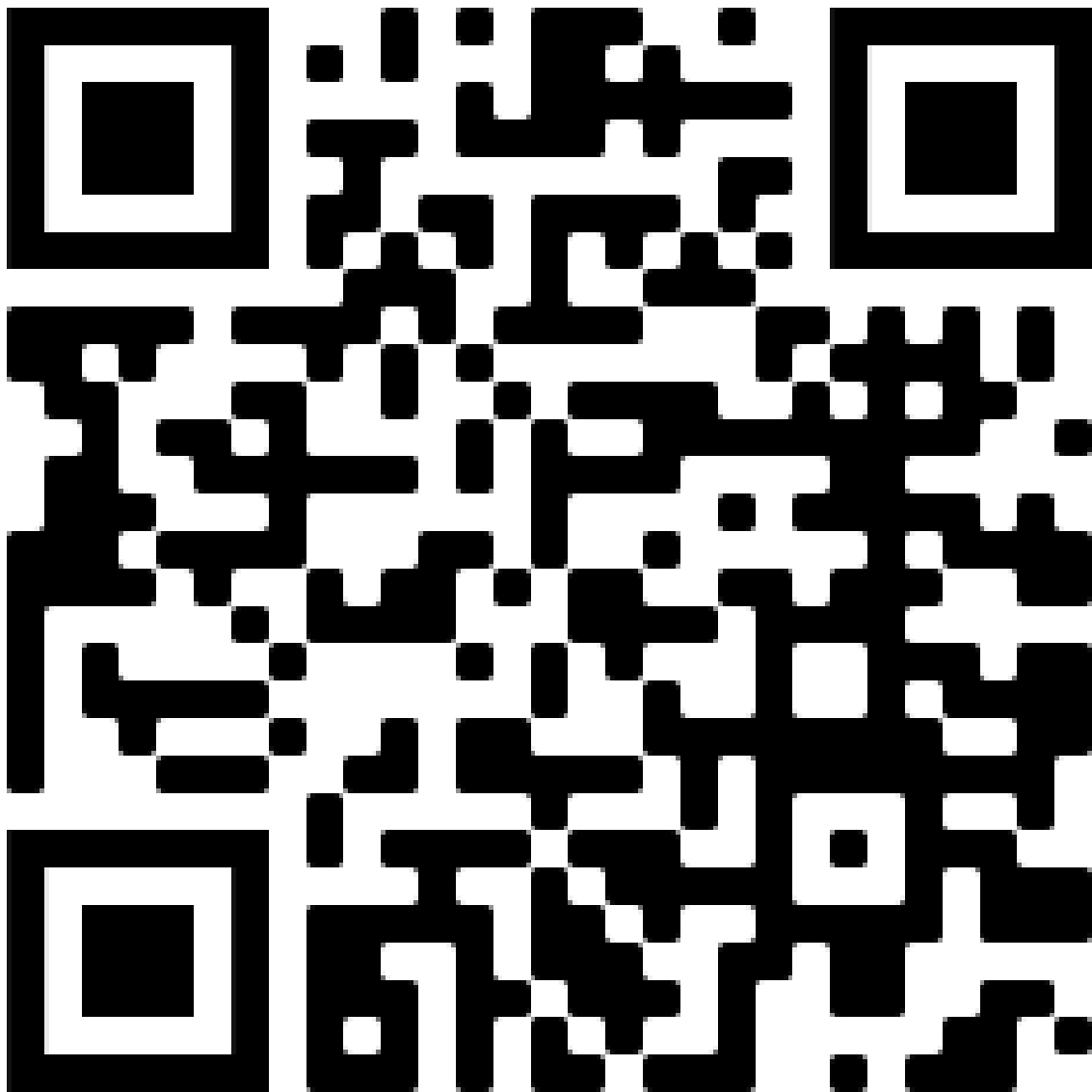




Dinner for One Royal?

PRINT PDF

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 Parfait, Blutorange
Chocolate Fondant
Grand Marnier mousseline
nougat parfait, blood orange





Thank You

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1. Schloss Neuhardenberg
www.schlossneuhardenberg.de
2. Villa Contessa
www.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/>





MENU FISH

www.escape2stay.eu

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





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1. [Restaurant “Das Dorsch”](#)

www.das-dorsch.de

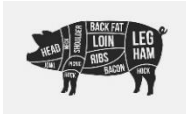
2. [Fischerei Köllnitz](#)

www.koellnitz.de

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MENU MEAT

www.escape2stay.eu

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 Parfait, Blutorange
Chocolate Fondant
Grand Marnier mousseline
nougat parfait, blood orange





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1. 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/>





