

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 Chartre 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 (Piemonte) 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			

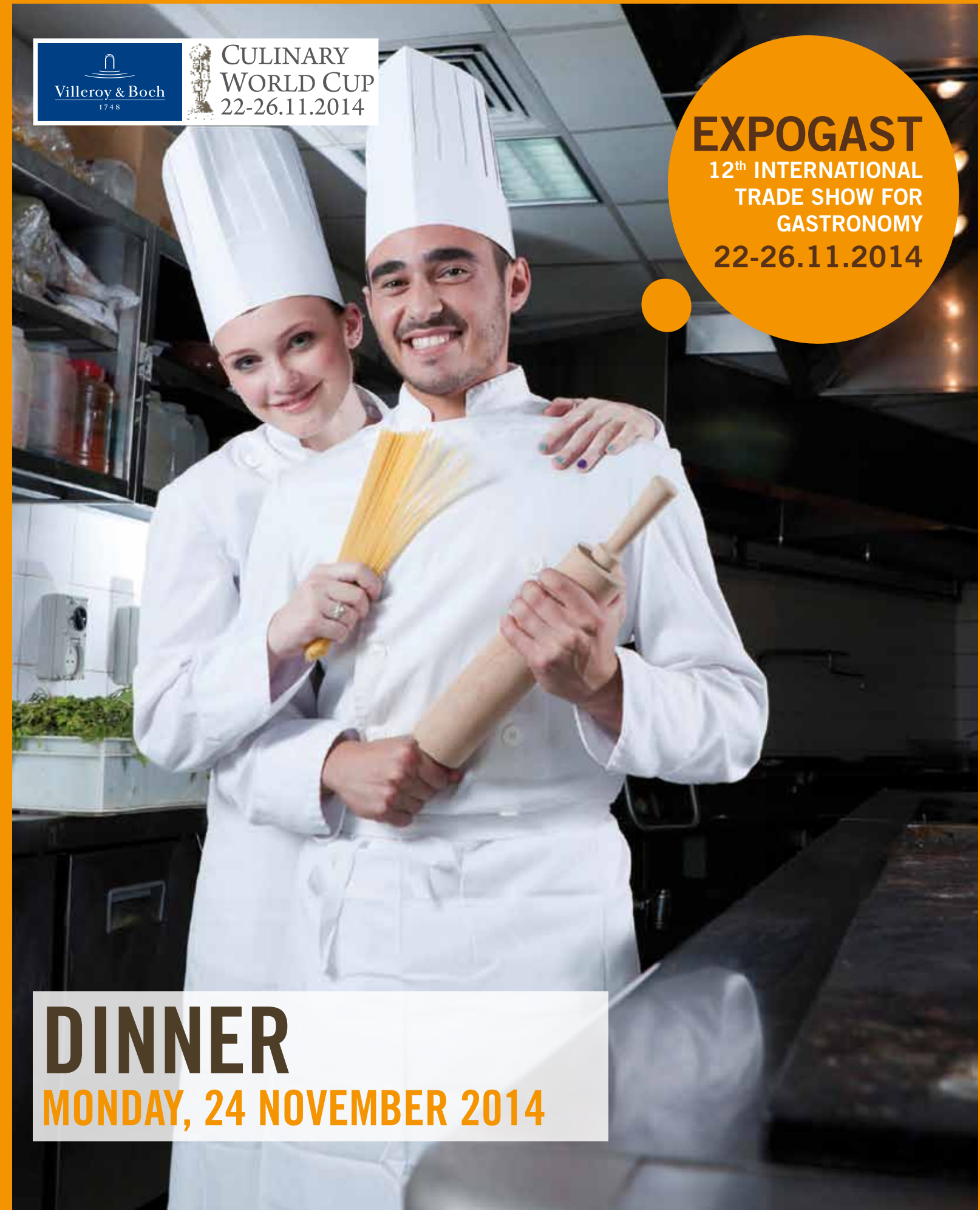
Bout.	EUR
0,75 l.	22,50
0,75 l.	25,00
0,75 l.	30,00
0,75 l.	35,00
0,75 l.	35,00
0,75 l.	40,00
0,75 l.	45,00

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
MONDAY, 24 NOVEMBER 2014



**DOMAINES
VINSMOSELLE**
LUXEMBOURG



WENGLER
1897
CHÂTEAUX & DOMAINES

Organized by:



