# England - menu n° 56

Confit of Halibut, Squid Moss, Sauce Vierge, Shallot Puree, Burnt Little Gem, Squid Ink Tuille, Squid & Halibut tartare

\*\*\*

Main Course – Photo enclosed but sauce will be added during the competition

Cotswold Chicken, Foie Gras Bon Bon, Chicken Skin, Smoked Potato, Leek Puree, Braised Leek, Madeira Jus lie, Leek oil

\*\*\*

Dessert – Photo enclosed

Ocoa Chocolate and Pear Mousse, Pear and almond tart and pear sorbet

# Austria - menu n° 19

[gold.fish]

pike.perch.[innovative]

scampi.[classic]

crustacean.[espuma]

lardo.[pasta]

pumpkin.[in.textures]

yuzu.verbena.[gel]

\*\*\*

[nose.to.tail]

beef2.[shoulder.&.forerib.cap]

port.wine.[jus]

onion.[x3]

grain.[flan]

potato.[crispy.&.creamy]

\*\*\*

[amber]

white.chocolate.[airy]

passion.fruit.[bonbon]

macadamia.nut.[gel.&.crunch]

cream.[ice.cold]

**Swiss - menu n°43**

Zander - celery variation

slow cooked zander royal fillet / parsley-shallot-millet-crumble

poached quail egg yolk / celery salad / roasted celery powder

zander tartare on zander buffer / lemon mayonnaise / celery sous vide cooked /

canned celery cream / apple celery jelly/ Butter sauce / lovage oil

\*\*\*

Duo of the Swiss calf

sautéed veal loin / berry-herb crunch

braised veal cheeks with sautéed porcini mushrooms

braised sauce / braised vegetables

potato fondue crispy / crunchy savoy cabbage salad

cabbage roll with pumpkin and sorrel garnish

mushroom foam

\*\*\*

Plum7

foamed white vanilla ganache / liquid plum core

orange crumble cake / plum ganache filling / orange sauce

plum sorbet / almond crumble

lebkuchen sponge cake / plum2 / oat crumble

Vieille Prune crust praline / plum blossom

**Canada - menu n° 21**

Maple Glazed Salmon, Sunchoke Sauce, Corn Cake, Pickled Zucchini,

Lobster Herb Bar, Beet Emulsion, Borage Cress

\*\*\*

Beef Tenderloin and Wild Mushroom Terrine,

Braised Beef Cheek, Orange Bacon Granola,

Rosemary Reduction, Potato Pave,

Glazed French Green Beans, Baby Turnips and Carrots, Squash Purée, Braised Cipollini

\*\*\*

Lemon Lavender Cheese Cake, Pistachio Crust,

Plum Pinot Noir Fluid Gel, Lemon Curd,

Apple Sorbet on Malted White Chocolate Crumble,

Avocado Ganache, Matcha Tuile,

Raspberry Donut, Strawberry Compot

# Sweden - menu n° 44

Baked cod with King crab on toast & dill mayonnaise.

Creamy cauliflower with cucumber & lemon.

Horseradish & Chives croquette.

Crab bisque.

\*\*\*

Fried breast of chicken with sausage of pistachio, green pepper & heart.

Cream of the liver, apple & onion.

Pressed cabbage, carrot, lentils & tarragon.

Fried juice of chicken.

\*\*\*

Chocolate mousse with caloric ’Punsch’, black currant sorbet & poached pear.

Merinque with hazelnut cremeaux.

Creme Brule-pate a choux. Shiso & black currant sauce.

# Germany - menu n° 45

Halibut / crustacean / Tahoon Cress / fennel / pear

\*\*\*

MaiBeef sirloin, tongue & blood / red cabbage / malt / potato / parsnip

\*\*\*

Dessert: Quince / smoked almond / salt lemon / dark chocolate

# Belgium - menu n° 20

Turbot / shrimp / Jerusalem artichoke / green herbs / cauliflower / Achelse blauwe

\*\*\*

Guinea Fowl / Portobello / butternut pumpkin / Brussels sprouts

\*\*\*

Mango / yogurt / raspberry / citrus sorbet

# Hong Kong - menu n° 9

# Slow-cooked Seabass with Prawn Mousse served with Plum Sauce,

# Seaweed Tempura Prawn served with Passion Fruit Mango Sauce,

# Crispy Salted Egg Fish Skin, Seafood Rillettes

# \*\*\*

# Beef Tenderloin with Sweet & Sour Sauce,

# Braised Short-rib & White Turnip,

# Pan-fried Bean Curd Roll, Sweet Corn Cake,

# Seasonal Vegetables & Purée

# \*\*\*

# Basil Whipped Ganache with Strawberry Filling, Yuzu Ice Cream

# Raspberry Gellan Caramel Lava Cake

# Slovakia – menu n° 7

Ander fish roll with herb filling served with roast potato with mushroom ragout, celery purée and caviar from oranges

\*\*\*

Fillet from fallow-deer sirloin sous-vide served with pumpkin and orange purée, smoked cream sauce and ferrero from sweet potatoes.

