# Nederland - menu n° 16

Rouleau of pike-perch and coquille with gamba, cucumber compote, carrot, and a passion fruit vinaigrette

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Anjou pigeon on carcass cooked, with a bonbon of the organs, confit bones, spelt, colorful vegetables and own jus

\*\*\*

Yoghurt mouse with mango, pistachio, lemon and a vanille- cinnamon sabayon

# Slovakia - menu n° 18

Marinated catfish, kohlrabi cannellon filled with soft sheep cheese and dill,

pak choi filled with chervil cream, yolk foam, fish velouté

\*\*\*

Fallow deer back sous-vide, black root, foie gras, croquette from wild boar cheek, young beet, red wine sauce

\*\*\*

Youghurt parfait with honey, caramel mousse with coco-nut and walnuts, marmalade shawl, glazed fruits with sauce and Tokay wine, lemon court, cinnamon biscuit, red fruit jelly, honey and chocolate garnish, fruit egg white foam.

# Norway - menu n° 2

Juniper smoked Norwegian salmon Horseradish emulsion, crispy rye and shell topping Celeriac custard with prawns, salmon roe & dill Capsulated cucumber & apple, artichoke and fennel Mussel sauce

\*\*\*

Sirloin of lamb with aquavite aromas Terrine of lamb shank in combination with sweetbread & wild mushrooms Potato tart with baked garlic and crisp potato, Carrot in combination with glazed broccoli, Lamb sauce

\*\*\*

Dark chocolate cremaux filled with cherry compote Fromage blanc mousse ”Nyr” Warm chocolate & caramel cake, meringue and cherry gel, Caramelized pecan nuts, Cherry sorbet

**Poland - menu n° 41**

Torched salmon with shrimps and chilli, “silesian dumpling” stuffed with smoked salmon and leek, fresh salad and fennel chutney, kohlrabi panna cotta with cucumber salsa, dill mayonnaise, creamy sauce.

\*\*\*

Roasted lamb loin with lovage and lemon, goulash crocquet with mustard and roasted garlic, „modra” cabbage lightly smoked with crunchy vegetables topping, baby carrots and black trumpets glazed with brown butter, potatoes celeriac puree finished with crunchy lamb neck, rosemary and lemon sauce.

\*\*\*

Classic Polish cheesecake caramelized with orange infused sugar, raspberry and buttermilk ice cream, tropical fruits jelly, crispy chocolate cookie with passionfruit and mango mousse finished with forest fruits.

# Cyprus - menu n° 4

Poached Sterling Halibut Served with Piccilo Red Pepper Relish, Halibut Belly Croquet, Zucchini Puree, Artichoke Spinach & Halloumi Cheese Cannelloni, Bouillabaisse Sauce

\*\*\*

Pan Seared Corn Fed Chicken Breast, Morel Flavored Chicken Thighs Terrine Wrap in Parma Ham, Crushed Potato & Potato Espuma, Creamy Sweet Corn, Chicken Jus.

\*\*\*

Lemon Curd Mousse on Sable Biscuit, Topped with Italian Meringue, Raspberry Cremeux, Lukewarm Rye Almond Pudding with Toffee Sauce, Raspberry Coulis, Greek Yogurt Sorbet

# Denmark - menu n° 13

Hallibut with dill and crispy crust, Glazed langustine – kohlrabi and fennelsalad

Onion filled with mussels and a “Ventreche Mornay” ,Sauce on caramelized buttermilk and caviar

\*\*\*

Saddel of lamb rolled in mushroom and sage

Pommes Pavé with shoulder of lamb, creamed morrels.

Honey glazed carrots in tartelettes, Hollandaise and port Jus

\*\*\*

Warm almond cake with aromatic caramel, Ghocolate mousse with apple filling

Apple terrine, Yoghurt-icecream and almond nougatine

# Lithuania - menu n° 54

Poached arctic cod with sweet potato, fresh salad and cryfish bisque souse;

\*\*\*

Beef tenderloin with leek ashes served with parsnip and tonka bean puree, celeriac crouqette, braised beef heart wrapped in pigs flitch, carrot with sea buckthorn skin", beetroot with apple puree, jerusalem artichoke crips and beef demi glace;

\*\*\*

Bergamot sorbet with fruit salad, caramelized apple cake and mint moreng.

