

BOISSONS

LE CELLIER BY HEINTZ

Château Paradis Rosé 2021 Provence, France
 Dourthe N:1 - Cabernet Sauvignon 2016 Bordeaux, France
 Côtes du Rhône Village - Château du Trignon 2018 Côtes du Rhône, France
 Saint Amour - Georges Duboeuf 2020 Bourgogne, France

Bout.	Verre
25,00 €	5,00 €
30,00 €	
35,00 €	5,00 €
35,00 €	

WENGLER CHÂTEAUX & DOMAINES

Côtes du Rhône « Chèvrefeuilles » - La Réméjeanne 2020
 Château Montaignillon 2018 Montagne Saint-Émilion

Bout.	Verre
30,00 €	5,00 €
40,00 €	

DOMAINES VINSMOSELLE

Riesling - Grevenmacher Fiels
 Chardonnay - Château Edmond de la Fontaine GPC

Bout.	Verre
35,00 €	
30,00 €	5,00 €

BERNARD-MASSARD

Auxerrois - Domaine Thill 2020 Château de Schengen
 Pinot Gris - Domaine Clos des Rochers 2020 Grevenmacher Fels

Bout.	Verre
20,00 €	5,00 €
35,00 €	

EAUX - LIMONADES - JUS

Rosport Blue & Viva 1/2 l.	5,00 €
Rosport Blue & Viva 0,25 l.	2,50 €
Lët'z Kola 0,33 l.	2,50 €
Lët'z Limo Orange 0,33 l.	2,50 €
Lët'z Limo Lemon & Lime 0,33 l.	2,50 €
Jus de pommes Eppelpress 0,22 l.	2,50 €
Jus de pommes et cassis Eppelpress 0,22 l.	2,50 €

CAFÉ

Café Crème / Espresso Delta Cafés	2,50 €
-----------------------------------	--------

THÉ

Téi vum Séi, au choix	2,50 €
-----------------------	--------

BIÈRES

Bière Diekirch	2,50 €
----------------	--------



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

LUNCH

SUNDAY, 27 NOVEMBER 2022



LUNCH SUNDAY, 27 NOVEMBER 2022

POLISH MILITARY TEAM **COMMUNITY CATERING** **MENU 16**

Traditional sour soup with buttermilk, white sausage,
quail eggs and horseradish noodles

Pork tenderloin with pesto rolled in bread, burgundy sauce
Fish terrine made from pike perch and Polish Jurassic salmon with caviar,
butter and capers sauce

Dumplings with mushrooms, lentils, vegetables and oyster mushroom sauce
Cabbage rolls stuffed sauerkraut and pea

Baked parsley root with thyme and vegetables puree
Potatoes cake with mushrooms and polish "amber" cheese
Blinis with capers and raisins puree

Salad with Rome lettuce, fennel, celeriac, chickpea, cashew nuts,
picklet onion and nuts sauce

Goat cheese cheesecake with pumpkin seeds oil, beetroot, cherry,
ginger sorbet and burnt white chocolate

Sablefish and sunchoke chowder, pickled mirepoix, sunchoke chips, chive oil

Apple poached celery root, apple cider espuma, sliced granny smith,
frisée, blistered grapes, shaved celery, walnut sage granola

A choice of...

Butternut squash celeriac Wellington, mushroom walnut Duxelles,
roasted vegetable reduction, smoked carrot purée, lentils, radish celery salad,
Champagne maple dressing

Or

Roast chicken terrine, bread pudding, chicken confit, carrot purée,
Mitaki mushroom, carrot, salsify, cabbage, pickled mustard sauce,
crispy chicken skin crumble

Or

Brioche crusted farmed atlantic salmon, scallop tarragon mousse,
smoked salmon croquette, celeriac purée, braised carrot and salsify, leek,
buttered cabbage, citrus foam

Pink peppercorn cheesecake, ruby chocolate crèmeux and grapefruit jam,
warm lemon tart, pistachio crumble, grapefruit sorbet, grapefruit thyme sauce

CANADA **COMMUNITY CATERING** **MENU 17**

AUSTRIA / TEAM VIENNA **COMMUNITY CATERING** **MENU 18**

Salad bowl
Bulgur, black salsify, bean, radish, epsom lettuce, cheese praline

Viennese Chestnut-Melange
Quince, black nuts, Swiss pine foam, ferris wheel hip

Heart Cone Duet
Jerusalem artichoke cream, baked red cabbage, pretzel dumpling

Lake Trout & Crayfish
Pumpkin, agnolotti, brook stone

Gold Beet Honeycomb
Stuffed potato pancakes, horseradish mousse, earth fruits

Viennese Apple Strudel reloaded
Choux pastry, apple praline, tonka bean cream

Alternative Side Dishes
Glazed cabbage sprouts-vegan, parsnip-leek vegetables à la crème,
sweet potato puree – vegan,
Austrian Risotto with saffron from Marchfeld