\*\*\*

Lux junior dessert – cherry triangle, pear and lime tunnel and raspberry cake with almonds, cherry and lime sauce, garnished with fresh fruits and chocolate.

# Norway - menu n° 31

Pan-fried cod loin, crispy cod tounge

Beetroot “flower” with tarragon emulsion

Jerusalem artichoke, caramelized Jerusalem artichoke

Mussel sauce with mustard

\*\*\*

Baked rump steak of lamb with crispy lamb ribs & sage

Tart with onion, mustard & sweetbread

Quince purée

Potato with winter truffles

Variation of salsify with ramson capers, Cepes sauce

\*\*\*

Sour cream mousse filled with apple

Almond pastry, lemon curd

Caramelized hazelnuts

Warm apple cake

Apple sorbet, caramel sauce

# Denmark - menu n° 57

Fried hallibut on toast

Cabbage filled with savoy and broccoli

Ravioli with cream cheese and dill,

Smoked-mussels emulsion and

Mussel-sauce with appel and mustard-seeds

\*\*\*

Dome of glazed venison, truffels and pumpkin-seeds

Mushroom-filled morrel

Pommes croquette with pickles potatoes

Onion-relish in crisp tart topped with dried deer-heart

Variation of celeriac

Sauce flavored with aromatic spices

\*\*\*

Chocolate mousse with orange-center

Orange sorbet on Sable-Breton crumble

Marinated orange and orange-curd

Almon cake and caramel-liquor sauce with raisins

# Thailand - menu n° 55

Steamed Cod Fish with Squid Ink Mousse, Crispy Fish Flake, Thai Herb Lime Pesto, Thai Red Curry Seafood Cake, Galangal Coconut Cream Sauce, Seafood Terrine Dome with Broccoli Glaze, Riesling Marinated Grape and Papaya Mango Salad.

\*\*\*

Slow Cook Lamb Loin Pork Net Roulade Wrapped with Lamb Chicken Mousse, Red Wine Pear Compote, Sous Vide Lamb Shoulder, Mushroom Sauce, Deep Fried Pulled Lamb Shank Ball, Butternut Purée, Glaze Carrot, Marinated Cherry Tomato and Bake Shredded Potato with Egg York Ham Sauce and Thyme Jus.

\*\*\*

White Chocolate Peach Jelly mousse , Blueberry Compote, Banana Cake White Vanilla Espuma , Coffee Ice Cream and Matcha cream.

# Luxembourg - menu n° 33

Clair-Obscur

Maquerel, Scallop, Shrimps, Blue Lobster Croquette, Umami Sauce, Daikon Radish Raviole with Papaya and Fennel, Black Sea Powder, Yuzu Jelly, Kimizu

\*\*\*

Artemis Duo De Gibiers

Deer Filet in Dark Chocolate, Wild Boar and Duck Liver Dim Sum, Beetroot , Potato Gnocchi and Tuber Melanosporum, Salsify in Coal, Butternut Squash with an Enoki Texture, Fababean Cream, Brussels Sprouts Sheets

\*\*\*

Ananas 1493

Ivoire Chocolate Ganache, Truffel Cake, Panna Cotta, Braised Pineapple, Meringue, Marshmallow, Pineapple Jelly, Buttermilk Icecream

# South Korea . menu n°8

Steamed Salmon mi-cuit with apple chutney with chorizo crust.

Deep fried sea scallop & taro puff with perilla leaf mayonnaise.

celery mousse with crispy mustard leaves.

Dashi-butter sauce espuma.

\*\*\*

Doenjang marinate iberico pork loin roulade with pancetta & forcemeat

Korean style pork blood sausage “Soondae” ,

potato cake with caramelized onion

Mushroom stew, glazed baby carrot , parsnip puree and Madeira pork Jus

\*\*\*

Yuzu-mango mousse with sable, pecan cake with caramel cream & crispy pecan.

Vanilla ice cream with white chocolate powder.

lemon meringue.

pineapple compote with pineapple gel.

# United Arab Emirates . menu n°32