

BOISSONS

LES DOMAINES DE VINSMOSELLE

Crémant Poll-Fabaire Cuvée Brut	Bout.	EUR
SIXTY SIX vin blanc	0,20 l.	5,00
SIXTY SIX vin rosé	0,25 l.	5,00
SIXTY SIX vin rouge	0,25 l.	5,00
Pinot Blanc Coteaux de Schengen G.P.C. 2013	0,25 l.	5,00
	0,75 l.	22,50

BERNARD-MASSARD

Riesling Côtes de Grevenmacher	Bout.	EUR
Pinot Gris, Côtes de Grevenmacher	0,25 l.	5,00
Riesling Grevenmacher Fels G.P.C. 2012	0,25 l.	5,00
Pinot Gris Château de Schengen G.P.C. 2013	0,75 l.	25,00
	0,75 l.	25,00

LE CELLIER BY HEINTZ

Henri Gaillard Rosé 2013	Bout.	EUR
Montepulciano Trinita 2007	0,75 l.	22,50
	0,75 l.	35,00

WENGLER CHÂTEAUX & DOMAINES

Beau Rivage	Bout.	EUR
Château Montaignuillon 2010	0,25 l.	5,00
Côte de Nuits Villages 2011	0,75 l.	35,00
	0,75 l.	40,00

EAUX - LIMONADES - JUS

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

BIERES

Bière Clausel	Bout.	EUR
Bière sans alcool	0,40 l.	2,50
	0,33 l.	2,50

CAFE

Café Crème	EUR
	2,50



**DOMAINES
VINSMOSELLE**
LUXEMBOURG



WENGLER
CHÂTEAUX & DOMAINES

CULINARY
WORLD CUP
22-26.11.2014

EXPOGAST
12th INTERNATIONAL
TRADE SHOW FOR
GASTRONOMY
22-26.11.2014

LUNCH

TUESDAY, 25 NOVEMBER 2014

Organized by:



Supported by:



LE GOUVERNEMENT
DU GRAND-DUCHÉ DE LUXEMBOURG
Ministère de l'Économie



LUNCH

TUESDAY, 25 NOVEMBER 2014

COMBINED SERVICES CULINARY ARTS TEAM

COMMUNITY CATERING

MENU 50

Soup

Spicy Pork, Noodle and Mustard Green Soup

Mains

Pan Fried Parrot Fish with Sweet Potato Fondant, Wilted Sesame Greens, Poppy Seed Prawns, Cilantro Butter Sauce

Moroccan Marinated BBQ Veal, Smoked Mash, Braised Spiced Spelt with Charred Vegetables

Chana Dhall Curry with Squash, Coriander Pickle and Jasmine Wild Rice

Dessert

Coconut Panna Cotta set Verrine, Asian Fruits and Yang Mey Liquor

Salads

Chick Pea Salad

Mango, Mint and Cucumber

Insalata Panzanella

Salad of Soba Noodles, Juliennes and Cashews

THAILAND CULINARY ACADEMY

COMMUNITY CATERING

MENU 53

Salad Buffet

Confit Ocean Trout with Coconut Crab Fritters And Spicy Pomelo Salad

Soup

Asian Spices Butternut bisque

From Left to Right

Jareuk Sriaroon (Cook) Raveekant Tukkinsathian (Cook)

Attapol Naito Thangthong (Executive Chef) Phongsak Mikhunthong (Cook)

Aek Charttrakul (Team Manager)

Twice Cooked Pork Belly with Chive oil Garnishing and condiment
(Chili Oil and Pork Scratching)

Meat Main Course

Massaman Beef 2 Ways

Fillet Wrapped Parma Ham, Slow Cooked Flank, Roasted Asian Roots, Cashew Nut Crusted with Massaman Jus Garnishing and condiment (Cucumber - Chili Relish, Fried Shallot)

Fish Main Course

Green and Red Curry Seafood Timbale

Char-grill Zucchini and Eggplant with Bell Pepper Puree

Garnishing and condiment (Asparagus Spring Roll, Fresh Coriander Coconut Chutney)

Starch Side Dishes

Coconut Rice Pilaf with Spicy Peanut Sauce

Sweet Potato Soufflé with Thai Sweet Basil and Garlic Chip

Vegetable Side Dishes, Holy Basil Cakes

Spinach & Caramelized Onion served with Mango Sambal

Spicy Tamarind Glazed Seasonal Vegetable with Crust Roasted Rice

Action Station

Vegetarian Wok and Roll

Wok fried Vegetable with Pad -Thai sauce wrapped in Tortilla bread

Desserts

Sticky Rice Coconut, Caramel Cream and Mango Mousse