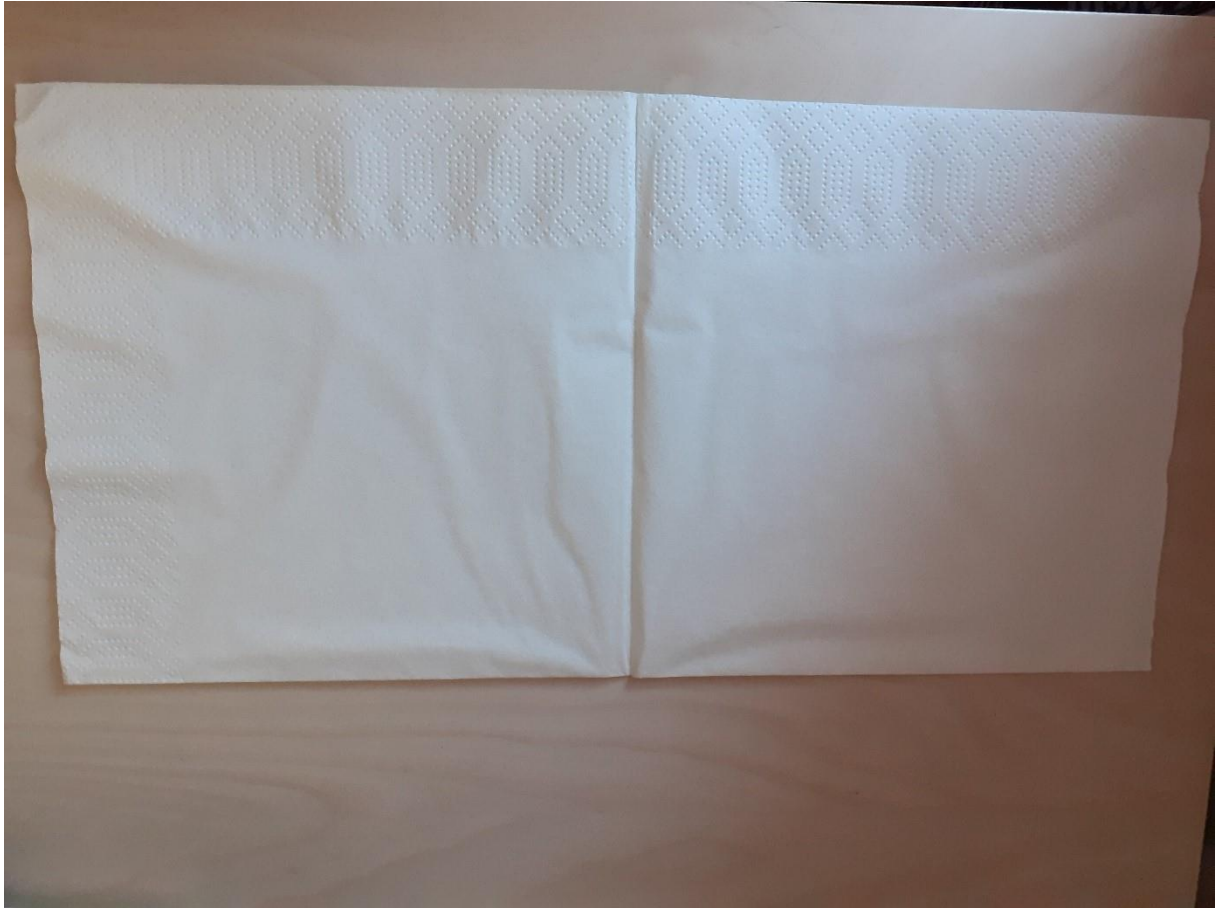
Riddle #2: Cleaning royally – the napkin (Manual)

