



# Dinner for One Royal?

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Riddle #1 Icebreaker (Puzzle)









MENU VEGGIE

www.escape2stay.eu

Dinner for one Royal

## **MENU VEGGIE**

Champanger Empfang
Champagne reception

\*\*\*

Topinambur Suppe
Jerusalem Artichoke Soup

\*\*\*

Rote Beete Röstrüben, Rote-Beete-Karamell Beetroots wasted beets, beetroot caramel, pear

\*\*\*

Gerösteter Blumenkohl Romanesco, gespickelte Trauen, Minzöl Roasted Cauliflower Romanesco, pickled grapes, mint oil

\*\*\*

Tarte Tatin
konfierter Sellerie, karamellisierte rote Zwiebel
Sprossen-Tempura, Pastinakenschaum
Tarte Tatin
celery confit, caramelized red onion
sprouts tempura, parsnip foam

\*\*\*

Schokoladenfondant
Grand Marier Mousseline
Nougat Partfrait, Blutorange
Chocolate Fondant
Grand Marnier mousseline
nougat parfait, blood orange







# from the regional Restaurant and Catering Business (all companies are also VET training companies)

- Schloss Neuhardenberg
   www.schlossneuhardenberg.de
- Villa Contessawww.villa-contessa.de

If you want to become a cook, hotel trader or restaurant specialist please click on the link below:

https://www.ihk-ostbrandenburg.de/







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Dinner for one Royal

### **MENU FISH**

Champanger Empfang
Champagne reception

\*\*\*

Topinambur Suppe
Jerusalem Artichoke Soup

\*\*\*\*

Austern Triple
Champanger Gel / Gurke, Ingwer&Zitronenpüree / Schalottenessig
Oysters Triplets
champagne gel / cucumber, ginger & lemon puree / shallot vinegar

\*\*\*

Langoustine Kataifi
Pastinakenpüree, Romanesco, Olive-Tapenade
Langoustine Kataifi
parsnip puree, Romanesco, olive tapenade

\*\*\*

Heilbutt aus Brighton
sautiertes Heibuttfilet, Rüben, Pommes Anna
Brokkolipüree, Tempura Sprossen, Bisque
Halibut from Brighton
seared halibut fillet, turnips, "pomes Anna"
broccoli puree, tempura sprouts, bisque

\*\*\*

Schokoladenfondant Grand Marier Mousseline Nougat Partfrait, Blutorange Chocolate Fondant Grand Marnier mousseline nougat parfait, blood orange







# from the regional Restaurant and Catering Business (all companies are also VET training companies)

- Restaurant "Das Dorsch"
   www.das-dorsch.de
- Fischerei Köllnitz www.koellnitz.de

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Dinner for one Royal

## **MENU MEAT**

Champanger Empfang
Champagne reception

Rindfleischsuppe mit Nudeln Beef soup with noodles

\*\*\*

Foie Gras geröstete feige, Apfelnüsse Foie Gras wasted fig, apple puree

\*\*\*

Gerösteter Blumenkohl Romanesco, gespickelte Trauen, Minzöl Roasted Cauliflower Romanesco, pickled grapes, mint oil

\*\*\*

Schweinenackensteak,
eingelegt in Wodkamarinade, serviert mit Kümmelkartoffeln und Salat
Steak of pork neck,
marinated in vodka, served with fried caraway-potatoes and a salad

\*\*\*

Schokoladenfondant
Grand Marier Mousseline
Nougat Partfrait, Blutorange
Chocolate Fondant
Grand Marnier mousseline
nougat parfait, blood orange







# <u>from the regional</u> <u>Restaurant and Catering Business</u> <u>(all companies are also VET training companies)</u>

- Restaurant & Hotel "Esplanade" www.esplanade-resort.de
- 2. Restaurant "Park-Café" & Theater am See www.restaurant-park-cafe.de