# Switzerland - menu n° 49

Salmon trout / Jerusalem artichoke / Chicory

slow cooked royal fillet with buckwheat crunch tatar, crispy coated pulled fish

Jerusalem artichoke puree, sous vide cooked chicory salad, sea buckthorn jam

butter sauce & chervil oil

\*\*\*

Herb fed pork / Polenta / Apricot / Cabbage

flavourful coated pork tenderloin, smoke espuma, apricot gel, braised cheek, polenta creation

rolled up cabbage salad with pickled pumpkin & fine grated dried ham

\*\*\*

Berry / Oats / Apple / Chocolate

berry filled sour cream mousse, oats puff rice gianduja, warm apple cake with oats

red currant granny smith apple relish, yoghurt lemon ice cream, oat granola, blackberry tea cream

hazelnut meringue with chocolate almond ganache, raspberry crust praline

# South Korea - menu n° 3

Sous vide black Cod with Scallop Mousse & dill, White Radish Korean Kimchi

Shrimp & Korean leek Croquette with Seaweed & Anchovy Aioli, zucchini, Cherry Tomato Salad with Lemon Dressing & Cucumber Gel, with Clam cream Sauce and Salmon Roe & Shiso oil

\*\*\*

Rolled Venison saddle with chicken mousse,red paprika flavor crumble, Venison terrine wrapped with savoy cabbage and pressure cooked Venison, roasted Potato pie with mushroom espuma, Parsnip Puree, glazed beetroot, pan-seard pear onion, sauteed asparagus, Current & Syrah Venison Jus

\*\*\*

Cream Cheese Vanilla mousse and lower short bread

Coconut pound with Caramel sause, Crispy Almond, Passion fruits and Mango sorbet

Mango Comfort with coriander, Lemon gel, White Chocolate Coconut Powder

# Sweden - menu n° 26

Turbot poached in grilled butter sauce with variation of broccoli, turbot mousseline, preserved cucumber and lumpfish roe

\*\*\*

Pan-fried duck breast with button mushroom stuffed with duck thigh and duck liver. Served with duck and cabbage terinne, swede purée, black currant crème and duck jus

\*\*\*

Milkchocolate and almond bavaroise with herb sorbet, warm choux pastry filled with almond toffee, yoghurt foam and marinated pear

# Germany - menu n° 37

trout / mussels / chervil root / cucumber / herb oil / mustard seed / pumpkin / mangold / crustacean espuma / cereals / sour cream

\*\*\*

braised veal shoulder/ saddle of lamb with crunchy fruit / spiced lacquer / veal and lamb sausage / plum mustard / black salsify root puree / red cabbage / pointed cabbage / hemp / turnip flan / pretzel dumpling / rowan berries

\*\*\*

apple / apricot / raspberry / coffee-spiced cake / semolina / chocolate / tuille pouch / vanilla estragon ice cream / Riesling

**Mexico - menu n° 29**

# Cured salmon, watercrest and salmon roe salad with smoked oyster vinagret. Langostine croquette, horseradish and lemon beurre blanc.

# \*\*\*

# Tenderloin with mushrooms and bone marrow butter, truffled potato and beef tartar, baked leek topped with shredded beef, butternut squash puree. Jus with avocado leaves.

# \*\*\*

# Citrus bavaroise and lime mousse, hazelnut and vanilla biscuit, grapefruit supremes with warm tequila honey, margarita gel and mango sorbet.

# Scotland - menu n° 5

Seared Scallop-Stuffed razor clam-charred cucumber-sea herbs-seaweed butter sauce

\*\*\*

Scotch Beef fillet - Crispy Beef cheek -wild mushroom-watercress-truffled celeriac -Jus

\*\*\*

Chocolate Mousse – sea buckthorn -hazelnut -poached pear

**Italy - menu n° 52**

Steamed sea bass flavoured with dill and lemon. Sea bass mousseline with salted butter sauce.

Pea and celeriac geleé.

\*\*\*

Lamb loin with aromatic panure and lamb sauce. Braised lamb terrine in Barolo wine.

Timballo of potatoes and mushrooms. Citrus carrot and roasted fennel.

\*\*\*

White chocolate bon bon filled and glazed with raspberry.

Hot chocolate and coffee cake with mascarpone cream. Yogurt and blueberry ice cream.

# SLOVENIA - menu n° 30

Marinated “Soca river” trout, crayfish croquette, broad beans, beef soup foam,

»Tolminc« cheese crumbs, butter sauce with chives, parsley oil, trout caviar

\*\*\*

Steamed cheeks and smoked "Krskopoljski" pig fillet, celery tuber in different variations,

boletus sandwich, baby turnip, pig juice

\*\*\*

Yoghurt mousse and blueberry jelly, almond biscuit, hazelnut ganache,

»Kobarid« rolled dumplings, vanilla foam, blueberry gel, blueberry sorbet, salt flower and milk crumble, yoghurt sponge

# Singapore - menu n° 14

Warm Salmon and Scallop Medallion, Saffron Crusted Langoustine Savoury Madeline with Salmon Tartare, Apple and Citrus Salad, Yuzu Beurre Nantais

