

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

MONDAY, 28 NOVEMBER 2022

Organised by:



Supported by:



DINNER MONDAY, 28 NOVEMBER 2022

NORWAY NATIONAL TEAM MENU 19

Our sea Harvest
Sterling white halibut,
baked halibut with brown butter and arctic spices,
Norwegian lobster poached scallop mousseline with creamy lobster
and tarragon Milk skin filled with bleak roe, sour cream and horseradish,
Nordic nori crisp with scallops,
lemon emulsion and cress salad
Sauces
Shellfish emulsion with lemon verbena vinaigrette

Late autumn gold
Organic duck from Telemark, Terrine with duck leg confit,
morel and duck hearts - Lightly smoked duck breast,
With oak wood, thyme and garlic,
Charred kale leaves with mushroom and roasted yeast Braised salsify with berries,
Madeira and fennel seeds High almond potatoes potato cream with black truffles,
Tartelette with caramelized onions & pickled apples
Sauce
Duck sauce "Norvegienne"

Cherries from Hardanger
Chocolate cremeaux with caramel fudge,
the Cherry vanilla sauce glazed in cherry juice,
warm walnut cake with cherry marmalade
and butter roasted walnuts cherry and yuzu sorbet with pecan crumbles,
cherry sauce and crispy leaf

ENGLAND NATIONAL TEAM MENU 20

Iver test, Hampshire, chalk stream trout,
Royal of chalk stream trout, smoked belly,
Jerusalem artichoke, cucumber and porthilly oyster

Hursley estate, Hampshire, Fallow Deer,
40-day dry-aged venison loin, braised haunch, celeriac, foraged brambles
and Kentish cobnuts

Oxfordshire Damson plums, poached damson plums, cornish clotted cream,
sea salted almond, and Fen Farm yoghurt sorbet

CZECH REPUBLIC NATIONAL TEAM MENU 21

Starter
Halibut, Lobster roll, Tartar with mussels, Lobster sauce

Main course
Beef, Truffle, Brokol Ice

Dessert
Pisces - Grep dessert,
Grapefruit and almond frosting with timut pepper,
Yuzu spuma

SWITZERLAND JUNIOR NATIONAL TEAM MENU 22

Starter
Swiss salmon trout – Swiss shrimps, Royal filet mi-cuit mousseline,
herb core, crustacean sauce shrimp salad, duo of kohlrabi

Main course
Gruyère blackfoot chicken, glazed chicken breast slice,
apricot gel chicken leg sphere, mustard jus, polenta croquette,
fondue bacon filling, celeriac variation Warm white bean pea salad

Dessert
Berry variation, sour cream mousse,
sea buckthorn center redcurrant sorbet,
redcurrant cake poached pear, berry relish

CYPRUS JUNIOR NATIONAL TEAM MENU 23

Starter
Pan seared cured sea bass with lemon scented crust, sea bass tartare tart,
sautee king scallop, cabbage leave bergamot condiment,
kohlrabi compressed topped with xinomizithra cheese,
beetroot puree, lobster bisque

Main course
Corn fed chicken breast stuffed with morels topped with rice balls,
thighs and liver croquette, mushroom flan,
mashed potatoes with chives,
zucchini puree, chicken jus

Dessert
Caramel mousse with milk chocolate brownies, crunchy peanut base
and caramelia cremeux, passion fruit and pineapple chutney.
Served with mango passion sorbet and vanilla savarin

ENGLAND JUNIOR NATIONAL TEAM MENU 24

Starter
Confit cod wrapped in leek, potato terrine, mussels, crispy chicken skin,
dill and leek emulsion, charred onions with a mussel cream sauce

Main course
Pan roasted fillet of beef, slow cooked feather blade croquette,
braised red cabbage, textures of salsify, parsley emulsion with red wine jus

Dessert
Caramel centred dark chocolate mousse, frangipane tart with pumpkin curd,
dark cocoa cake with caramelised pumpkin and cocoa nibs,
pumpkin seed brittle with a brown butter ice cream
with ginger biscuit crumb with a frangellico foam