If you want to become a cook, hotel trader or restaurant specialist please click on the link below:

https://www.ihk-ostbrandenburg.de/





### Riddle #2: Cleaning royally – the napkin (Manual)

#### A TABLE NAPKIN FOR THE QUEEN

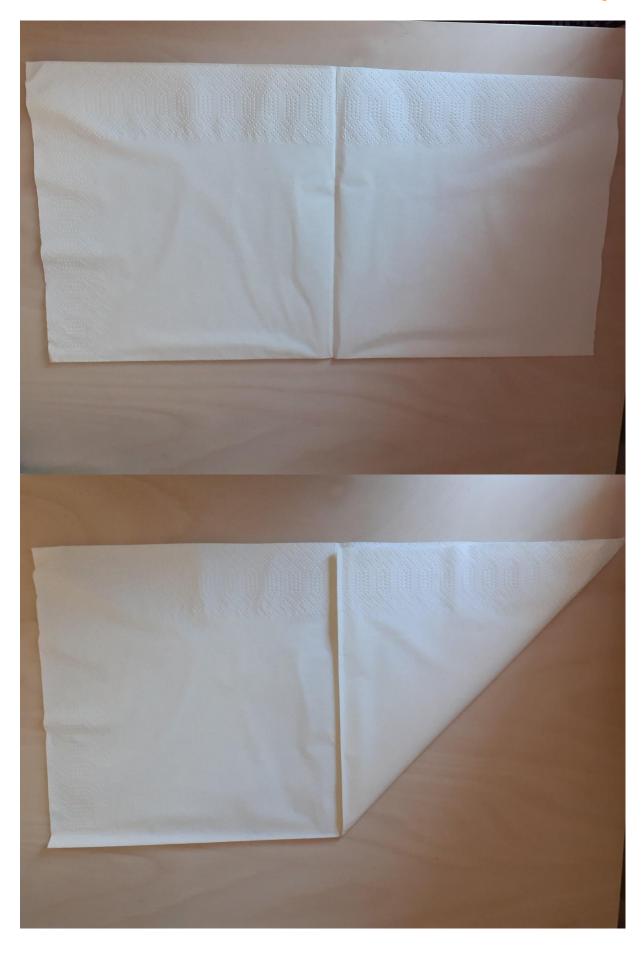
THE QUEEN'S TABLE MANNERS ARE AS PERFECT AS POSSIBLE. THEREFORE, TO PROTECT HER VALUABLE CLOTHING, SHE ALWAYS PUTS SOMETHING ON HER KNEES WHEN EATING.

PUT THIS ON THE TABLE BEFORE SHE COMES. TO ALSO PLEASE THE EYE IT NEEDS TO HAVE A NICE FORM.

FOLLOW THE DIRECTIONS IN THE PICTURES, BUT BE AWARE, THINGS MIGHT JUST BE TURNED ON ITS HEAD.