\*\*\*

Fir Honey Glazed Quail Breast w Quinoa Granola, Croquette of Quail Fricassee, Quail and Liver Roll, Winter Mushrooms, Glazed Carrot, Smoked Potato Mousseline,

Creamed Kale with Pancetta, Cassis Quail Sauce

\*\*\*

Grand Marnier Raspberry Cotton Cake with Fromage blanc Strawberry Sorbet

**USA - menu n° 38**

Seared and Cured Sturgeon Fillet, Alaskan King Crab Roulade with Caviar

\*\*\*

Roast Duck Breast with a Spiced Crumble, Cherry Scented Duck Jus

\*\*\*

# Gianduja Bavarian with Pineapple Sherbet

# Hazelnut Cake, Poached Pear, Blood Orange Sauce, Spiced Croquette, Compressed Pineapple,

# Orange Hazelnut Crumble

# FINLAND - menu n° 25

Pike perch three ways

Terrine flavored with tomato, Tartar and cream of the pike perch, Pike perch bottarga

Marinated cucumber and pickled kohlrabi, Cauliflower flan

\*\*\*

All parts of the duck

Duck breast with glazed farce, Blood pudding with apple and crispy kale

Celery and spelt, Fried chanterelle

\*\*\*

Three different currants

Bavaroise of currants, Sherbet, Financier and compote

# England - menu n° 39

Giltne halibut fillet, miso and honey dressing, shiso cream, citrus cured halibut, bran caster mussel gel, fish cake, coriander pesto, cucumber, apple and borage

\*\*\*

Herdwick lamb saddle, smoked mutton sausage, barbecued heart, baked onion with sheep’s cheese, green cabbage, fermented garlic, walnut ketchup, salt baked swede, brown butter lamb sauce

\*\*\*

Baked meringue olive oil ice-cream, vanilla lemon cremeux, rosemary blackcurrant jelly and sorbet

# United Arab Emirates - menu n° 27

Halibut and Lobster

Oven Roasted Sterling Halibut, Lobster- Espelette Terrine, Halibut and Leek Croquette, Salsify and Tomato Salad with Chive Vinaigrette, Coriander Foam

\*\*\*

Flavors of Peters Farm

Slow Cooked Milk Fed Veal Tenderloin, Glazed Sweet Bread, Laugen and Braised Veal Shank Timbale, Potato- Cauliflower Puree with Sage and Garlic Butter, Sauted Savoy Cabbage, Crispy Black Forest Ham

\*\*\*

Pear Flavors

Pear Mousse with Williams Christ Compote, Caramelized Pear Crisp, Chocolate Gianduja Crumble, Cinnamon Cream Anglaise

# Iceland - menu n° 1

Icelandic cod fillet sautéed in honey & butter with creamy cod sauce. Celeriac and celeriac royal with breadcrumb toppings. Squid ink tartlet filled with cod salad with apples & lovage

\*\*\*

Roasted sirloin of Icelandic lamb and lamb forcemeat with port infused lamb jus. Butter poached potato filled with onions, and potato mousseline. Salsify & truffles and pickled onion with green peas and pea pure.

\*\*\*

Dark chocolate & caramel chocolate mousse layers on a crunchy praline with a raspberry gel filling coated with a white chocolate raspberry glace. Ísey skyr sorbet with a raspberry tuille and tonka glazed raspberry with dulse ganash. Craqualine filled with citrus curd.

# Hong Kong - menu n° 50

Poached Seabass with Fresh Herbs,

Steamed Scallop “Tofu Style” with Yuzu Cucumber Dressing, Deep-fried Seafood Spring Roll,

Avocado & Orange with Lemon Herbs Vinaigrette

\*\*\*

Veal Three Ways: Pan-seared Veal Tenderloin & Pork Belly Roulade, Baked Veal Sweetbread & Foie Gras Tartlet,

Steamed Veal Ears Terrine, Garden Vegetables & Shallot with Onion Coulis, Yellow Wine Jus

\*\*\*

Warm Chocolate & Citrus Fondant Choux,

Mandarin Yoghurt Ice Cream, Caramel Almond Cremeux

# Spain - menu n° 53

Bomba rice, variety of red prawn pump from Garrucha with its bisque, red prawn terrine, Galician seaweed, trout roe, garlic croquette and artichokes.

\*\*\*

Iberian suckling pig stuffed with black pudding, duxelle of mushrooms wrapped in candied boletus and iberian ham, truffle foam and melanosporum, Casar cheese, honey and vegetables.