Supported by:



DINNER

MONDAY, 24 NOVEMBER 2014

PORTUGAL NATIONAL TEAM MENU 6

Sea Bass fillet with clams emulsion and green peas puree, lobster in noisette butter, romesco and clams açorda in a panko and sesame seeds crispy

Roasted Venison's Loin with bread and herbs crust
Duck Paillard with Foie Gras and Mushrooms
Sausage of Portuguese traditional chorizo and meat
Vegetables assembly with Sweet Potato puree

Caramel mousse, compote and jelly of forest berries, crispy feuilletine, hot dark chocolate pudding, marbled yogurt and black currant ice cream

NORWAY NATIONAL TEAM MENU 12

Norwegian Halibut with seaweed and tarragon
glazed turnip with tapioca pearls and horseradish
hollandaise sauce and Vendance roe

Norwegian duck breast with crispy skin
confit duck legs
Jerusalem artichoke pure
pickled winter vegetables
sherry sauce with black truffle

Vanilla and fresh cheese mousse with apple compote,
apple sorbet and hot almond pastry.
Apple and wood sorrel sauce

SLOVAKIA NATIONAL TEAM MENU 14

Fillet of pike perch, marinated vegetables, poached egg yolk, pea purée, cucumber infusion, foam

Slow roasted duck breast, confit with potato spaghetti, gizzards on paprika, foie gras, cauliflower purée,
poached vegetables, duck jus

Chocolate mousse with forest fruits, vanilla cream with lime foam,
crisp apple tartlet with nut beze cookies, strawberry sauce with blueberries, chocolate garnish

CANADA NATIONAL TEAM MENU 22

Sole, Side Stripe & Chorizo terrine
Steelhead Salmon wrapped in scallop
Smoked Sablefish Croquette
Pea & Sunchoke mash
Salsify purée
Lobster sauce & roe

Venison loin with braised shank
Squash & pear tart
Lentil & celery bombe
Braised Allium, cabbage purée, glazed carrot
Natural jus

Green Apple Mousse, Apple Tart
Crab Apple and Cranberry Semifreddo
Cranberry compote, Yuzu Caramel Sauce

CZECH REPUBLIC NATIONAL TEAM MENU 23

Marinated and pan-fried salmon, terrine of salmon and trout, lime cucumber,
mango fennel chutney and sesame toast

Baked pork loin with pork corquette, gratinated cream potatoes, mushroom espuma,
purée of baked bread and glazeé vegetables

Fried doughnut with vanilla sauce, coconut parfait with sourcream, cacao biscuit, raspberry sorbet and candyfloss

MALTA NATIONAL TEAM MENU 25

Slow cooked Halibut, 'Squid' Purée & Beignet,
accompanied with Textures in Cucumber, pressed 'Tomatoes', smoked Jerusalem Artichokes and a Parsley Veloute

Duo of Lamb
Sous-vide Loin stuffed with Wild Mushrooms, Marbled Shank Terrine
Maple Corn soft centred Croquette, Seasonal Vegetables & confit Potato,
finished with Aged Balsamic Caviar & Port Wine Jus

Milk Chocolate Mousse Bar and Passion Fruit Cremaux
Complimented with a spicy roasted Hazelnut Praline Ice Cream
served with a warm Forest Berry Tart

DENMARK NATIONAL JUNIOR TEAM MENU 33

Baked halibut with oysters, served together with peas, dill and smoked ell sauce

Roasted deer filet with gratin potato, parsley root, truffle pure and sauce

Caramelised apple cake with creme fraiche parfait and brown sugar

Baked cod & brandade croquet with dill- & white wine sauce,
emulsion of scallops & toasted Jerusalem artichokes, marinated apples and hazelnuts

Free range chicken
with forest mushrooms, crispy skin & jus of hole roasted pepper chicken,
variety of cabbage, kale & onions,
broccoli & tarragon purée

Raspberry bavaoise & coulis,
warm financier with lemon sabayon,
cream cheese sorbet, almond anglaise & spiced caramel macaroons

SWEDEN NATIONAL JUNIOR TEAM MENU 36

POLAND NATIONAL JUNIOR TEAM MENU 42

Hot smoked macrell rilattes
Athlantic Cod Fish sous vide
Carpaccio of pink hearing

Braised pork belly with homemade black pudding, egg yolk sous vide and sour soup sauce

Duo of chocolate mousse