

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	

BIÈRES

	Bons
Bière Diekirch	2,50 € 1



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

DINNER

WEDNESDAY, 30 NOVEMBER 2022



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SWITZERLAND NATIONAL TEAM MENU 37

Starter
Swiss Salmon royal filet, spiced butter Salmon velouté,
Tatar, artichoke, grapefruit, pea salad, radish

Main Course
Veal loin coated, mushrooms farce Veal cheek, port wine jelly,
potato creation Hollandaise espuma,
stuffed celeriac, pickled shimeji mushrooms

Dessert
Chestnut Namelaka Alpine yoghurt ice cream,
black cherry, citrus Amarena cherry Financier Verbena sauce

ITALY NATIONAL TEAM MENU 38

Hake in sea lattuce, hake mantecato tartlet,
prawn tartar and fennel terrine, cucumber,
confit asparagus and Prosecco sauce

Veal loin with aromatic salt, mushroom terrine with speck crust,
veal stew and polenta, horseradish and chard flan,
glaze carrot, fondant potato and onion puree

Chocolate, mandarin and hazelnut

NETHERLANDS NATIONAL TEAM MENU 39

Slow-cooked salmon with spinach farce,
salmon tartare with dill jelly, bitterbal of Dutch shrimps,
cream of green herbs and sereh sauce with jalapeño

Dutch tenderloin with gravy of star anise and tarragon oil,
crispy tartelette with fried fennel in endive leaves,
Pommes Dauphine with truffle and black garlic,
cream of celeriac and tarragon,
flan of celeriac and lovage filled with chanterelle cassoulet,
'attic' bacon, romanesco and almond

Pear and Tonka bean mousse,
pear cremeux dark chocolate mousse,
poached Pear warm brownie with pecans,
warm caramel sauce with seawater,
crumble ice cream with Tonka bean

CANADA JUNIOR NATIONAL TEAM MENU 40

Atlantic salmon, herb crust, lobster scallop sphere,
Daikon Napa cabbage "Cannelloni", sweet & sour glaze, broccoli,
red onion jam tart, asparagus, butternut squash purée,
lobster foam, Nori dusted rice crisp

Chicken mushroom terrine, Farro croquette, parsley potato purée,
seared maitake mushroom, roasted Heirloom carrot, smoked carrot purée,
bacon crumb, Madeira sauce

Coconut lime roulade, frangipane tart, strawberry jam,
Roasted strawberry jam, coconut textures, basil gel

MEXICO JUNIOR NATIONAL TEAM MENU 41

Appetizer
Lemon butter poached sea bass, guajillo sautéed fish & prawn mousseline,
warm lentil and quinoa salad, marinated radishes,
goat cheese cracker and jalapeño sauce

Main course
Aged sautéed duck breast, cauliflower & parmesan tartelette, spiced duck taco,
glazed carrots and buttered carrot purée, port sauce

Dessert
Yogurt cake with mango and banana crèmeux, rocher glaze and pistachio
whipped ganache, glazed banana and peach mousse,
warm pumpkin seed and citrus briouat, chocolate pâte à choux,
tropical fruit sorbet, lemon cream and passion fruit sauce

PORTUGAL JUNIOR NATIONAL TEAM MENU 42

Starter
Pan fried sea bass with beurre blanc sauce and caviar,
sea bass tartare with celery,
portuguese clam croquette

Main Course
Roasted lamb loin,
potato terrine with truffle, lamb stew,
livers and muscat sauce

Dessert
Tiramisu crèmeux, hot chocolate cake,
hazelnut ice cream and toffee sauce