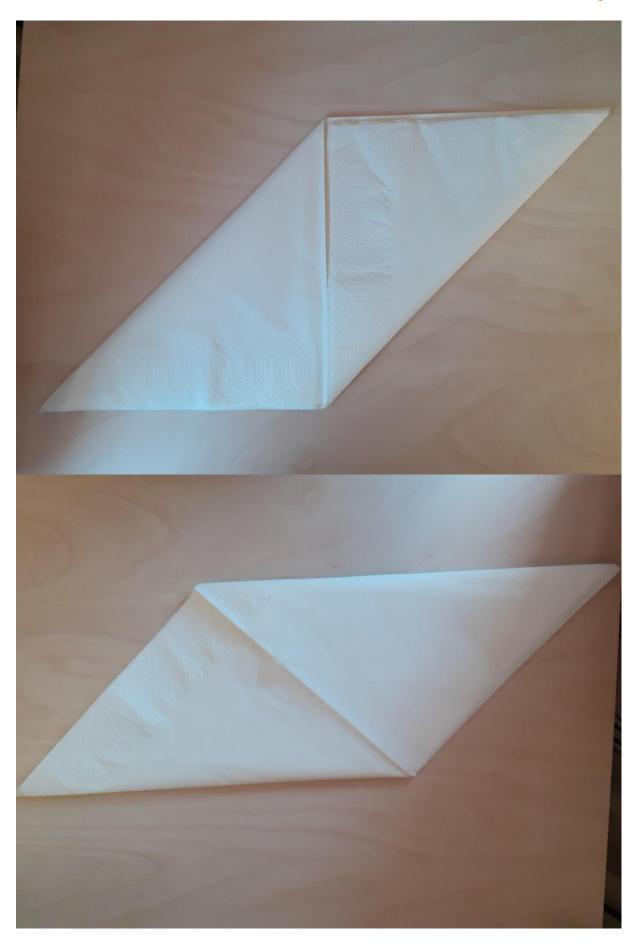






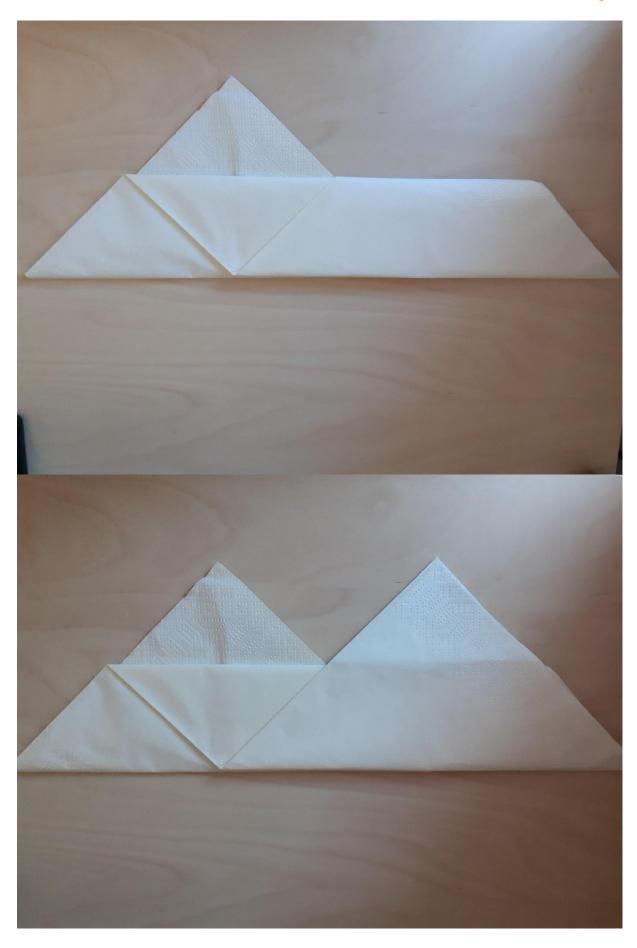






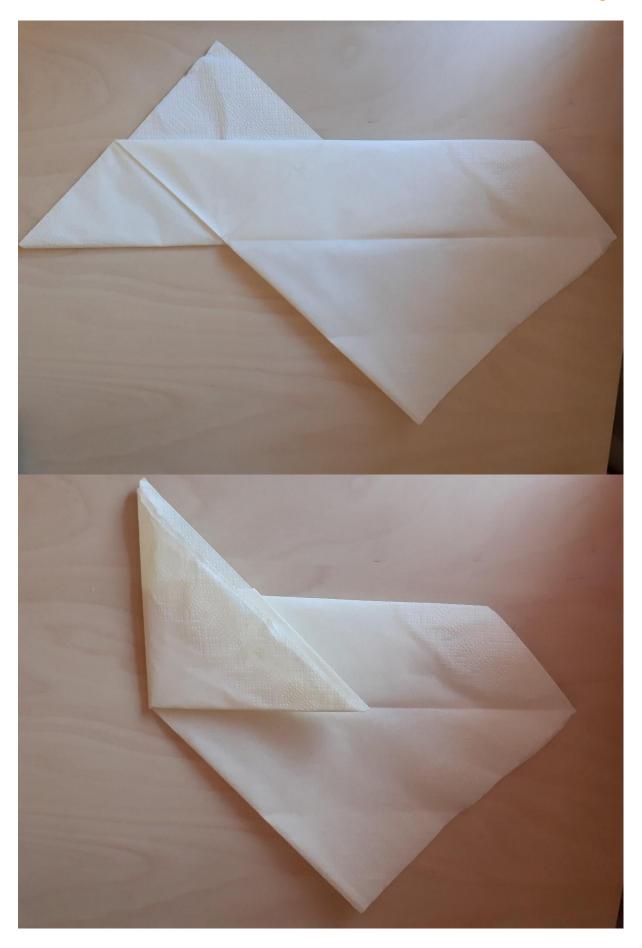






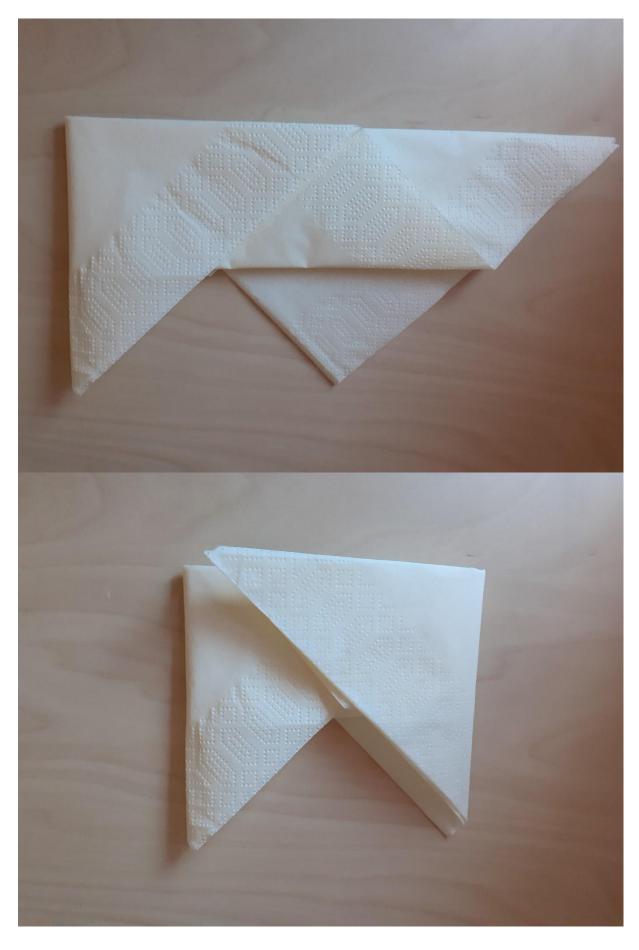






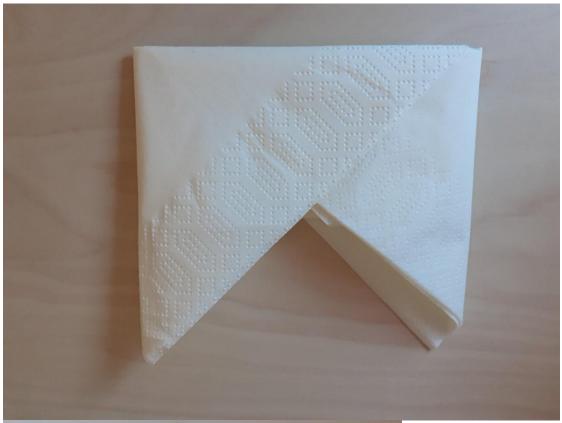
















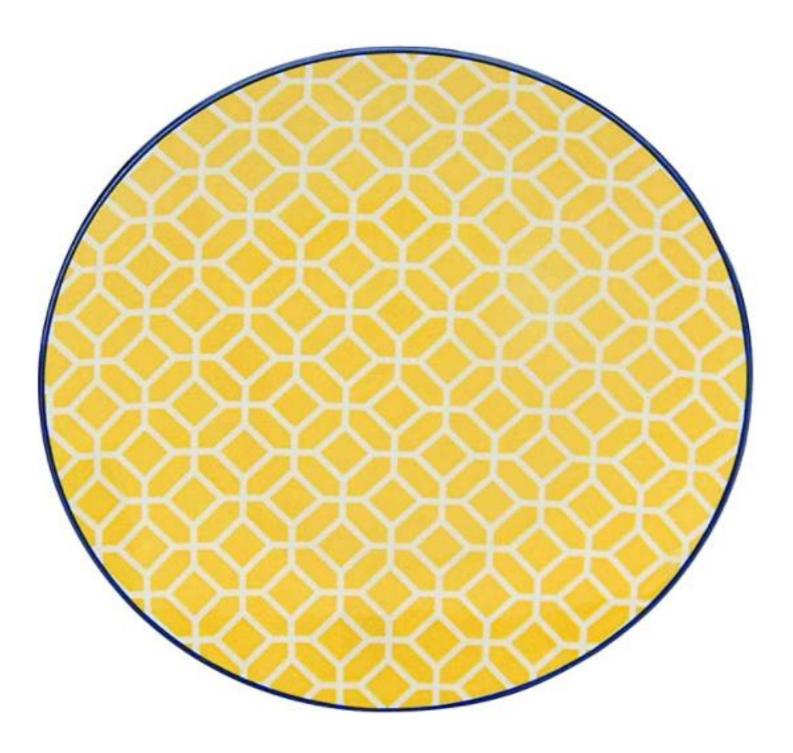