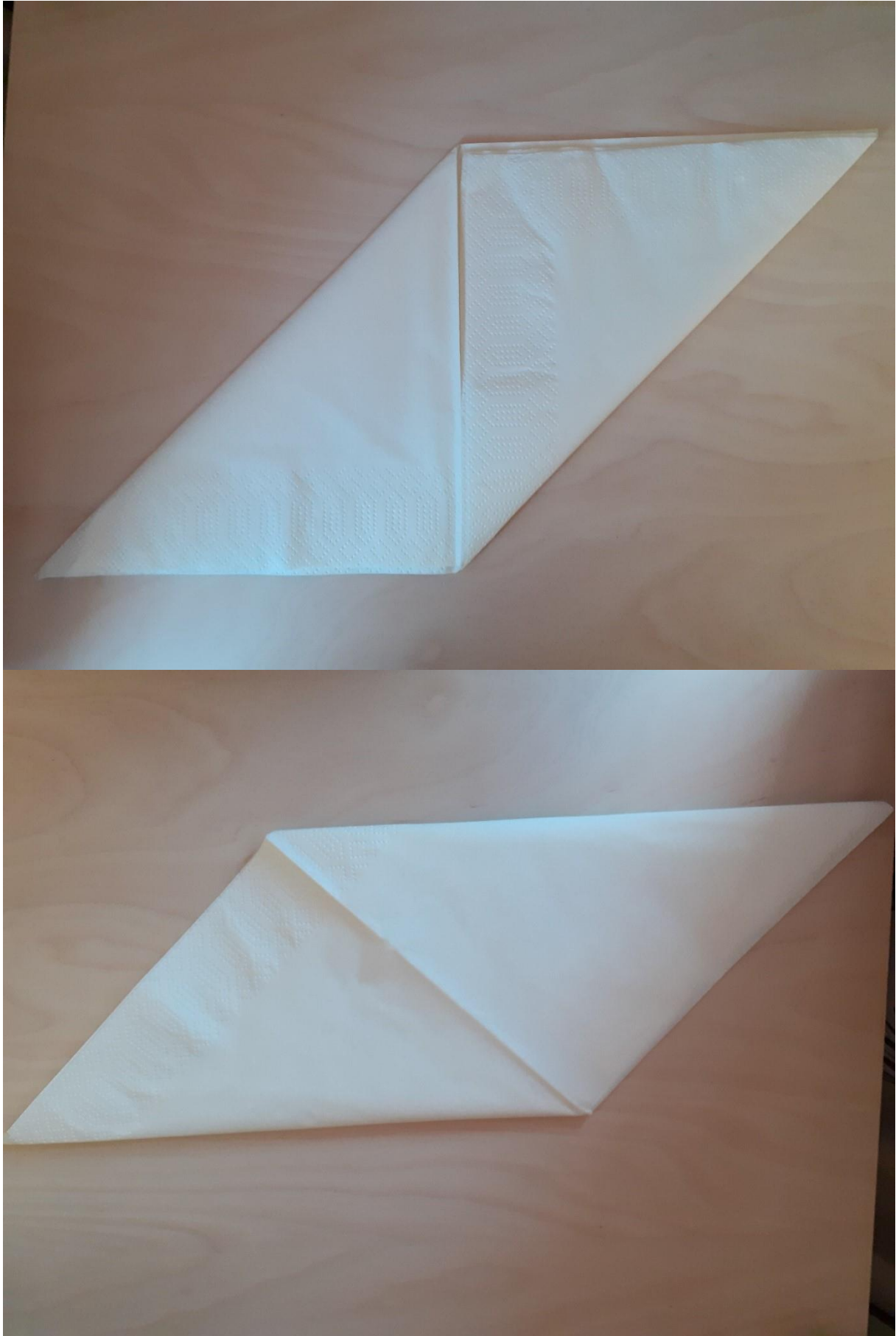
A TABLE NAPKIN FOR THE QUEEN

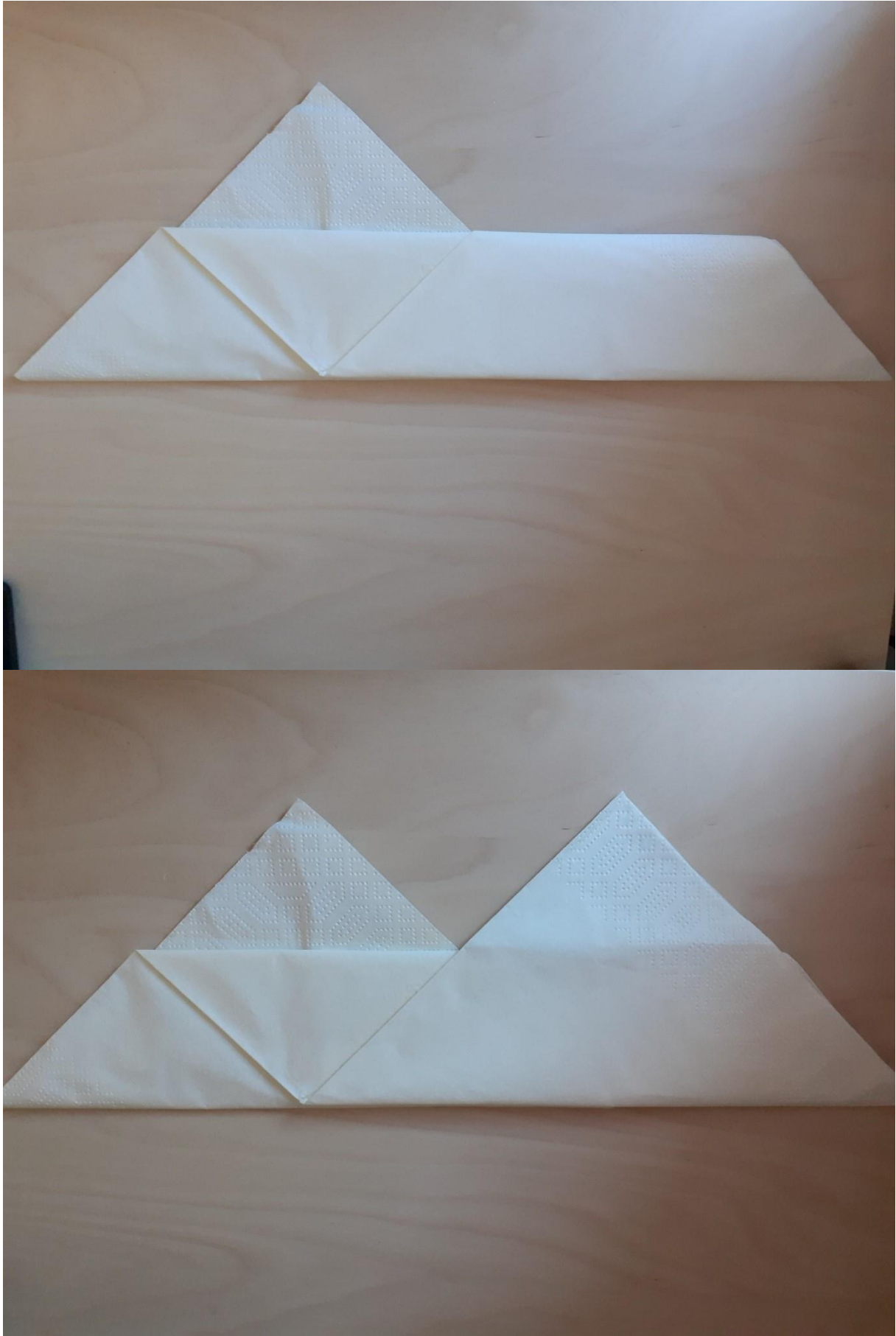
THE QUEEN'S TABLE MANNERS ARE AS PERFECT AS POSSIBLE. THEREFORE, TO PROTECT HER VALUABLE CLOTHING, SHE ALWAYS PUTS SOMETHING ON HER KNEES WHEN EATING.

