

MÖVENPICK®

THE ART OF SWISS ICE CREAM

SCHÖLLER'S 21ST CELEBRATION

FRIDAY 6TH FEBRUARY 2009



MENU

MÖVENPICK®

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MENU

Duo of tarts –
vine ripened tomato with MÖVENPICK
BALSAMIC SORBET / roast shallot
with MÖVENPICK MAPLE
WALNUT ice cream

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Duo of English beef,
butter roasted fondant potato,
caramelised root vegetables with
smoked garlic and tomato jus

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Crispy hazelnut praline,
lemon confit,
mango mousse,
MÖVENPICK CRÈME BRULÉE ICE CREAM

WINE

2006 Mansion House Bay Sauvignon Blanc,
Marlborough, New Zealand

2006 Bodegas Mustiguillo Mestizaje,
Utiel Requena, Spain



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