

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

WEDNESDAY, 30 NOVEMBER 2022



LUNCH WEDNESDAY, 30 NOVEMBER 2022

CROATIAN COMMUNITY CATERING MENU 43

Soup
Grandma's green soup our way
Pea and mint soup with barley and pomegranate

Salad
Podravina in a bowl
Carrot, tomato, cucumber, pear and lettuce salad
with goat cheese "chips" with lemon and pumpkin oil dressing

Main
Liggy's jpy
Pork tenderloin in tissue with spinach and potato "savijada", glazed vegetables
(brussels sprouts, parsnip, carrot and celery) with dried porcini sauce
Drava catch
Poached perch fillet with creamy polenta, popcorn and baby corn
with marinated beets and saffron sauce
Woody risotto
V a raidin truffle and porcini mushroom risotto with vegan parmesan foam

Dessert
An ode to Medimurska gibanica and Bregovska pita
"Skarnicl" made of phyllo dough with fresh cow's cheese on caramel sauce,
walnut sponge balls sponge cake soaked in rum and raisin syrup with apple
patte de fruit and poppy seed ice cream on crumble

COMBINED SERVICE TEAM UK COMMUNITY CATERING MENU 44

London Particular
Split green pea & mint soup, charcoal oil
Allergens: celery

Pear, walnut & blue cheese salad
Crunchy baby gem, pickled pear, walnut, aerated blue cheese, citrus mayonnaise,
Allergens: sulphites, eggs, nuts

Sous Vide Tenderloin of pork
Served with sticky braised pork cheek,
sauteed Savoy cabbage with apple, smoked Anna potato, mushroom puree,
sherry vinegar pickled Shimeji mushrooms, celeriac puree, nasturtium oil,
Allergens: sulphites

Miso roasted monkfish tail
Thai infused prawn cake, baby Bok Choi, roasted sesame seeded baby carrots,
banana & lychee chutney, sweet potato & red lentil Thai curry,
Allergens: fish, crustaceans, sesame, egg, soybeans, gluten, lupin

Miso glazed roasted cauliflower (Vegan)
Baby Bok Choi, roasted sesame seeded baby carrots, banana & lychee chutney,
Thai red & coconut cream sauce,
Allergens: sesame, gluten, soybeans, lupin

Chocolate & Orange
Spiced orange savarin, chocolate Delice, orange curd,
Oat granola and orange ice cream
Allergens: eggs, gluten, nuts, milk

GREECE COMMUNITY CATERING MENU 45

Soup
Kilkis "Tanomenos Sorvas"
Yoghurt, korkoto, pickled cucumber, almond bread and mint oil

Vegetarian Starter
Greek Salad
Cherrie tomatoes with smoked eggplant, feta, green peppers, olives,
fried onion and oregano dressing

Main Courses
Olympus Chicken
Chicken roulade with raisins, leek foam and lemon honey sauce

Fish from Greece
Steam seabass calendula herb with char-grilled octopus,
seafood croquet and ouzo sauce

Vegan Main Course
Veria "Marsina"
Spinach pie with phyllo, beans mousse, roasted pumpkin,
chervil salad and apple vinaigrette

Starch Side Dishes
Mountain Kaimaktsalan "Roots"
Potato cake with batzos cheese and thyme, Chalastra Rice Fields,
Dolma chard with rice, spring onion and dill

Vegetables Side Dishes
Imathia Veggies
Baked zucchini and red pepper with basil taste, Halkidiki Olive Garden,
Sautéed horta greens with fennel and high phenolic olive oil

Dessert
Kerkini Lake "Kazan ntipi"
Buffalo milk cream, cocoa sponge, watermelon salsa,
warm pistachio cake, butter crumble, cinnamon caramel sauce