

## BOISSONS

### APERITIF

Crémant Poll-Fabre Cuvée Spirit of Schengen Cuvée Brut
Cuvée de l'Ecusson Brut
Campari eau / orange
Campari orange
Martini rouge
Porto rouge

### LES DOMAINES DE VINSMOSELLE

Crémant Poll-Fabre Cuvée Spirit of Schengen Cuvée Brut
Pinot Blanc Coteaux de Schengen 2013
Pinot Gris Wellenstein Foulschette 2012 Art & Vin série 25
Riesling Grevenmacher Fels 2012 Art & Vin série 25
Gewürztraminer Charte Schengen 2009
Chardonnay Château Edmond de la Fontaine 2013
Pinot Noir Château Edmond de la Fontaine 2013

### BERNARD-MASSARD

Cuvée de l'Ecusson Brut
Crémant Domaine Clos des Rochers
Pinot Blanc Domaine et Tradition Domaine Clos des Rochers 2012
Riesling Grevenmacher Fels Domaine Clos des Rochers 2012
Riesling Ahn Palmberg Domaine Clos des Rochers 2011
Pinot Gris Château de Schengen Domaine Thill 2013
Pinot Noir Rouge Domaine Clos des Rochers 2011

### WENGLER CHÂTEAUX & DOMAINES

Charme des Demoiselles Rosé Château Sainte Roseline 2013
Langhe Chardonnay Moccagatta (Piemonte) 2013
Blanc de Blanc de Cassis Domaine du Paternel (Provence) 2013
Deella Rouge Domaine des Aurelles (Languedoc-Roussillon) 2010
Côte de Nuits Villages Henri Naudin-Ferrand 2011
Château Montaignillon Montagne Saint Emilion 2010
Rosso di Montepulciano Dei (Toscana) 2011
Promis Ca'Marcanda (Toscana) 2012

### LE CELLIER BY HEINTZ

Henri Gaillard Rosé (Côte de Provence) 2013
Bardolino Chiaretto DOC (Rosato de Veneto) 2013
Maison Quiot Côtes du Rhône Sablet (Vallée du Rhône) 2010
Maison Quiot Gigondas (Vallée du Rhône) 2010
Montepulciano Trinita (Abruzzo) 2007
Château de Santenay Mercurey (Côte de Beaune) 2010
Damilano Barbera D'Alba DOC (Piemont) 2012

### LE VIN AU PICHET

Riesling Côtes de Grevenmacher, Marque National 2013
Henri Gaillard Rosé (Côte de Provence) 2013
Petit Pont Rouge Preignes le Vieux 2013
Pinot Noir Château Edmond de la Fontaine 2012

EUR/VERRE	EAUX - LIMONADES - JUS	Bout.	EUR
5,00	Rosport Blue et Viva	1,00 l.	5,00
5,00	Rosport Blue et Viva	0,25 l.	2,50
5,00	Coca-Cola / zero / light	0,20 l.	2,50
5,00	Fanta / Sprite	0,20 l.	2,50
5,00	Jus d'orange Minute Maid	0,20 l.	2,50
5,00	Jus de raisin TAM-TAM	0,25 l.	2,50

Bout.	EUR	BIERES	Bout.	EUR
0,75 l.	30,00	Bière Clausel	0,40 l.	2,50
0,75 l.	22,50	Bière sans alcool	0,33 l.	2,50

Bout.	EUR	DIGESTIF	Bout.	EUR
0,75 l.	25,00	Grappa Villa de Varda Pinot Nero Riserva	5,00	5,00
0,75 l.	35,00	Grand-Marnier	5,00	5,00
0,75 l.	22,50	Pommodos	5,00	5,00
0,75 l.	25,00	Mirabelle	5,00	5,00
		Vieille Prune	5,00	5,00
		Poire Williams	5,00	5,00
		Marc Gewürztraminer	5,00	5,00