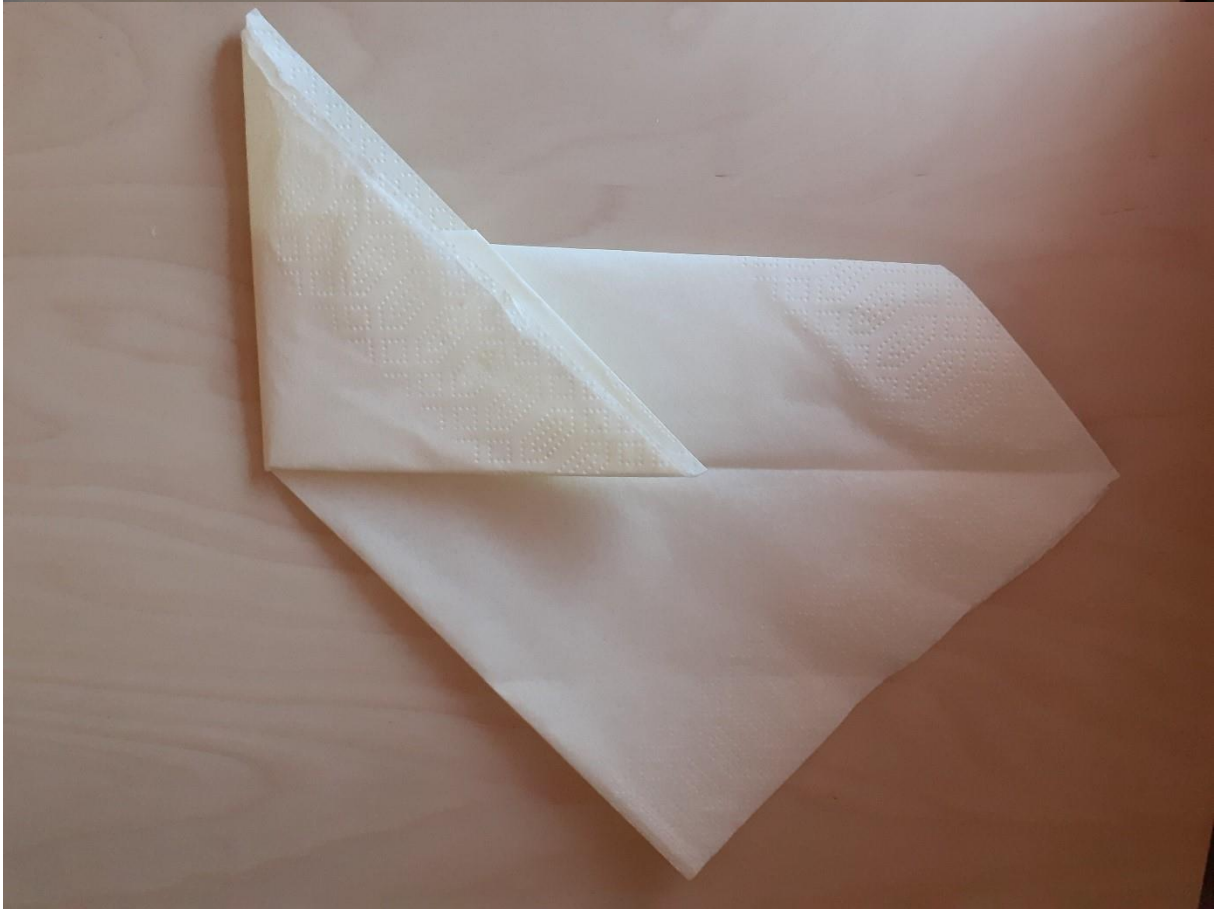
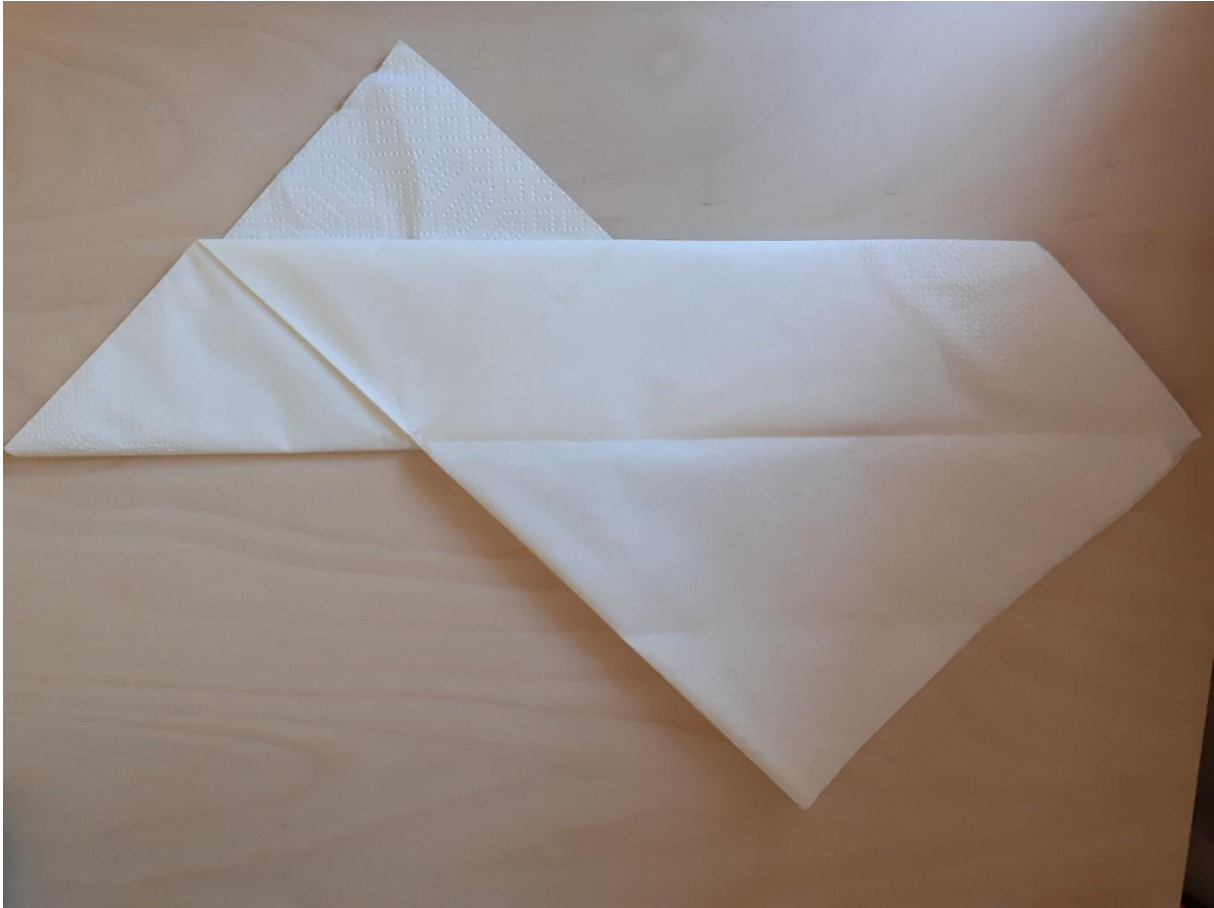
PUT THIS ON THE TABLE BEFORE SHE COMES. TO ALSO PLEASE THE EYE IT NEEDS TO HAVE A NICE FORM.

