

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 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			

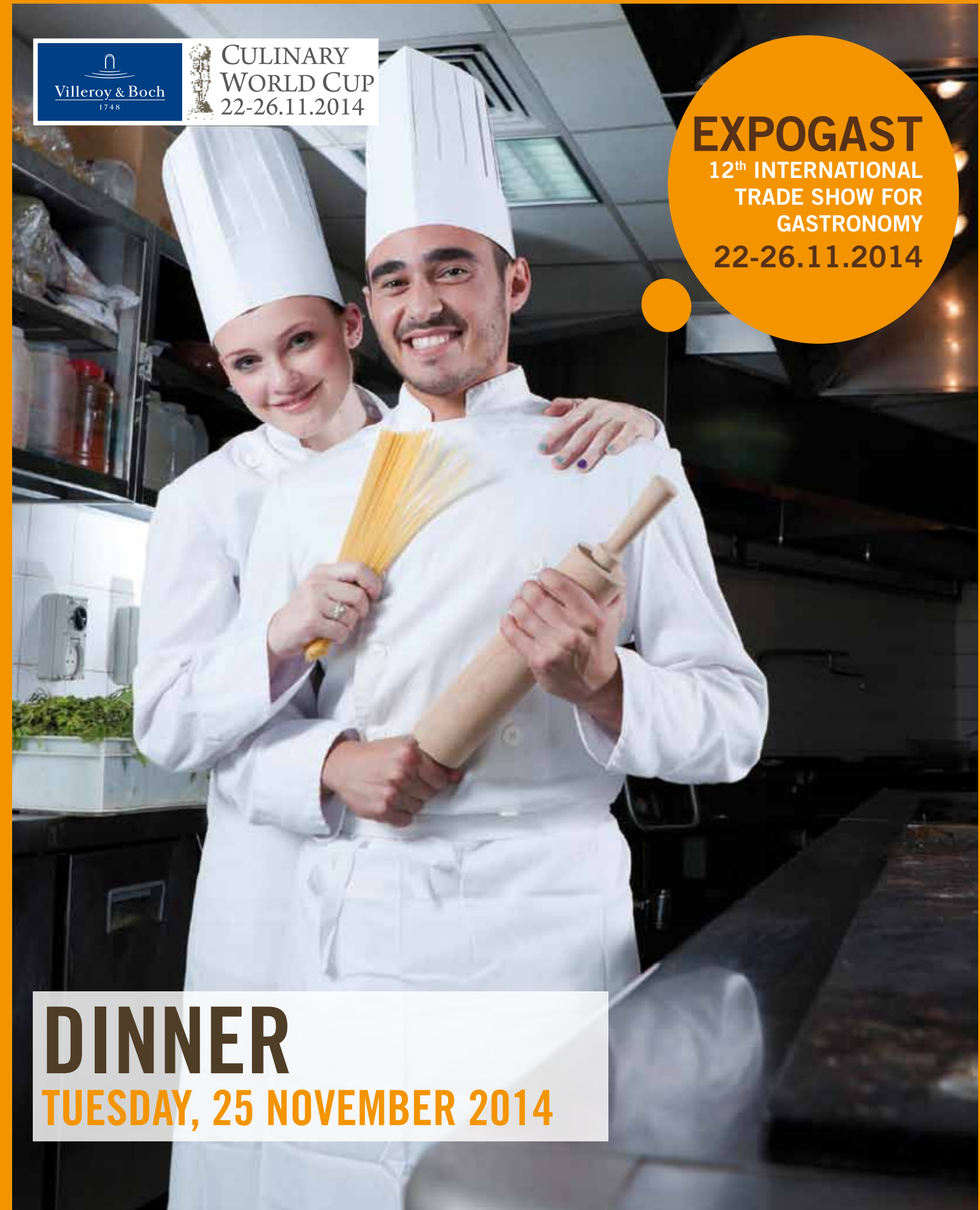
Bout.	EUR
0,75 l.	22,50
0,75 l.	25,00
0,75 l.	30,00
0,75 l.	35,00
0,75 l.	35,00
0,75 l.	40,00
0,75 l.	45,00

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
TUESDAY, 25 NOVEMBER 2014



**DOMAINES
VINSMOSELLE**
LUXEMBOURG



WENGLER
1897
CHÂTEAUX & DOMAINES

Organized by:



Supported by:



DINNER

TUESDAY, 25 NOVEMBER 2014

SINGAPORE NATIONAL TEAM MENU 1

Warmed Terrine of White Halibut with Blue Lobster & Scallop
Tortellini of Smoked Eel with Light Cream of Salicorn & Caviar,
Blue Lobster "Hemisphere" & Green Vegetable Rémoulade