Riddle #3: Balancing a plate for the Queen (Physical exercise)



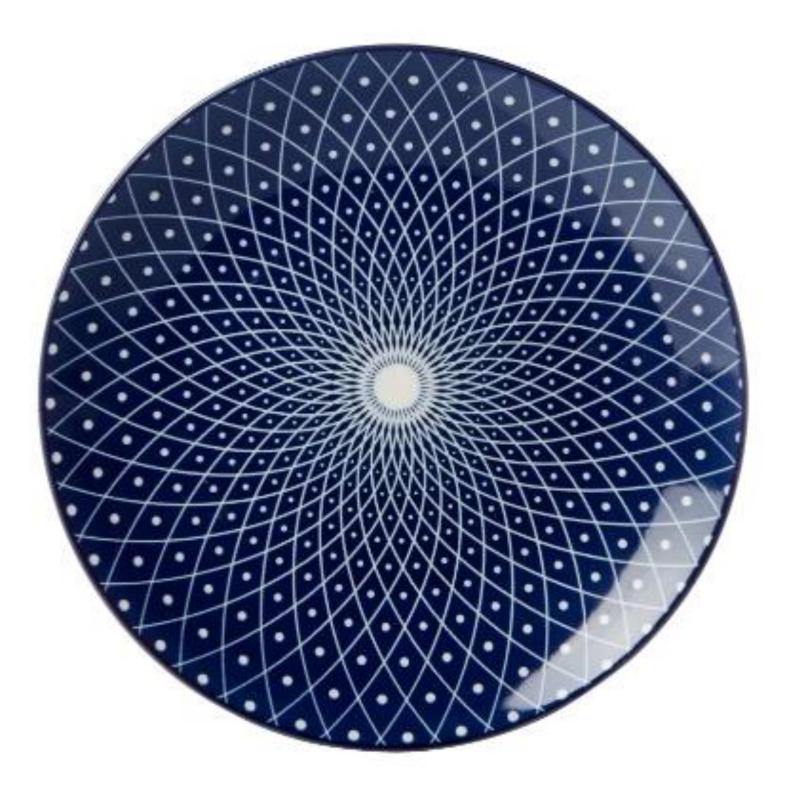






















#### "BUILDING BRIDGES - WHERE IS YOUR HEAD AT?"

Instructions for attaching the playing fields for the Game Master before opening the room: Below you will find two templates for the individual playing fields (red and yellow). Please fasten the yellow (right) and the red (left) field at the same height parallel to each other at a distance of 40 cm. When fastening the fields, make sure that standing on the fields, the desired direction is in the middle behind your back. Hide the plates in that direction.