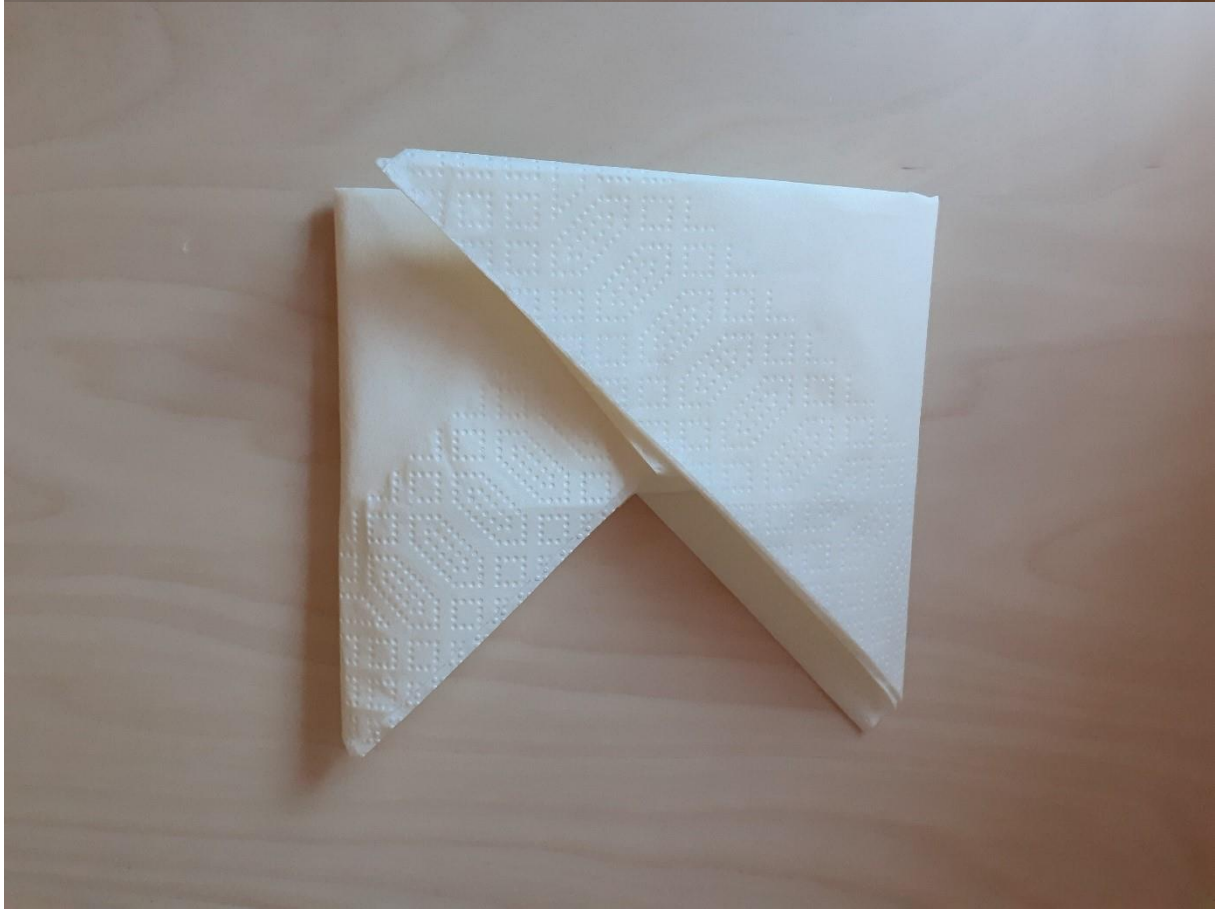
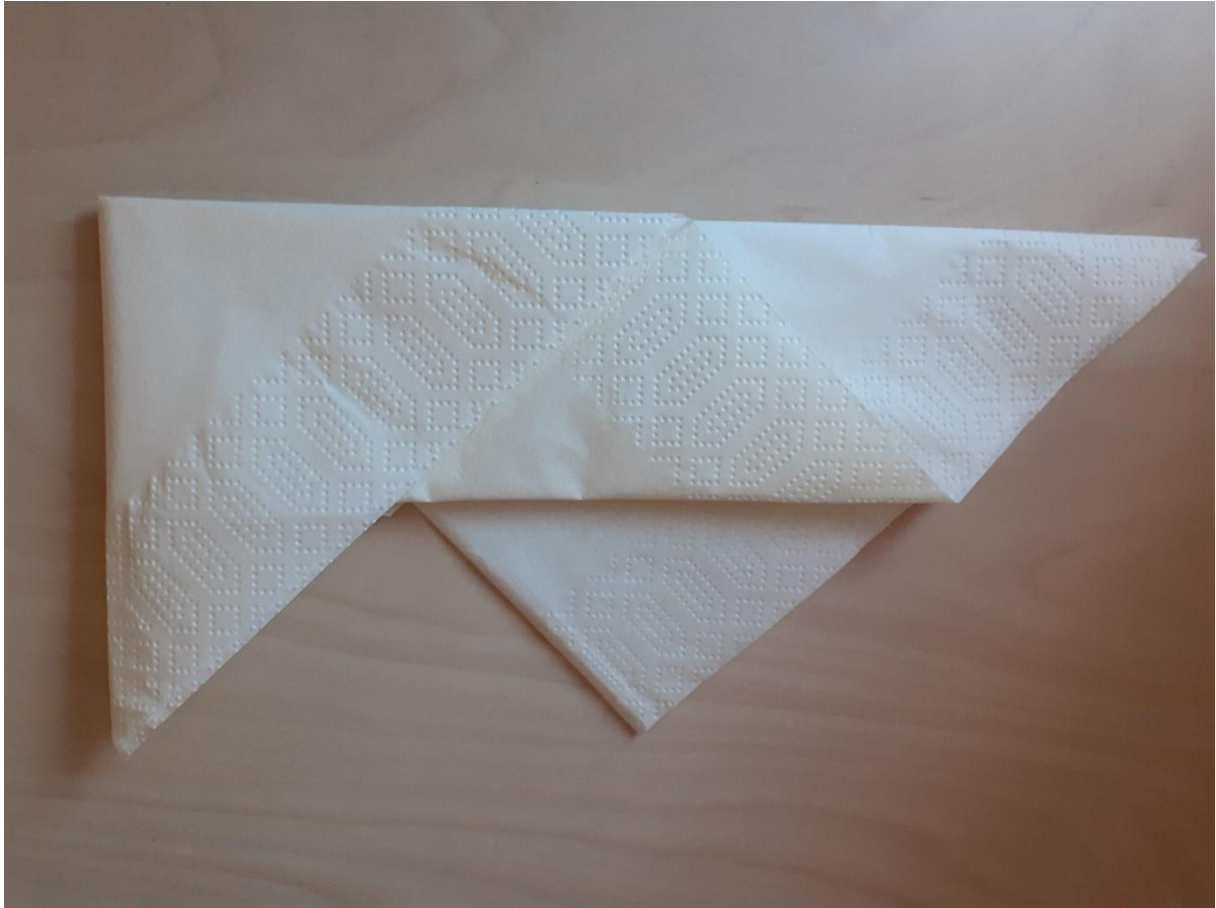
FOLLOW THE DIRECTIONS IN THE PICTURES, BUT BE AWARE, THINGS MIGHT JUST BE TURNED ON ITS HEAD.

