

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 €
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THÉ

Téi vum Séi, au choix	2,50 €
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BIÈRES

Bière Diekirch	2,50 €
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26-30 NOVEMBER 2022 11 AM-9 PM | LUXEXPO THE BOX

LUNCH

MONDAY, 28 NOVEMBER 2022



LUNCH MONDAY, 28 NOVEMBER 2022

BUNDESWEHR GERMANY
COMMUNITY CATERING
MENU 25

Menüvorschlag Suppe
Rote Bete-Cremesuppe mit Topinamburschaum

Salat
Rosenkohl-Frisée-Salat mit Meerrettichmousse, Quittenkompott,
geflämmten Chicorée, marinierten Linsen und Stangengebäck

Hauptgang Fleisch
Geschmortes Kalbsbäckchen und im Ganzen rosa gebratene
Rinderhüfte dazu Rotweinsoupe, Kürbisflan und Serviettenknödel

Hauptgang Fisch
Gedämpfte Schollen-Lachsforellenroulade mit Weißwein-Kräutersoupe,
Maisgrießplätzchen und Selleriepüree

Hauptgang vegetarisch
Mit Maronen und Hüttenkäse gefüllte Teigtaschen,
in Leinöl marinierte Rauke und karamellisierte Sonnenblumenkerne

Dessert
Birnen-Honigkuchen-Schnitte mit Hagebuttensoße, Schokoladenküchlein
und Marzipan-Bratapfeleis

COMPASS GROUP UK
COMMUNITY CATERING
MENU 26

“Butternut Velouté”
Ricotta cheese and basil ravioli

“Salad”
Spiced lentils, Tamarind & root puree, pickled raisins, coriander

“Kabayaki Celeriac”
Crispy cauliflower, coconut barley, smoked carrot, shallot crumble

“Line Caught Halibut”
croquette, masala sauce, braised leek, smoked potato, maple carrots, chive oil

“Dingley Dell Tenderloin”
Truffle oil mash, braised leek and shallots pork crumble, smoked carrot, jus

“Dolce White chocolate mousse”
Apple compote, cherry ice cream, hazelnut, toffee pudding

DENMARK
COMMUNITY CATERING
MENU 27

Soup
Chicken consommé with pickled kohlrabi and chicken celestine

Salad
Cabbage salad with pearl couscous, endive,
citrus pickled pear and danish soured cream dressing

Meat - Main
Poussin breast with heart and thigh mousseline topped with cress and crispy skin,
potato fondant filled with chestnut pure and topped with pickled potato,
red current and crispy parsley. Yellow oyster mushroom with aromatic herbs
and onions.
Served with a poussin gravy

Fish - Main
Bread fried lemon sole with salt baked onion, filled creamy pearl barley
and celeriac, tart with green beans, red onion and smoked which flounder.
Sauced with fish fume filled with trout roe and chives

Vegan - Main
Beetroot Wellington with mushroom duxelles and sweet potato,
served with pure of yellow split peas and sweet potato.
Winter cabbage with beetroot gel and vegan Demi glacé with onions and Mushrooms

Dessert
Cherry mousse with Ruby chocolate and almonds topped
with chocolate cremeaux and crystallized Ruby chocolate served
with chocolate fondant and cherry sorbet