Bout.	EUR	CAFE	Bout.	EUR
0,75 l.	27,50	Café Crème		2,50
0,75 l.	37,50			
0,75 l.	25,00			
0,75 l.	37,50			

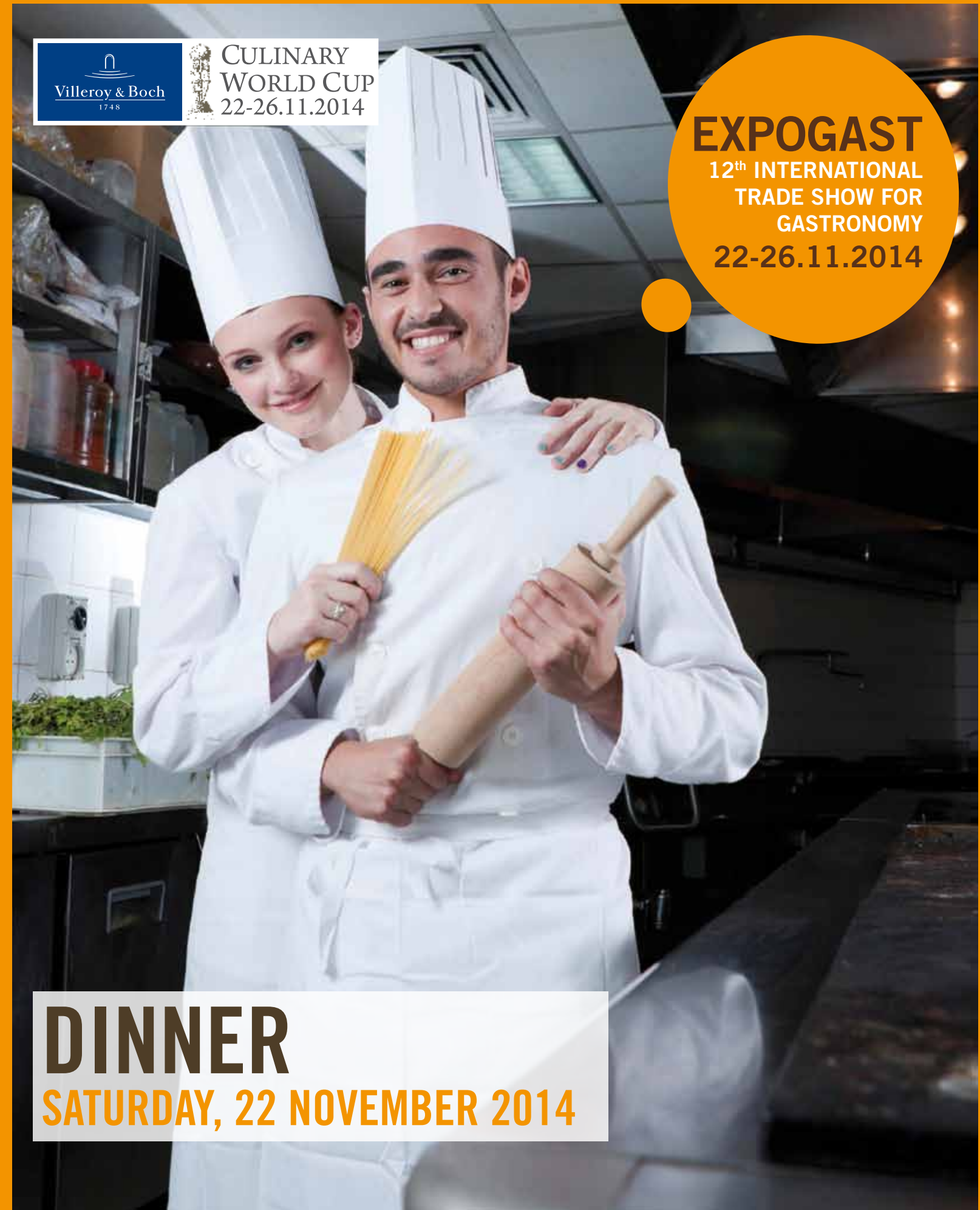
Bout.	EUR	THE	Bout.	EUR
0,75 l.	25,00	Multi-Vitamin		2,50
0,75 l.	30,00	Earl Grey		2,50
0,75 l.	40,00	China Wuyuan Jasmine		2,50
0,75 l.	30,00	Camomille		2,50
0,75 l.	40,00	Mint		2,50
0,75 l.	35,00			
0,75 l.	25,00			
0,75 l.	50,00			

