

BOISSONS

LE CELLIER BY HEINTZ

	Bout.	Bons
Château Paradis Rosé 2021 Provence, France	25,00 €	10
Chablis Ste Claire Bio - Jean-Marc Brocard 2020 Bourgogne, France	50,00 €	20
Saint Amour - Georges Duboeuf 2020 Bourgogne, France	35,00 €	14
Châteauneuf du Pape - Domaine Lazaret 2019 Vallée du Rhône, France	50,00 €	20
Côtes du Rhône Village - Château du Trignon 2018 Côtes du Rhône, France	35,00 €	14
Podere Riorti DOC - I Luoghi, Bolgheri 2016 Toscane, Italie	55,00 €	22
Dourthe N:1 - Cabernet Sauvignon 2016 Bordeaux, France	30,00 €	12
Montepulciano Santinumi Riserva - Marchesi de Cordano 2014 Abruzzo, Italie	55,00 €	22
Châteauneuf du Pape 1,5 l. - Domaine Lazaret 2015 Vallée du Rhône, France	90,00 €	36
Montepulciano Santinumi Riserva 1,5 l. - Marchesi de Cordano 2012 Abruzzo, Italie	100,00 €	40

WENGLER CHÂTEAUX & DOMAINES

	Bout.	Bons
L'Alycastr Blanc Domaine de la Courtade 2020	35,00 €	14
Moulin-à-Vent « Champ de Cour » - Romanesca 2019	40,00 €	16
Bourgogne « Montre-Cul » - René Bouvier 2018	50,00 €	20
Côtes du Rhône « Chèvrefeuilles » - La Réméjeanne 2020	30,00 €	12
La Livinière « Cuvée Mélanie » Rouge - Gourgazaud 2018	40,00 €	16
L'Émotion - Mas de L'Écriture 2019	50,00 €	20
F. Thienpont 2018 Bordeaux	30,00 €	12
Château Montaignillon 2018 Montagne Saint-Émilien	40,00 €	16
Château Batailley 2015 Pauillac	100,00 €	40

DOMAINES VINSMOSELLE

	Bout.	Bons
Poll-Fabaire - Cuvée Chardonnay	35,00 €	14
Riesling - Grevenmacher Fiels	35,00 €	14
Chardonnay - Château Edmond de la Fontaine GP	30,00 €	12
Gewürztraminer - Machtum Göllebour GPC	30,00 €	12
Pinot Noir - Charta Schengen Prestige	40,00 €	16
Gewürztraminer - Vin Moelleux	35,00 €	14

BERNARD-MASSARD

	Bout.	Bons
Clos des Rochers	45,00 €	18
Crémant Cuvée 1921	35,00 €	14
Auxerrois - Domaine Thill 2020 Château de Schengen	30,00 €	12
Riesling - Domaine Clos des Rochers 2018 Domaine et Tradition	40,00 €	16
Pinot Gris - Domaine Clos des Rochers 2020 Grevenmacher Fels	35,00 €	14
Pinot Noir - Domaine Petite Fleur Pinot Noir 2016 AOC « Barrique »	40,00 €	16

EAUX - LIMONADES - JUS

	Bons	CAFÉ	Bons
Rosport Blue & Viva 1 l.	7,50 €	3	
Rosport Blue & Viva 0,25 l.	2,50 €	1	
Lët'z Kola 0,33 l.	2,50 €	1	
Lët'z Limo Orange 0,33 l.	2,50 €	1	
Lët'z Limo Lemon & Lime 0,33 l.	2,50 €	1	
Jus de pommes Eppelpress 0,22 l.	2,50 €	1	
Jus de pommes et cassis Eppelpress 0,22 l.	2,50 €	1	

	Bons	THÉ	Bons
Café Crème / Espresso Delta Cafés	2,50 €	1	
Téi vum Séi, au choix	2,50 €	1	

BIÈRES

	Bons
Bière Diekirch	2,50 € 1



26-30 NOVEMBER 2022 11 AM-9 PM | LUXEXPO THE BOX

DINNER

SATURDAY, 26 NOVEMBER 2022

Organised by: **brain&more**, **Vatel**, **WORLD ASSOCIATION OF CHEFS SOCIETIES**