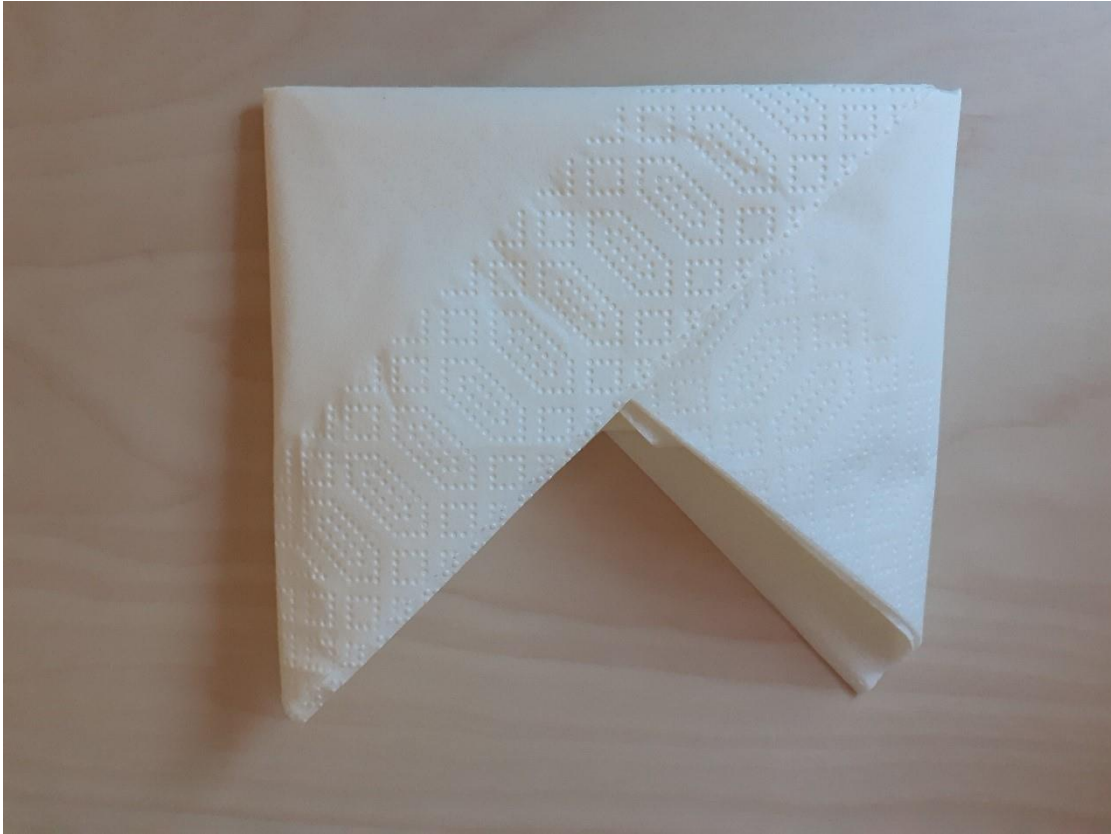








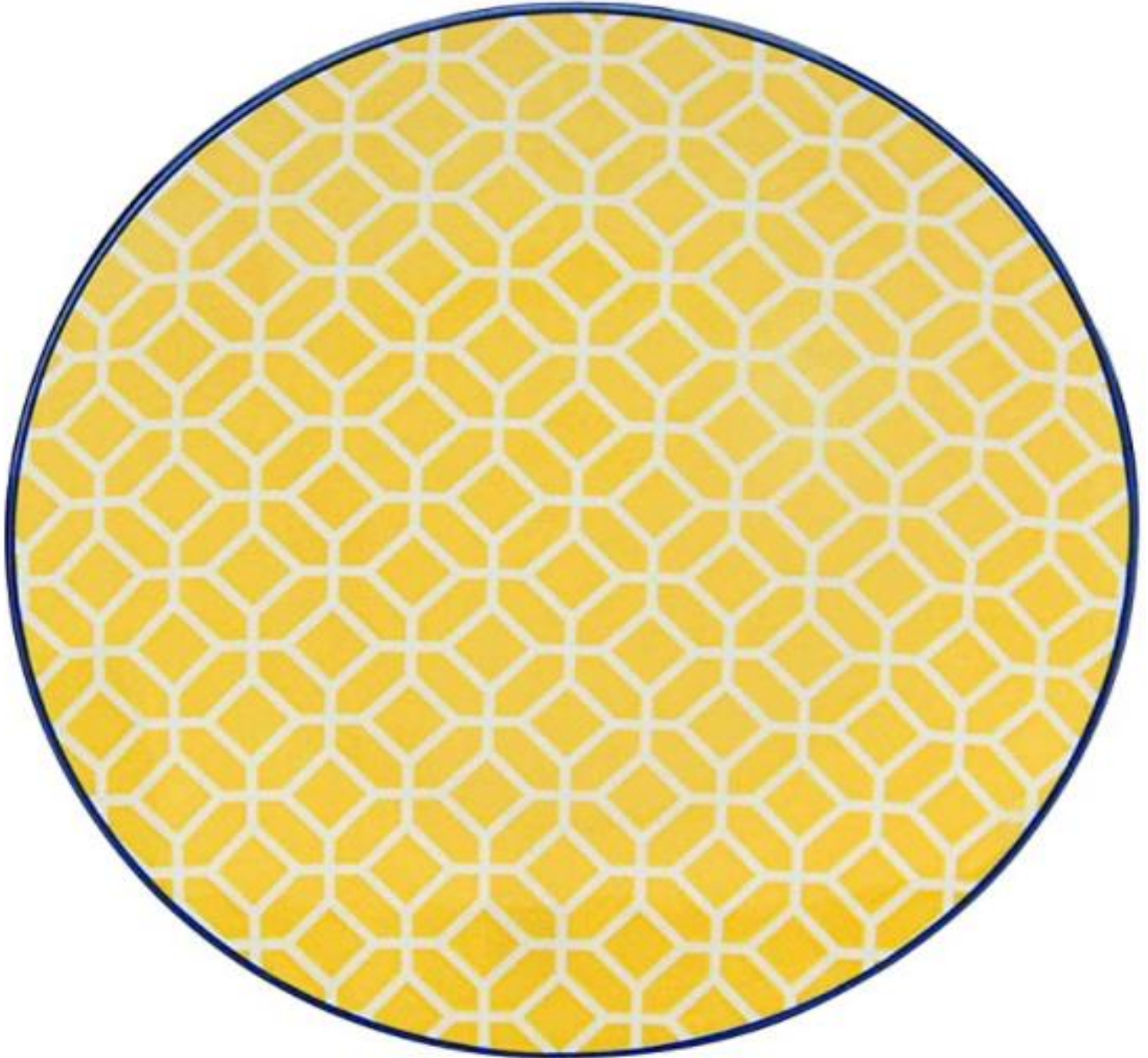






Riddle #3: Balancing a plate for the Queen (Physical exercise)