Bout.	EUR
0,75 l.	22,50
0,75 l.	25,00
0,75 l.	30,00
0,75 l.	35,00
0,75 l.	35,00
0,75 l.	40,00
0,75 l.	45,00

Pichet	EUR
0,25 l.	7,50
0,25 l.	7,50
0,25 l.	7,50
0,25 l.	7,50

Villeroy & Boch  
1748  
CULINARY  
WORLD CUP  
22-26.11.2014

**EXPOGAST**  
12<sup>th</sup> INTERNATIONAL  
TRADE SHOW FOR  
GASTRONOMY  
22-26.11.2014



**DINNER**  
SATURDAY, 22 NOVEMBER 2014



**DOMAINES  
VINSMOSELLE**  
LUXEMBOURG



**WENGLER**  
1897  
CHÂTEAUX & DOMAINES

Organized by:



Supported by:



# DINNER

## SATURDAY, 22 NOVEMBER 2014

### USA NATIONAL TEAM MENU 9

Slow Poached Wild Salmon  
Smoked salmon and spinach tortellini, caramelized fennel puree, crispy cauliflower terrine,  
petite hollandaise sauce  
\*\*\*

Beef Tenderloin Wrapped in Country Sausage,  
Semolina dumpling, celery root, mushroom ragout and carrots, truffled beef jus  
\*\*\*

Crème fraîche Mousse with apple compote  
pecan bread pudding, apple cider-red current sorbet

### ENGLAND NATIONAL TEAM MENU 13

'Devon's autumnal sea harvest'  
Scallops, oysters and crab with a salmon 'truffle', horseradish and buttermilk, dill oil  
\*\*\*  
Roast loin of Exmoor roe deer, onion ash, braised neck and haunch with smoked sweetbreads and lardo, savory  
cabbage purée, mock «cepe» with foie gras and Jerusalem artichoke, autumn vegetables, red wine jus  
\*\*\*

British autumn apple, buttery tipsy cake, hedgerow brambles  
Light apple mousse wrapped in apple brandy jelly, sticky tipsy cake with ice cider glaze,  
bramble meringue and jam, bramley apple sorbet, apple and fennel

### WALES NATIONAL TEAM MENU 19

Sous Vide Salmon, Salmon & Salt Cod Fritter, Salt Cod Emulsion, Goats Cheese & Beetroot Sphere, Poached  
Quails Egg  
\*\*\*

Seared fillet of welsh beef, crisp polenta chip, braised beef & cabbage, glazed vegetables  
and basil preserved tomato  
\*\*\*

Chocolate and orange sphere with textures of chocolate, orange and Cointreau sorbet  
and a pistachio nut financier

FISH: Skrei cod crystallised at 65°C with boletus , "Horcal" onion filled with cold garlic  
and almond soup of black pudding of Burgos, potato filled with "Lara" truffle, creamy of tripes  
and its corals and squid ink  
\*\*\*

### SPAIN NATIONAL TEAM MENU 20

Rolled breast of "lechazo" (young lamb) stuffed with sweetbread, foie, millefeuille of piquillo pepper and apple  
from "Cadecheras Valley", cylinder of crystallised pumpkin, bundle of asparragus  
and Iberian ham  
\*\*\*

Sacher torter 2014

Fillet of freshwater zander with marinated salmon, covered with a sour daikon radish "carpet"  
decorated with various spices, served with citrus aromatic "risotto-croquette"