#### Instructions for Twister:

(The following text needs to be written on different pages of a waiter pad or another paper block)

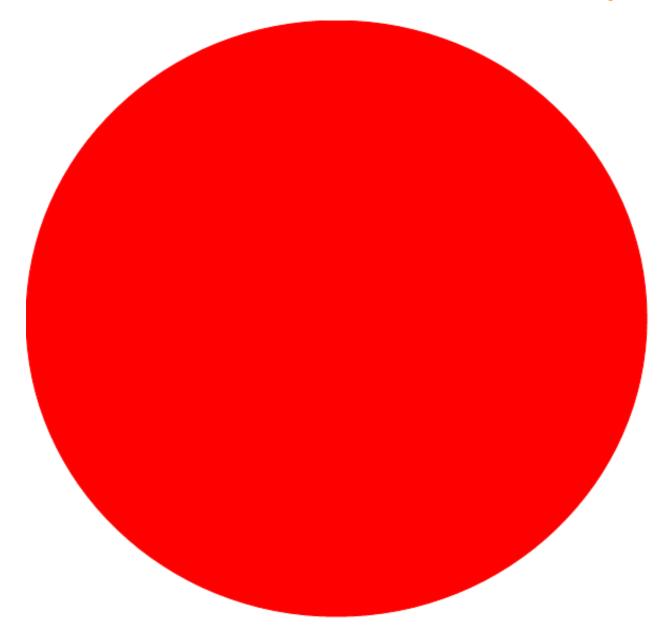
"PUT YOUR RIGHT FOOT ON THE ONE COLOUR WHICH IS NOT REPRESENTED IN THE BRITISH FLAG."

"PLACE YOUR LEFT FOOT ON THE NON-EXISTENT COLOUR."

"BEND OVER BACKWARDS LIKE THE LONDON BRIDGE. WHERE IS YOUR HEAD AT?"

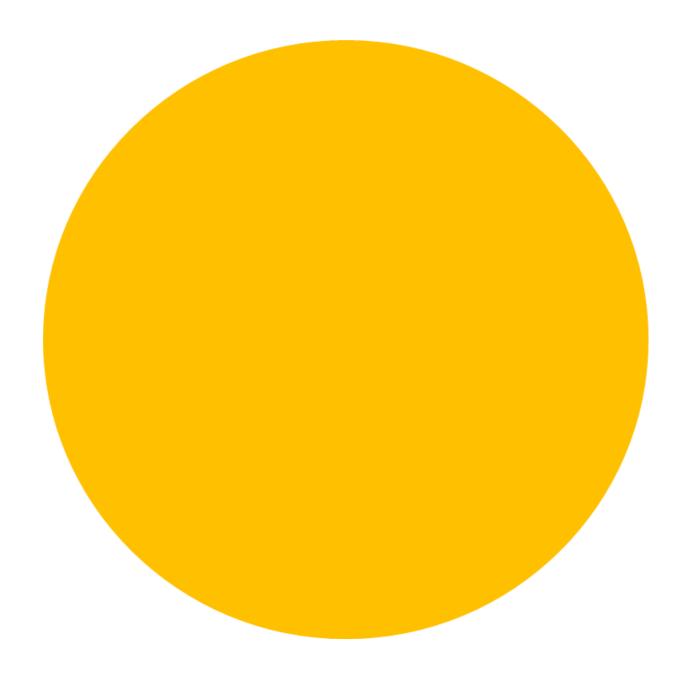
















Riddle #4: Unlocking the silverware (Search & Combination Game)







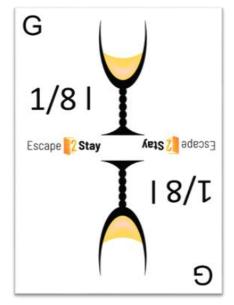
# Riddle #5: Castle of Glass (Sorting Game)



