

BOISSONS

APERITIF

Crémant Poll-Fabaire 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-Fabaire 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
12th INTERNATIONAL
TRADE SHOW FOR
GASTRONOMY
22-26.11.2014



DINNER
SUNDAY, 23 NOVEMBER 2014



**DOMAINES
VINSMOSELLE**
LUXEMBOURG



WENGLER
1897
CHÂTEAUX & DOMAINES

Organized by:



Supported by:



DINNER

SUNDAY, 23 NOVEMBER 2014

SOUTH KOREA NATIONAL TEAM MENU 2

Fried shrimp ball with black sesame seeds shell, oil and herb lobster with confit and low-temperature cooked scallop mousse in salmon (marinated mushroom and radish, cauliflower veloute, ponzu sauce, citron champagne jelly sauce) ***
 Bulgogi marinade shor-rip beef stew, combination duexell stuffed lamb-loin with crunchy chive crust (assorted seasonal hot vegetable, fried béchamel ball, whole Grain Mustard sauce) ***
 Hazelnut and orange flavored sponge orange mousse. Chocolate sauce. Coconut ice cream (Passion and mango cream and jelly almond soil. Basil flavored airated chocolate. Mojito jelly. Apple compote)

CYPRUS NATIONAL TEAM MENU 7

Lightly cured salmon en sous vide, green pea pure, langoustine and seabass wrapped in zucchini, crispy phyllo filled with taramas and salmon roe, langoustine bisque, dried Kalamata olives, lemon condiment ***
 Corn fed Chicken breast from the Lands crispy fried, pressed chicken leg with wild mushrooms, salt baked root vegetables and kolokasi, kourkouma potato & espuma, breaded egg yolk, commandaria scented jus ***
 Pineapple confit, Vanilla sable, Pear and white chocolate roll
 Soft Vanilla gelato, coffee nips Florentine, warm Almond pudding
 Pear snap sphere

NETHERLANDS NATIONAL TEAM MENU 11

Gently steamed salmon fillet under a herb brioche cauliflower cream, herring roe and a king crab salad ***
 Roast fillet of lamb, and braised veal cheek in a crunchy coating, cabbage roll, modern tomato on ratatouille, potato cone and veal and Madeira gravy ***
 Chocolate marquise with orange, Mascarpone cream, almond financier and a blood orange and tarragon sorbet

ICELAND NATIONAL TEAM MENU 17

Slow cooked Atlantic cod and pan-fried langoustine. Served with Apple and langoustine salad, cucumber, celeriac, shellfish sauce and dill mustarded vinaigrette ***
 Grilled sirloin of Icelandic lamb with braised lamb shank and lamb tongue
 Served with jerusalem artichokes, potato croquette, roasted carrot, brussel sprouts and arctic thyme infused lamb sauce with wild mushrooms and onions. ***
 Mousse of strawberries and yogurt, topped with dark chocolate crémeux.
 Served with Skyr ice cream, almond caramel cake and torched strawberries

SWITZERLAND NATIONAL TEAM MENU 18

Variation von Krustentier und Zander mit Kürbis und Erbsen ***
 Kalbfleisch mit Steinpilzen
 Geschmortes vom Rind mit Karotte
 Kartoffelkreation und Gemüsebeilage ***
 Gefülltes Joghurt-Mousse auf Johannisbeere
 Gewürzparfait
 Schokolade und Mango

ITALY NATIONAL TEAM MENU 24

Terrine of Carrot from Polignano with yuzu and ginger, steamed red Prawn
 Slow cooked black cod with green tapioca sauce and bon bon of Brandade coat in vegetable ash ***
 Ballontine of pork and marinated lamb with apple and truffle
 Pork Belly with raspberries and mix season vegetables
 Gateau of potatoes with "cardoncelli" Mushrooms ***
 Pumpkin cake with Amaretto cream
 Soft cheese Mousse with blueberries on passion fruit shortbread
 Sorbet of red fruit, crumble flavour with Tonga Beans
 Strawberries marshmallow, orange blossom and mint Sponge

ENGLAND NATIONAL JUNIOR TEAM MENU 34

Farmed Halibut Fillet & Cannelloni, Sweet Miso Prawn, Shellfish Reduction, Pickled & Charred Cucumber, Watercress Puree, Carrot Ribbons, Seaweed Crumb ***
 Seared Black Pepper Venison Loin, Fennel & Ginger Puree, Wild Mushrooms, Sweetbread Fritter, Spiced Poached Pumpkin & Roasted puree, Port & Wild Rosemary Jus Lie ***
 Valhrona Chocolate Mousse and Grand Marnier Gel Sphere, Szechuan Praline, Blood Orange Sorbet, Warm Star Anise Doughnut

SWITZERLAND NATIONAL JUNIOR TEAM MENU 41

Zander3
 Filet mit Agrumenmarmelade und Kräuter - Speck - Mie de Pain Kalt mariniertes Tartar mit Pfeffer-Speckbricoche
 PuffermitStangensellerie-Apfel- salat Erbsen - Iota auf gepickeltem Sellerieboden, Kerbelmayonnaise und Stangensellerie-Vinaigrette ***
 Kalb2 „sautiert und glasiert“ mit Schalottenspuma Kartoffel - Belperknollen-krokette und Schweizer Wurst-Käsesalat Kürbis mit Haselnussalat Petersilienwurzelpuree mit Belperknolle ***
 Zitronen - Minze - Mousse mit Mango - Passionsfrucht - Herz Mandarinengeist
 Ananaskugel mit Minze und Yuzu
 Venezuela - Schokoladeneis
 Mandel - Limonen - Küchlein
 Mangosalat

THAILAND NATIONAL JUNIOR TEAM MENU 43

Steamed Cured Halibut with rolled Scallop Mousse, Green Apple Asparagus flan and Orange Sabayon ***
 Roasted Lamb Loin with Lamb Sausage Stew, Olive Oil Butternut Pumpkin Puree, Grill Polenta, Parmesan Foam and Lamb Thyme Jus ***
 Dark Chocolate and Caramel Cherry Gateau with Mango Hazelnut Financier and Seasonal Fruit Sorbet