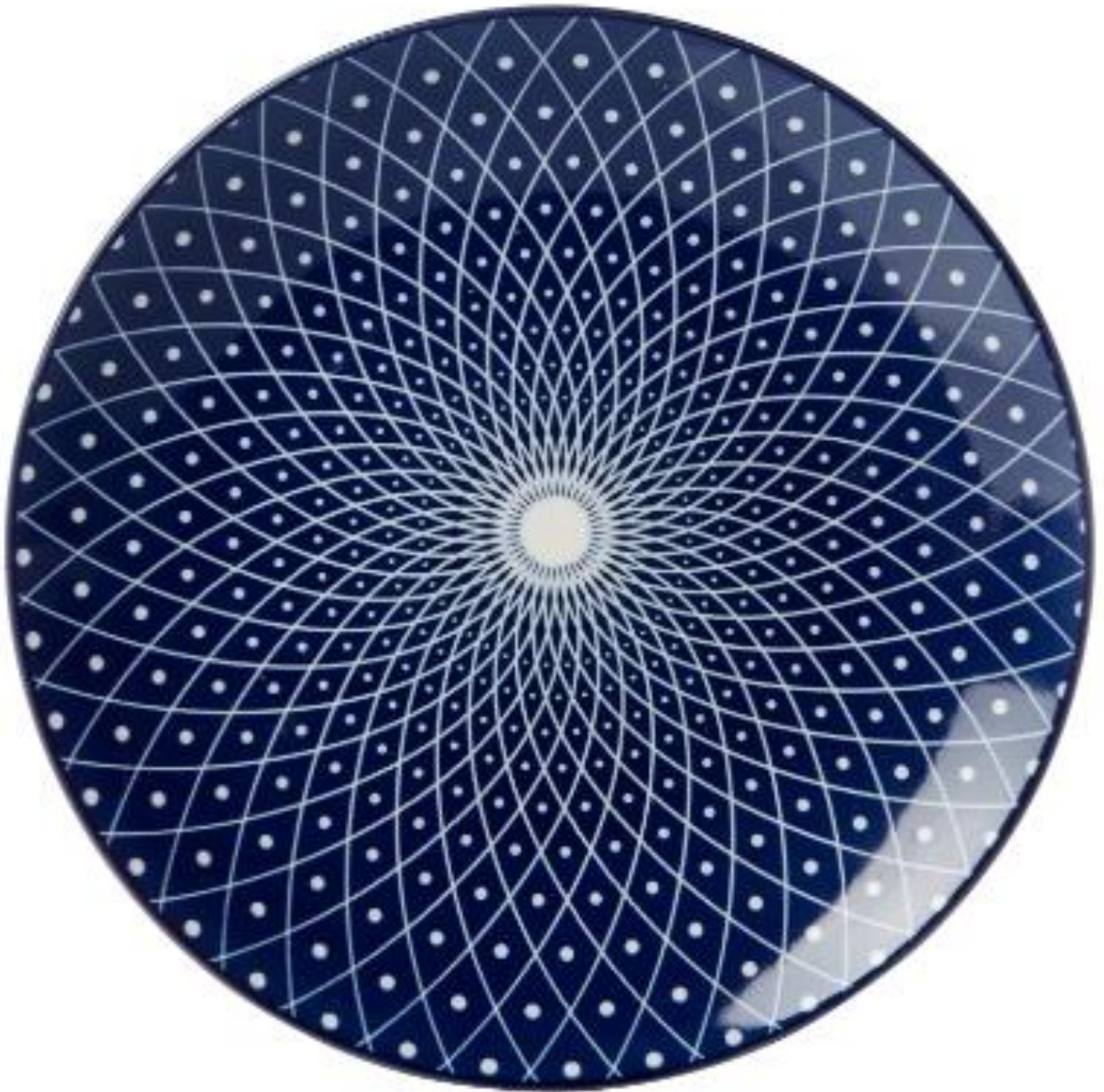






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“BUILDING BRIDGES – WHERE IS YOUR HEAD AT?”

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 .”