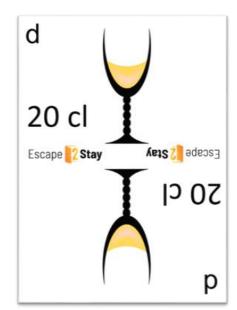
PW: --- ----

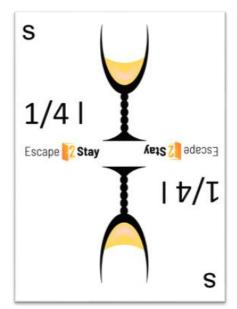


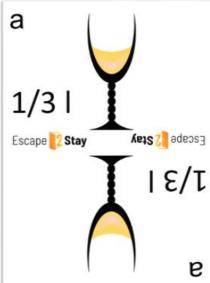


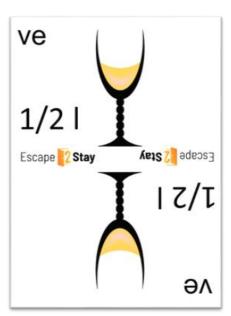


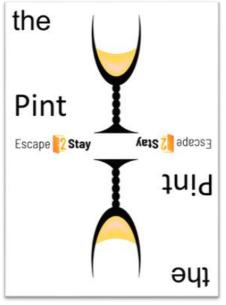


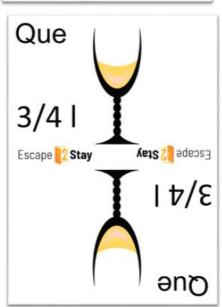


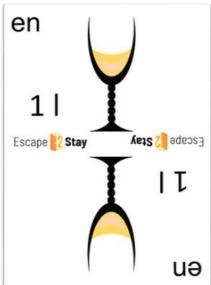






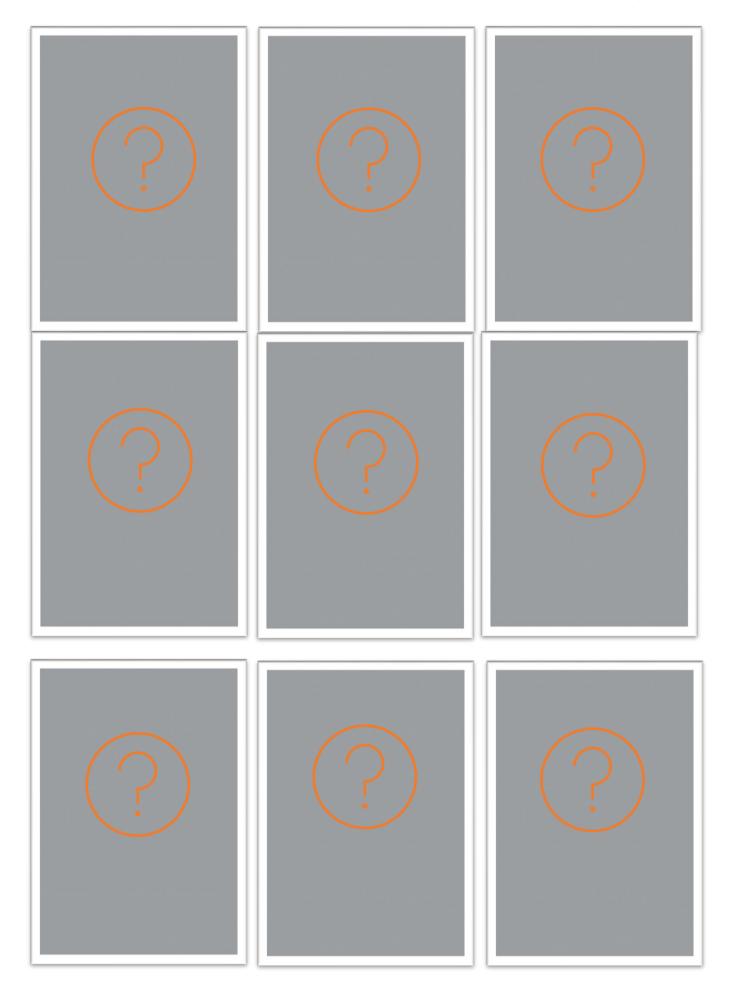
















### Riddle #6: Final Puzzle