\*\*\*

Walnut rose with salted caramel, vanilla, chocolate and pistachio

# Thailand - menu n° 6

Lemongrass Butter Poach Cod Fish with Crispy Fish Crust, Lemongrass Shrimp Sauce,

Shrimp Dumpling, Lime Emulsion, Galangal Foam, Squid Scallop Terrine,

Caviar Vinaigrette served with Celery Fennel Salad and Lime gel.

\*\*\*

Sous vide Rabbit Saddle Stuffed with Foie Gras Chicken Mousseline, Rabbit Thyme Jus, Crispy Taro Ball Filled with Rabbit Mustard Cream, Rabbit Rillettes Served with Lentil Stew, Pumpkin Puree,

Apricot Pepper Chutney and Seasonal Vegetables

\*\*\*

Cassis Mousse Spice Cake, Warm Rhubarb Compote,

Baked Banana Spring Rolls and Strawberry Peach Ice cream.

# Wales - menu n° 42

Scallop, ceviche, cucumber, Cafe de Paris, granola, seawater and sea herbs

\*\*\*

Hay smoked loin of Welsh lamb, lamb tagine, almond puree, pearl couscous and apricots

\*\*\*

White chocolate with lemon, Welsh honey, raspberries, raspberry sorbet and mint

# Czech Republic - menu n° 15

Scallop and salmon terrine, king crab pie, roasted carrot puree, marinated beet, crab sauce

\*\*\*

Striploin steak, stewed neck with ju, roasted fillo dough filled with bacon and kale, potato dumpling with truffles, chanterelle espuma, marinated shallot, cauliflower puree, broccoli

\*\*\*

Milk chocolate cube with mango and maracuja, chocolate cream puff dough with banana cream and exotic caramel ice cream

# Hungary - menu n° 28

Sea bass & shrimp roll with fish velouté, cauliflower “panna cotta” with ginger jelly and green apple,

cucumber salad with sea vead and shrimp “mayonnaise”, risotto crisp

\*\*\*

Veal saddle fillet with mushroom, pressed veal hock, smoked paprika jus,

duck liver – beetroot bon-bon, Jerusalem artichoke purée,

fried polenta and immature vegetables

\*\*\*

Dark chocolate „in white” with raspberry,

“French toast” with almond sabayon,kalamansi mousse with chocolate ganache,

camomile flavoured raspberry sorbet

# Malaysia - menu n° 17

Duo of Smoked Cod and Pan Seared Scallop Confit with Split-Gill Fungus Cream & Saffron Fumet, Pepper Oil Emulsion and Pickle Sweet Peas

\*\*\*

Asian Roasted Duck Breast, Sous Vide Chicken Roulade Stuffed with Baby Spinach and Goat Cheese, Collection vegetables, Wasabi Broccoli Potato Mashed, Morel Mushroom and Black Garlic Sauce

\*\*\*

(Le papilion)

Pineapple mousse, Almond Sponge Crunchy Base, Mango Pineapple Compote, Kalamansi Mascarpone Sorbet, Lemon Grass Mandarin Yuzu Granite and Rose Jelly

# Luxembourg - menu n° 51

# Fusion of cod and prawns

# Fregula with exotic vinaigrette , Cambodia pepper sauce

# Cod terrine with lovage and clams

# Prawn foam , Green cabbage with corn bread

# Carrot and granny smith apple chutney

# \*\*\*

# Beef bavette 54°C

# Crumble with autumn spices, Beef essence

# Braised beef cheek with sherry

# Parsley bilini with smoked marrow, and white onion croquette

# Puree of parsley roots

# Pak choi with onion juice, and sautéed eryngii

# \*\*\*

# Blueberry bavaroise with baked lime curd, and black lime frolla

# Frozen greek yogurt

# Dulce de leche with namelaka

# Hot almond cake cubes

# Blueberry coulis with yuzu jelly

# Dill meringue with black balsamic sauce

# Croatia - menu n° 40

Adriatics finest

Meagre filet with basil and sunroot cream pesto

Crab and octopus croquette

Octopus leg marinated with red cabbage

Fish veloutè with saffron, Poached asparagus with pumpkin purée

Marinated radish, vene cress, edible flowers and and sea fennel, Lime gel

\*\*\*

Deer and rabbit Duet

Rabbit and deer roll in pork omentum

Rabbit and deer terrine with forest mushrooms

Glazed beet filled with foie gras and apple

Marinated mustard seeds in apple vinegar, Warm potato mousse in herb wrapping

Bone sauce with reduced beet juice

\*\*\*

Marasca cherry sensation

Pistachio Ice cream

Maraschino mousse, Cherry Compote, Cherry tuille

Perforated Chocolate crunchy leaf

Milky chocholate sphere with Marasca cherry jelly, Cocoa glaze

Dehydrated cherries powder, Pistachio crumble

Cherry coulis, Micro greens