
HCBM 2010 Conference Lunch Menu choices

Monday C

Duck liver paste with wine gel and onion marmalade

Parma ham and chicken on the spit served with honeydew melon and rucicola salad

Pancake with cottage-cheese

Monday E

Hot potatoe soup with sausage

„Brassói” Virgin calf

Blueberry cake

Monday V2 (vegetarian)

Celery cream soup with garlic cruton

Fried courgette and mushroom with jasmin rice and

Nut pancake

Tuesday K

Butter-fish and king pawn cream soup

"Baked in pipe" pancake with veal, lens and vegetables

Cream bun

Tuesday F

Paprika chicken pancake

Garlic turkey with greensalad

Brownie, white chocolate sauce, vanilla ice-cream

Tuesday V4 (vegetarian)

Bolete soup

Fried camambert with rice and blueberry

Chest nut parf  with sour cherry

Wednesday O

Cold forest fruit soup with yoghurt
Peppered turkey strips with penne and garlic-spinach
Cottage-cheese dumplings with strawberry yoghurt

Wednesday P

Tarragon turkey ragout soup
Bass fillet in lemon-curry coat with ananas-onion rice
Pancake with nut

Wednesday V6 (vegetarian)

Potatoe soup
Grilled ewe cheese with fresh salad
Fresh doughnuts with chocolate sauce

Thursday A

“Palóc” soup
Grilled pike perch served with dill-mushroom and crawfish ragout and parsley potato
Chocolate doughnut

Thursday H

Gulash from tenderloin
Pleated cottage-cheese paste
Yoghurt raspberry parfait

Thursday V1 (vegetarian)

Cold forest fruit soup with yoghurt
Grilled vegetables fried with cheese
Brownie, white chocolate sauce, vanilla ice-cream

