

BOISSONS

LE CELLIER BY HEINTZ

	Bout.	Bons
Château Paradis Rosé 2021 Provence, France	25,00 €	10
Chablis Ste Claire Bio - Jean-Marc Brocard 2020 Bourgogne, France	50,00 €	20
Saint Amour - Georges Duboeuf 2020 Bourgogne, France	35,00 €	14
Châteauneuf du Pape - Domaine Lazaret 2019 Vallée du Rhône, France	50,00 €	20
Côtes du Rhône Village - Château du Trignon 2018 Côtes du Rhône, France	35,00 €	14
Podere Riorti DOC - I Luoghi, Bolgheri 2016 Toscane, Italie	55,00 €	22
Dourthe N:1 - Cabernet Sauvignon 2016 Bordeaux, France	30,00 €	12
Montepulciano Santinumi Riserva - Marchesi de Cordano 2014 Abruzzo, Italie	55,00 €	22
Châteauneuf du Pape 1,5 l. - Domaine Lazaret 2015 Vallée du Rhône, France	90,00 €	36
Montepulciano Santinumi Riserva 1,5 l. - Marchesi de Cordano 2012 Abruzzo, Italie	100,00 €	40

WENGLER CHÂTEAUX & DOMAINES

	Bout.	Bons
L'Alycastr Blanc Domaine de la Courtade 2020	35,00 €	14
Moulin-à-Vent « Champ de Cour » - Romanesca 2019	40,00 €	16
Bourgogne « Montre-Cul » - René Bouvier 2018	50,00 €	20
Côtes du Rhône « Chèvrefeuilles » - La Réméjeanne 2020	30,00 €	12
La Livinière « Cuvée Mélanie » Rouge - Gourgazaud 2018	40,00 €	16
L'Émotion - Mas de L'Écriture 2019	50,00 €	20
F. Thienpont 2018 Bordeaux	30,00 €	12
Château Montaignillon 2018 Montagne Saint-Émilien	40,00 €	16
Château Batailley 2015 Pauillac	100,00 €	40

DOMAINES VINSMOSELLE

	Bout.	Bons
Poll-Fabaire - Cuvée Chardonnay	35,00 €	14
Riesling - Grevenmacher Fiels	35,00 €	14
Chardonnay - Château Edmond de la Fontaine GP	30,00 €	12
Gewürztraminer - Machtum Göllebour GPC	30,00 €	12
Pinot Noir - Charta Schengen Prestige	40,00 €	16
Gewürztraminer - Vin Moelleux	35,00 €	14

BERNARD-MASSARD

	Bout.	Bons
Clos des Rochers	45,00 €	18
Crémant Cuvée 1921	35,00 €	14
Auxerrois - Domaine Thill 2020 Château de Schengen	30,00 €	12
Riesling - Domaine Clos des Rochers 2018 Domaine et Tradition	40,00 €	16
Pinot Gris - Domaine Clos des Rochers 2020 Grevenmacher Fels	35,00 €	14
Pinot Noir - Domaine Petite Fleur Pinot Noir 2016 AOC « Barrique »	40,00 €	16

EAUX - LIMONADES - JUS

	Bons	CAFÉ	Bons
Rosport Blue & Viva 1 l.	7,50 €	3	
Rosport Blue & Viva 0,25 l.	2,50 €	1	
Lët'z Kola 0,33 l.	2,50 €	1	
Lët'z Limo Orange 0,33 l.	2,50 €	1	
Lët'z Limo Lemon & Lime 0,33 l.	2,50 €	1	
Jus de pommes Eppelpress 0,22 l.	2,50 €	1	
Jus de pommes et cassis Eppelpress 0,22 l.	2,50 €	1	

BIÈRES

	Bons
Bière Diekirch	2,50 € 1



26-30 NOVEMBER 2022 11 AM-9 PM | LUXEXPO THE BOX

DINNER

SUNDAY, 27 NOVEMBER 2022

Organised by: Supported by:



DINNER SUNDAY, 27 NOVEMBER 2022

SINGAPORE NATIONAL TEAM MENU 10

Roulade of Patagonian toothfish with pimento mousse,
butter poached celeriac with mountain Yam puree and field Caviar,
squid "Ravioli" with smoked eel and baby squid tentacles,
pickled celtuce with petite salad, lemon-soy emulsion and chive oil

Herb roasted lamb loin, braised lamb shoulder croquette,
morel with Nduja sausage stuffing, confit potato, truffle and onion tartlet
puree of carrot, Madeira jus

Warm citrus financier, 46% milk chocolate ganache
Black lemon meringue, strawberry mint compote, pistachio feuilletine,
Yuzu Sengana Sherbet

GERMANY NATIONAL TEAM MENU 11

Pickled salmon trout with honey horseradish cream,
crispy salmon trout ball with kohlrabi leaf dust,
kohlrabi Délice with carrot sponge cake and salmon trout caviar,
haymilk dressing with kohlrabi oil

Roasted duck breast with mushroom farce,
skin crumble and duck jus with chive oil,
braised Portobello mushroom and slate truffle puree,
poached celeriac with celery seed, celeriac Dauphine with sautéed celery,
potato talers filled with duck leg ragout

Bavarian cream layered on baumkuchen, quince jelly and stewed quince,
hazelnut quince cake, rosehip and rowanberry sauce with rosehip gel,
hazelnut ice cream and pickled rowanberries

USA NATIONAL TEAM MENU 12

King Salmon
Pernod glazed, meyer lemon, herb crust, variations of cauliflower,
hazelnuts, and a citrus fennel salad, salmon tartare,
pickled cucumber, crème fraîche, and dill

Roasted Heritage Pork Loin
Cheddar cheese and green onion forcemeat with quince chutney, natural reduction,
braised pork belly with Alabama barbecue sauce green beans,
glazed carrot, mushroom flan

Medley of Apples
Caramelized apple cake, blackberry sorbet,
green apple mousse, blackberry sauce

SWEDEN JUNIOR NATIONAL TEAM MENU 13

Starter
Spice baked pike-perch, grilled mousseline of pike-perch flavoured with dill,
poached potato with horseradish and vendace roe, crispy bread topped with
emulsion of nasturtium cress, potato puree with dill, white wine sauce

Main course
Pan fried chicken breast with thyme and black pepper,
celeriac and cabbage variation with tarragon and apple,
farci of chicken thigh, chicken heart and black trumpet mushrooms,
traditional Swedish potato dumpling filled with mushroom stew,
sautéed green beans and kale, creamy celeriac puree,
roasted chicken jus with sherry

Dessert
Dark chocolate bavaroise with cherry coulis and chocolate jaconde,
warm petit choux filled with buttermilk caramel and roasted almonds,
cream cheese and tonka espuma, glazed cherry sorbet with lemon grass,
cherry pâte de fruits and dark chocolate cremeux

GERMANY JUNIOR NATIONAL TEAM MENU 14

Starter
Poached zander with seaweed and crayfish, crayfish sauce with seaweed oil,
baked salt kohlrabi and kohlrabi cream,
seaweed kohlrabi roll with buckwheat Hollandaise and crunchy lentils, red lentils
salad with steamed bun

Main Course
Roasted saddle of lamb with herb crust,
braised lamb cheek with jus and marinated mushrooms,
Savoy terrine and braised blueberry savoy,
potato puree with mushroom jelly, potato filled with cream cheese and butter crumbs

Dessert
Nougat crèmeux with apple jelly and crumble, nougat dumpling with hazelnut melt,
baked apple and cranberry ragout, liquid apple in chocolate with apple salad,
cranberry ice cream with hazelnut crunch, sorrel stock

IRELAND JUNIOR NATIONAL TEAM MENU 15

Starter
Atlantic cod & pan-seared scallop, salsify, cauliflower puree,
fennel pollen, trout roe, tuille, seaweed beurre blanc

Main Course
Irish beef fillet, stout braised beef pastry, parsnip cream, chive puree
carrot, potato Dauphine, black garlic jus

Dessert
Pear & honey, pecan tart, blackberry sorbet,
salted caramel, pear cream