

BOISSONS

LE CELLIER BY HEINTZ

Château Paradis Rosé 2021 Provence, France
 Dourthe N:1 - Cabernet Sauvignon 2016 Bordeaux, France
 Côtes du Rhône Village - Château du Trignon 2018 Côtes du Rhône, France
 Saint Amour - Georges Duboeuf 2020 Bourgogne, France

Bout.	Verre
25,00 €	5,00 €
30,00 €	
35,00 €	5,00 €
35,00 €	

WENGLER CHÂTEAUX & DOMAINES

Côtes du Rhône « Chèvrefeuilles » - La Réméjeanne 2020
 Château Montaignillon 2018 Montagne Saint-Émilion

Bout.	Verre
30,00 €	5,00 €
40,00 €	

DOMAINES VINSMOSELLE

Riesling - Grevenmacher Fiels
 Chardonnay - Château Edmond de la Fontaine GPC

Bout.	Verre
35,00 €	
30,00 €	5,00 €

BERNARD-MASSARD

Auxerrois - Domaine Thill 2020 Château de Schengen
 Pinot Gris - Domaine Clos des Rochers 2020 Grevenmacher Fels

Bout.	Verre
20,00 €	5,00 €
35,00 €	

EAUX - LIMONADES - JUS

Rosport Blue & Viva 1/2 l.	5,00 €
Rosport Blue & Viva 0,25 l.	2,50 €
Lët'z Kola 0,33 l.	2,50 €
Lët'z Limo Orange 0,33 l.	2,50 €
Lët'z Limo Lemon & Lime 0,33 l.	2,50 €
Jus de pommes Eppelpress 0,22 l.	2,50 €
Jus de pommes et cassis Eppelpress 0,22 l.	2,50 €

CAFÉ

Café Crème / Espresso Delta Cafés	2,50 €
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THÉ

Téi vum Séi, au choix	2,50 €
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BIÈRES

Bière Diekirch	2,50 €
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26-30 NOVEMBER 2022 11 AM-9 PM | LUXEXPO THE BOX

LUNCH

SATURDAY, 26 NOVEMBER 2022



LUNCH SATURDAY, 26 NOVEMBER 2022

SWISS ARMED FORCES COMMUNITY CATERING MENU 7

Salad
Lettuce with red cabbage puree onions, hazelnut & swiss cheese belperknolle

Soup
Mushroomessence with stuffed mushroom duo of celery

Beef
Chicken with apricot gel, jus, brioche dumpling, onionchutney, cauliflower

Fish
Salmon trout with white wine sauce, potatoflan
with swiss sausage saucisson espuma, cabbage & fennel

Vegan
Spelled-kernotto with vegetable sauce, peas & zucchini, sweet potato chips

Dessert
Variation of plums, chocolate & walnut

Salad
Pear, beetroot & blue cheese salad, wattle seed lavosh

Soup
Tasmanian pepper berry and onion broth, Pecorino cream,
garlic & Parmesan crouton

Vegan Main
Forest mushroom Pithivier, sweetcorn, oat & coconut sauce, soy gel, pickled greens,
tomato coriander salsa, crispy Inoki mushroom and bamboo shoots

Fish Main
Tasmanian salmon, mi cuit, mountain pepper, cream fish velouté, aromatic herb oil

Meat Main
Western Australian Venison boudin, braised beef cheek, roasted macadamia
jus gras, dill oil

Starch 1
Applewood smoked Salmon croquette, fermented garlic emulsion

Starch 2
Baked duo of potato topped, warm succulents

Veg 1
Cauliflower sheese glazed in fermented beetroot gel, garlic Anzac wafer

Veg 2
Baked laced tart filled with eggplant & vegetables à la Greque

Dessert
Mango bavorois, mango mint compote, coconut Jaconde, Italian merique,
passionfruit curd, pineapple and coconut rice pudding aranchini,
blood orange jelly, macerated orange with ginger & honey, berry tuille

AUSTRALIA COMMUNITY CATERING MENU 8

The soup
Autumn gold
Chicken feet and mushroom broth, with variation of lentils, yellow peas and onions,
Freshly made Potato buns and Seasonable vegetables

The salad
Seasonal salad from Norway
22 handpicked products from our garden
Mizuna salad, purple salad, todays salad, oak leaf salad, horseradish,
pod crops, lovage, purple cress, broccolini flower, honeydew, marigold, parsley,
begonia, red clover, daikon, radish, knotted cabbage, kale, nasturtium,
radish cress, knotted cabbage,
celery served with cheese cracker, herb vinaigrette and miso gel

The fish
In front cooking
Lightly smoked Sterling white halibut, with floral pasta, tarragon,
autumn cabbage and small onions, classic butter sauce with lemon and chives

The meat
"The Butcher's" veal terrine
Braised veal brisket, mushrooms and baked garlic,
soft high almond potato cream, variation of seasonable roots,
veal sauce with pickled mustard seeds

The vegan "Dumplings"
Dumpling gel sheets made from leftover vegetable stock, filled with cannellini bean
cream and leeks, broccolini with green herb emulsion, grilled leek stems,
sauce "japonaise" with ginger

Dessert
Grandma's apple tart
Classic tartelette with autumn apples, cinnamon and butter,
discovery apple gel with currants and late harvest flowers,
sour cream and vanilla ice cream, sauce made from freshly juiced apples

NORWAY COMMUNITY CATERING MENU 9