# Vienna - WIEN - menu n° 12

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

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Geschmorte Lammstelze mit Seewinkler Paradeis-Fenchel-Gemüse, blaue Trauben

auf cremiger „Steinpilzpolenta“

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

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Schlutzkrapfen mit Sauerkraut und Frischkäse gefüllt

auf geräucherter Paprikasoße

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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

# Switzerland - menu n° 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

# UK - Combined Services Culinary Arts Team UK - menu n° 35

Butternut Squash

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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

# Finland - menu n° 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

# Poland - menu n° 36

Creamy baked potato soup

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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

# Taiwan - menu n° 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

# Sweden - Fazer Culinary Team Sweden - menu n° 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

# Croatia - menu n° 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

# Denmark - menu n° 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

# Hungary - Hungarian Military Team - menu n°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.

# Luxembourg - menu n° 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

# Greece - Greek Team - menu n° 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

# Germany - Buffet der Koch-Nationalmannschaft der Bundeswehr - menu n° 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.

# Slovenia - menu n° 23

Cream of pumpkin soup with honey,

pumpkin seed oil and shrimps

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Pork tenderloin in crispy pastry with

Buckwheat

Cranberries in terrano wine sauce

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Poultry strips with porcini mushrooms,

cheese and fresh pepper

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»Dödoli« – a Slovenian national dish

(Gratinated dumplings with potatoes)

Cream of onion sauce

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»\_truklji« – a Slovenian national dish

(Rolled dumplings filled with wild garlic)

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Purée of fresh carrot

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»Gibanica« – a layered Slovenian national cake

with poppy seed, walnut, almond, apple, honey

and cottage cheese fillings

Selected salads

# Thailand menu – n°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