Pigeon 3 Ways:

Roasted Brine-Cured Pigeon Breast with Caramelized Hazelnut,
Fried Drumlet with Duhhka Spice and Pate of Speck, Pigeon Rillette & Duck
Truffle-Potato in Brick, Cabbage Roll, Pumpkin-Ginger Mousseline & Port Wine Jus

Baked William Pear with Zesty Meringue
Fromage Blanc Yuzu Sorbet, Almond Sable

UNITED ARAB EMIRATES NATIONAL TEAM MENU 3

Green asparagus essence, spicy tuna tartar, olive oil poached salmon and caramelized scallops

Pressed lamb shoulder, sous vide lamb loin, cauliflower, cepes puree and potato foie gras croquettes

Cardamon cheese cake with white chocolate, mango, basil roll and carcade ice cream

Trout in herbal confit, stuffed shrimp with smoked fish, guajillo vegetables
and green pea pure with lemon essence

Roasted Rack of lamb with mexican spices, port and prune sauce, lamb and pumpkin seed sausage, caramelized
garden vegetables, creamy polenta with goat cheese and cilantro oil

Cremeaux caramel and chocolate, gianduja cake with basil and vanilla ice cream,
chocolate and mango sauce

SWEDEN NATIONAL TEAM MENU 15

Variation of turbot, terrine of carrots, ginger butter sauce, crispy bread and King crab

Saddle of lamb, potatoes, onions in several ways, thyme and horseradish

Symphony of blackcurrants in a circle

Piran sea bass fillet with crab, crab soufflé, carrot gel, carrots, parsley sponge, green salad sauce, crispy smoked
crumbs, butter foam, sour cream espuma, caraway toast, sautéed cabbage, salad

Guinea fowl breasts stuffed with pistachio in reduction sauce, guinea fowl thigh confit fried
in crispy pig skin, aged lamb back with herb crust and mint sauce, marrow cream with coconut,
selected vegetables and broccoli flower

Kefir parfait on joconde biscuit, dark chocolate mousse, raspberry sponge cake, egg white foam, mango cream,
mango sorbet on coconut crumble with dehydrated raspberries, milk chocolate film, coconut espuma, raspberry
sauce

FINLAND NATIONAL TEAM MENU 30

Three versions of Siberian Sturgeon:
Grilled sturgeon, croquette and a roll of King Crab filled with sturgeon mince
Baerial Malossol caviar and salad

Fried lamb fillet of loin, lamb roll filled with heart of lamb, vegetables and Bay leaf sauce

Raspberry - caramel mousse, raspberry marmalade, yogurt sherbet and warm chocolate cake

CANADA NATIONAL JUNIOR TEAM MENU 38

Atlantic Salmon
Scallop and Lobster Mousse, Lobster Cromesquis, Warm Vegetables Kale Yogurt, Ver Jus Sauce

Veal Loin
Mushroom Mantel, Veal Cheek and Cambozola Tartlet, Cauliflower Puree, Market Vegetables,
Potato Pave, Red Wine Sauce

Pear Brioche & Quinoa-Nut crumble
Chocolate Mousse Bar, Mascarpone Ice Cream Hazelnut and Sour Cherry Sauces

Duet of Salmon with Rice Paper and Vegetable Twister in Asian Style served
with Yellow Pepper and Fennel Sauce

Slow Cooked Duck Breast Ballotine in Composition with Stewed Duck Leg Meat Quenell,
Crisped Potato Basket, Savoy Cabbage Mini Roll, Separated Red Fruit and Ceam Sauce

Cow and Goat Cheese Almond Cake Served with Lavender Perfumed Red Beete Ice Cream,
Poppy Seed Mini Meringue Completed with Raspberry Coulis and Yelly

CZECH REPUBLIC NATIONAL JUNIOR TEAM MENU 40

[see feld]
alpenlachs & zander [innovation] schlutzkrופן [tradition] weisskraut [wiesenkräuter]
mais3 [cremig schaumig knusprig]

[berg wald]
reh [gewürzmantel] kranewitten [jus] kerbelwurzel [fichten butter] brezen [knödel] macaron
[schwarze nuss & preiselbeere]

[birnen baum]
kletzen [lau warm] birnen [geschmort & luftig] baum [kuchen] sauerrahm [eis kalt]

AUSTRIA NATIONAL JUNIOR TEAM MENU 45