Tiger shrimp with Mousseline shrimp sauce, romanesco terrine and baked cauliflower mousse  
\*\*\*

Medallions (ez érméket jelent) of Mangalitsa pork baked in smoked goose liver  
and chanterelle coating, served with a selection of onions from Makó

Pork cheese from piglet face and ears, with gravy, served with orange glazed chantenay carrot  
Blood sausage with Royale wasabi & green apple jelly and served with roasted polenta  
\*\*\*

Doughnut speciality stuffed with tonka beans and dark chocolate mousse  
Acacia honey flavoured cream "band" with Tokaji Aszu flavoured tapioca pearls  
Milk chocolate capsules with ganache, pistachios sponge cake roulade with white chocolate  
Raspberry sorbet with red fruit salad and jelly coating  
Vargabéles (Hungarian noodle cake with curd cheese) served with vanilla espuma

Mit Vanille aromatisierte Hailbut Medallion mit Sahne, sous vide in Butter kurzgebratene Gambas mit Zitronenzest  
Tapiokaperlen und Himbeeregelee

Baby Salat  
Blattsalatsauce  
\*\*\*

### ROMANIA NATIONAL TEAM MENU 28

Filet von «Mangaliza» Schwein bei Niedrigtemperatur gegart mit Zwiebelkruste Wildhase Crepinette mit Foie  
Gras

Steinpilze - Eigelb Ravioli  
pastinaken Piure

Preiselbeeren-Kompot schwartekrocant  
\*\*\*

Trüffel aromatisierte weisse Schokoladen-Mousse mit Kurbisgelee auf Mandelbiskuit  
Pistazieneis auf Pistaziencrumble warm coulis von Kürbis mit Zimt Pistazien Sponge Cake

### WALES NATIONAL JUNIOR TEAM MENU 31

Red mullet and crab terrine, seared cucumber, asparagus, smoked haddock Scotch egg  
and langoustine espuma  
\*\*\*

Stuffed loin of lamb, braised lambs tongue, leek and potato pressing, sticky red cabbage,  
glazed shallot, baby carrots finished with a lamb jus  
\*\*\*

Lemon and Raspberry meringue pave with a raspberry eau de vie jelly, raspberry sorbet,  
raspberry macaroon and raspberry doughnuts

### SLOVENIA NATIONAL JUNIOR TEAM MENU 35

Baked pockets filled with octopus and orange ragout on parsnip cream with parsley, warm lime jelly, beetroot  
crumbles, wrapped mullet in salmon and prawns, foamy egg yolk sauce with lemon grass  
and ginger, baby salad leaves with orange and balsamic air  
\*\*\*

Truffle crusted veal back on carrot puree with truffles, pan fried veal sweetbread,  
deep fried barley with porcini mushrooms and veal tail, "Tolminc" cheese and turnip roll with chervil, sautéed  
carrots with chives, snow peas with balsamic vinegar, white Porto sauce  
\*\*\*

Cottage cheese mousse with liquid apple core on walnut pastry, caramelized apple sorbet  
with raisins on walnut oil dust, puff pastry and sweet wine espuma, marinated apples with anis star, vanilla cream  
with rum, walnut sponge cake, cinnamon "caviar", baked cinnamon waffle

### GERMANY NATIONAL JUNIOR TEAM MENU 44

Gebratenes Rotbarbenfilet/Rotbarbenkrokette/Nussbuttercreme  
Rote-Bete-Mousse/glasierter Rüben/Fenchel-Orangensalat  
Brioche/Buttercreme  
\*\*\*

Variation vom Jungschwein/Malzsoße  
Schwarzwurzel/Rosenkohlpüree  
Spitzkohlmaultasche/Buchweizen/Speck  
\*\*\*

Kürbisschnitte/Knuspernougat  
Sanddorneis/Mandarinensauce