

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 Montaguillon 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 | |

| | Bons | THÉ | Bons |
|-----------------------------------|--------|-----|------|
| Café Crème / Espresso Delta Cafés | 2,50 € | 1 | |
| Téi vum Séi, au choix | 2,50 € | 1 | |

BIÈRES

| | Bons |
|----------------|----------|
| Bière Diekirch | 2,50 € 1 |



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

DINNER

TUESDAY, 29 NOVEMBER 2022



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CYPRUS NATIONAL TEAM MENU 28

Starter

Turbot cooked in kombu emulsion, zucchini puree flavored with basil, razor clams and light green curry sauce, turbot mousseline and local black olive crust, oysters infused and caviar sphere, warm little gem salad topped with razor clams and miso mayonnaise

Main course

Slow roasted veal strip loin with aromatic butter, variation of onions, pate rissole stuffed with braised veal and cheeks, cypriot potatoes terrine flavored with black truffle, glazed morel filled with foie gras cream, organic quinoa ragout, Veal jus

Dessert

white chocolate and cream cheese mousse with raspberry jell, red fruit sponge and glazed mix forest fruit crème, warm vanilla and white chocolate cake filled with raspberries compote, lychee sorbet, marinated red fruits salsa

DENMARK NATIONAL TEAM MENU 29

Baked North Sea cod with citrus, San Marzano tomatoes in jelly, malt crisp with oyster cream and parsley, pickled glass with hazelnut cream and aromatic herbs, poached broccoli with tarragon and blanquette sauce

Fried veal fillet brushed with marrow, veal brisket terrine with forest mushrooms, deep-fried potato croquet with soft onions, glazed carrot with garlic emulsion, pea sauté with mustard seeds and North Sea cheese, veal knit

White chocolate mousse with caramelized apple compote and base of feuilletine, choux filled with apple puree, mounted with browned butter, poached apple croissant with vanilla oil, sorbet of Danish sour cream, cubes of lightly poached apples, marinated with lemon thyme

SLOVENIA NATIONAL TEAM MENU 30

NORWAY JUNIOR NATIONAL TEAM MENU 31

From the fjords Baked white halibut, Shellfish mousseline with seaweed caviar, Northern dumpling with leek, scallop and lemon Artichoke with butter and crispy artichoke leaf Freshly pickled cucumber with flowers and herb salad.

Sauce

Hollandaise with fennel pollen

Norwegian veal Veal terrine, with braised brisket, salted tongue and mushrooms, veal sirloin, grilled "à la minute" with garlic, thyme and charcoal oil, seasonable vegetables, beetroot and potato ravioli with aged cheese fondue and small onions croquette with cream of green peas and horseradish, charred kale with tarragon and morels, salsify with mustard and cress.

Sauce

Veal sauce with mustard seeds

Late autumn sweets White chocolate mousse, with lemon curd and sour cream, warm tartelette, with custard, cardamom and black currant syrup, yoghurt and black currant sorbet, crispy leaf and wild berry sauce

POLAND JUNIOR NATIONAL TEAM MENU 32

Halibut, crayfish, jerusalem artichoke

Roe deer, celeriac, potatoes, cabbage

Gingerbread, apricot, chocolate, yuzu

WALES JUNIOR NATIONAL TEAM MENU 33

Pollock with langoustine mousseline, pollock beignet, creamed smoked trout with dill and radish, brecon gin compressed cucumber and a shellfish sauce

Welsh loin of lamb, lamb neck & whipped goats cheese tart, butternut squash pressing, romaine lettuce puree, sauce Soubise, lamb jus

Chocolate & cherry moelleux, spiced pumpkin & stem ginger cake, iced blackcurrant & lemon yoghurt, white chocolate cremeaux, BlackBerry & mint