

# 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	Bout.	EUR
		2,50



**DOMAINES  
VINSMOSELLE**  
LUXEMBOURG



**WENGLER**  
CHÂTEAUX & DOMAINES



**CULINARY  
WORLD CUP**  
22-26.11.2014





# LUNCH

## WEDNESDAY, 26 NOVEMBER 2014

Organized by:



Supported by:



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



# LUNCH

## WEDNESDAY, 26 NOVEMBER 2014

### SILKEBORG COLLEGE TEAM DENMARK

#### COMMUNITY CATERING

#### MENU 52

##### Meat

Menu from the Silkeborg College Catering Team of Denmark

"Danish free range pork meets Asia": Filet royal rolled in dried mushrooms served with black mayonnaise and pickled lotus root

##### Fish

"North Sea codfish smoked Asian style"

Smoked cod served with celeriac puree and crispy Jerusalem artichoke

##### Vegetarian dish

"Vivid colours"

Pâté of soybeans with butternut squash and chervil cream

##### Soup

Melting Miso Soup

Brunoise of root vegetables set in miso jelly with crabmeat

"Nordic Noodles": Carrot, potatoes and daikon in sauce Ponzu

"Crispy Bombs": Rice, rye, spelt grains and cottage cheese balls fried in Panko breadcrumbs

Vegetable side dish 1: Stir-fried broccoli with spicy peanut sauce

Vegetable side dish 2: Sautéed "King oyster" mushroom with parsley and chili

##### Salad

Baby leaves of kale with Danish apples and coarse mustard

Danish root vegetables with honey and citrus dressing

Asian cabbage salad with sour cream and a touch of horseradish

Soya/sesame sautéed bok choy and chard

##### Dessert

"Danish rye bread rocks Asian style"

Coconut mousse set on sponge cake, topped with seabuckthorn-rosehip jelly

### KOCHNATIONALMANNSCHAFT DER BUNDESWEHR

#### COMMUNITY CATERING

#### MENU 55

##### Vorspeisen

Glasnudelsalat mit Huhn

Brotsalat mit gebackenem Feta

Süß-saurer Rindersalat und Joghurtcreme

##### Suppe

Curry-Lauch-Suppe

##### Hauptgänge

Schweinefilet im Walnuss-Dill-Crêpe, Honig-Balsamico-Glace,  
Asiatisches Gemüse, Polenta-Frischkäse-Schnitte  
und Rote Beete Koralle

Angeräucherter Lachs, Dill-Sud, Chinakohl, Bandnudeln

Gemüse-Tofu-Strudel, Sesam-Ingwer-Soße mit chilimariniertem fenchel,  
Süßkartoffel-Rettich-Beet und zweifarbiger Paprikacreme

##### Dessert

Karotten-Koriander-Schokoladen-mousse,  
Mango-Zitronengrassalat, Kokosgebäck,  
Schokoladen Dekor