSMOSELLE	Bout.	Bons	Verre
Pinot Blanc - Bech-Kleinmacher Enschberg 2017 GPC	20,00 €	8	2,50 €
Pinot Gris - Mertert Rosenberg 2017 GPC	27,50 €	11	5,00 €

BERNARD-MASSARD	Bout.	Bons	Verre
Rivaner - Caves Bernard-Massard AOP	20,00 €	8	2,50 €
Riesling Thill's - Domaine Thill Schengen 2014 GPC	27,50 €	11	5,00 €

WENGLER CHÂTEAUX & DOMAINES	Bout.	Bons	Verre
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LE CELLIER BY HEINTZ	Bout.	Bons	Verre
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Château du Trignon - AOC Côtes du Rhône Villages Plan de Dieu 2014 Vallée du Rhône, France	27,50 €	11	5,00 €

EAUX - LIMONADES - JUS	Bons	
Rosport Blue & Viva 1/2 l.	2	5,00 €
Rosport Blue & Viva 0,25 l.	1	2,50 €
Coca-Cola / Zero 0,20 l.	1	2,50 €
Fanta / Sprite 0,20 l.	1	2,50 €
Jus d'orange Minute Maid 0,20 l.	1	2,50 €
Fuze Tea Peach Hibiscus 0,20 l.	1	2,50 €
Fuze Tea Sparkling 0,20 l.	1	2,50 €

BIÈRES	Bons	
Bière Diekirch	1	2,50 €
Diekirch 0,0%	1	2,50 €

CAFÉ	Bons	
Café Crème / Espresso	1	2,50 €

THÉ		Bons
Multi-Vitamin	1	2,50 €
Earl Grey	1	2,50 €
China Wuyuan Jasmine	1	2,50 €
Camomile	1	2,50 €
Mint	1	2,50 €

L'adresse des chefs

WENGLER CHÂTEAUX & DOMAINES

BERNARD-MASSARD MAISON FONDÉE 1921

DOMAINES VINSMOSELLE LUXEMBOURG

EXPOGAST

13th INTERNATIONAL TRADE SHOW FOR GASTRONOMY

Villeroy & Boch 1748

CULINARY WORLD CUP 24-28.11.2018

24 - 28 NOVEMBER

11 AM – 9 PM | LUXEXPO THE BOX

LUNCH

WEDNESDAY, 28 NOVEMBER 2018

VINS & CRÉMANTS LUXEMBOURG

LUNCH WEDNESDAY, 28 NOVEMBER 2018

HUNGARY - HUNGARIAN NATIONAL MILITARY TEAM
COMMUNITY CATERING
MENU 58

Lemon colored lentils soup, root vegetable, spicy bread with dough, lime sour cream

Chicken meat meat
Bacon bacon covered with Hungarian sous vide chicken breast
Snidlindes dumplings inflated, crispy smoked mangalica ham, steamed forest mushrooms,
butter green peas, marinated onion, Creamy paprika sauce

Pork chops, covered in pistachio, green spiced pork
Smoked oiled Jerusalem artichoke puree, orange- pagoda cauliflower, sandwich cream with
steamed red cabbage, butters braised carrots, Pork jus with mustard seed

Roasted mixed vegetable roll with green herb cheese cream, black panko crunchy spinach risotto,
steamed soy bean, red pepper cream, blood sorrel, sakura mix. cheese sauce

Orange chocolat cake,
Oranges of galett, red wine crispy sorbet with chocolate crumbs, gingerbread blackberry sauce,
fresh fruit, chocolate tulip

SWEDEN - FAZER CULINARY TEAM SWEDEN
COMMUNITY CATERING
MENU 59

Root celery soup with tartar of smoked mussels, apple and cucumber served with swedish kavring bread with seeds and algae topped with whipped lemon butter

With taste of: cress, smoked oar weed, algae, anise, vinegar

Spinach and chickpea roll filled with mushrooms served with baked parsley root with
hazelnuts and blue cheese, silverskin onion cream, rosehip citronette, chard- and violetta salad
with taste of: browned butter, chanterelles, Grevé cheese, marjoramor

Baked cod loin with herb crust served with pickled yellow beets, carrot terrine, chive sauce with trout roe,
brandade with smoked cod
with taste of: fennel, samphire, sorrel, dill, chili, vinegaror

Farm chicken fillet served with roasted hubbard squash, creamed pumpkin, chicken ballotin
with tarragon and chicken skin crisp and a potato cake with Svecia cheese
with taste of: lemon, long pepper, chicken heart and liver, plum, cranberry

Lingonberry mousse on a nut brownie base, salty toffee, sweet pickled pears and caramel brittle
with taste of: tonka bean, cinnamon, coffee, sea salt, ginger, vanilla, saffron

Mixed green salad
Apple and pointed cabbage salad
Purple chinese cabbage with cauliflower and beet root
Roasted carrot salad

Dressing: pear vinaigrette, mustard yoghurt and Citronette

GREECE - CULINARY CATERING TEAM GREECE
COMMUNITY CATERING
MENU 60

Tomato-Celery Veloute served with Smoked Octopus, Black Olive Powder and Gremolata
Served with Toasted Bread croutons

Sautéed Seasonal Wild Greens nested in Button Mushrooms, served with Goat Cheese
Topped with Red Bell Pepper Foam

Pork two ways
Braised Black Pork Shoulder Roulade and Pork Neck Stew, with Thyme flavored Gravy Sauce

Poached Sea Bass enhanced with Squid Mousse, Herbs and Lemon Verbena Sauce

Triple cooked Crisp Potato Cubes served on Chickpea Mash with Lemon Juice
Fresh Evriston Pasta with Broccoli, Pine Nuts and Gais Cheese emulsion
Terrine of Roasted Pumpkin seasoned with Savory herbs and Garlic
Stir-fried vegetables (Cauliflower, Green Zucchinis and carrots) with Orange-Cumin Sauce

Chilled Olive Oil Cream with Fennel and Pear Compote, Crunchy Opaline and Moist Almond Biscuit

White and Red Cabbage, spicy Green Peppers, Yellow bell peppers and spring Onions,
Yellow Beetroot embellished with Green Apples, Spearmint and Crushed Walnuts
Greek Salad with Cherry tomatoes, Cucumbers, Pitted Green Olives, pickled Onions, Capers
and Feta Cheese Cubes
Mixed Baby Leaves with Pomegranate Pearls and Toasted Peanuts

Greek Yogurt Dressing
Tomato and Green Peppers Dressing
Ouzo Dressing with Honey