Supported by: **LE GOUVERNEMENT DU GRAND-DUCHÉ DE LUXEMBOURG**, **VILLE DE LUXEMBOURG**, **EHTL**, **LUXEMBOURG**



DINNER SATURDAY, 26 NOVEMBER 2022

SWEDEN NATIONAL TEAM MENU 1

Charred pike perch, variation of green pea, vendace roe,
white wine sauce with grilled butter,
cucumber salad, semi-dried tomato, fermented chili and puffed quinoa

Guinea fowl farci, braised thigh with almonds,
caramelized onion and mushroom foam,
glazed golden beet, verjus jelly with pointed cabbage,
emulsion on nasturtium and sherry jus

Yoghurt and vanilla mousse with ginger marmelade on a cardamom
and hazelnut joconde, baked apples, chocolate cremeux,
apple sorbet and warm puff choux au craquelin filled with toffee

ICELAND NATIONAL TEAM MENU 2

Baked Salmon topped with an emulsion of smoked salmon and roasted skin
served with Icelandic wasabi and green apples,
citrus flavored sunchoke, pickled cucumber,
warm salad of green peas with chives and lemon, white wine sauce

Lamb terrine with chanterelles,
tartlet with braised neck of lamb and creamy celeriac,
glazed celeriac and roasted onion, beetroot in berry vinegar, potato ragout,
served with potato puree and lamb sauce

Glazed white chocolate mousse infused with mandarin served
with Icelandic skyr ice cream and kombucha sabayon, warm almond cake,
apricot pectin, basil flavored cremeux and mandarin gel

SCOTLAND NATIONAL TEAM MENU 3

Baked Scottish Turbot, mousseline with oyster & dill emulsion, tartar with wasabi,
white soy & puffed quinoa, smoked butter sauce

Roast Scottish Lamb, haggis stuffed mushroom, swede puree,
baked barley, sweetbread farce, lamb sauce

Almond Blanc mange, green apple, lemon curd,
warm almond morbidone & Cassandra sorbet

DENMARK JUNIOR NATIONAL TEAM MENU 4

Fried turbot on bread crouton with smoked mussel, oyster flan with parsley,
pickled purple artichoke, sauté of peas and ventriche bacon,
cucumber with dill emulsion and baerii caviar, blanquette sauce

Fried Danish fillet of venison, sausage on smoked lard and venison neck,
carrot glazed in Piment d'espelette and carrot juice, celery pure with brown butter,
potato croquette with cheese and aromatic herbs, pie with morel,
chanterelles and truffle, beetroot sauce with pepper

White chocolate mousse with passion fruit inlay,
pickled pineapple in vanilla sirup,
roasted Piedmont hazelnuts, caramelized milk chocolate ganache,
pineapple ice cream, choux filled with coconut and malibu rum,
airy sauce on praline

AUSTRALIA JUNIOR NATIONAL TEAM MENU 5

"FLAVOURS OF AUSTRALIA"

Cured & poached Tasmanian Huon salmon,
salmon & squid croquette, salmon Roe, Champagne sauce, herb oil,
native coastal greens, lemon gel, lemon myrtle tuille

Slow roasted grass fed beef sirloin, braised beef cheek,
mushroom Duxelle, sweetbread cream, cauliflower puree, gratin potato,
seasonal vegetables, red wine jus

Origin chocolate & caramel crème flavors of pear and raspberry,
warm orange and macadamia nut pudding, citrus & bush lime compote,
hazelnut soil, blood orange gelato, lemon curd, crème chantilly

BELGIUM JUNIOR NATIONAL TEAM MENU 6

Sautéed coquille, béarnaise with North Sea crab, zucchini, mango, green apple,
crisp of seaweed, daikon, crab cake, marinated seabass

Venison fillet - Portobello, Pineau de Chartentes sauce, green cabbage,
butternut pumpkin, baked potato, black garlic

Chocolate, raspberry, lemon verbena, raspberry beer Sabayon,
crumble, biscuit roulé