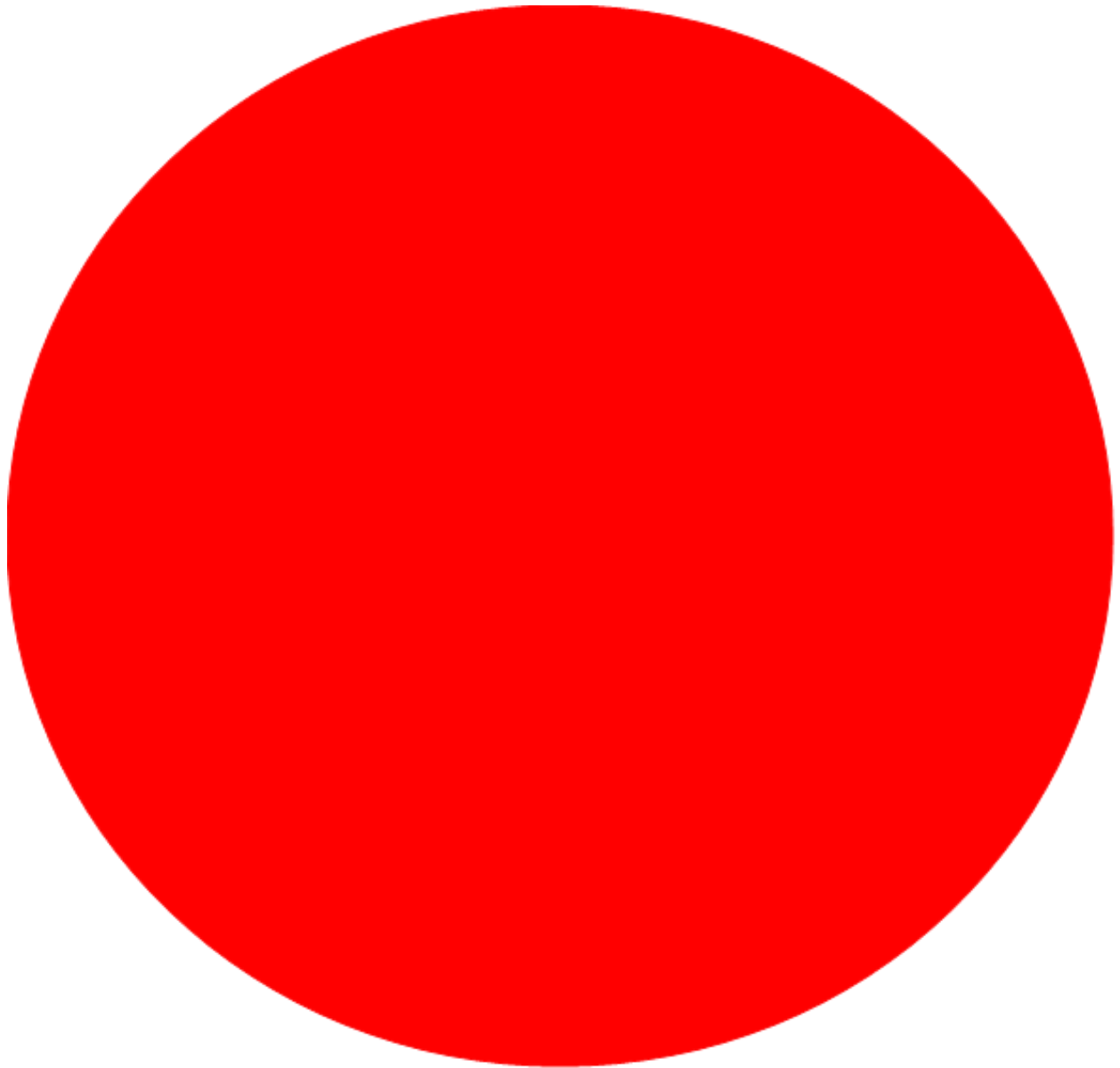
“PLACE YOUR LEFT FOOT ON THE NON-EXISTENT COLOUR.”

**“BEND OVER BACKWARDS LIKE THE LONDON BRIDGE.
WHERE IS YOUR HEAD AT?”**



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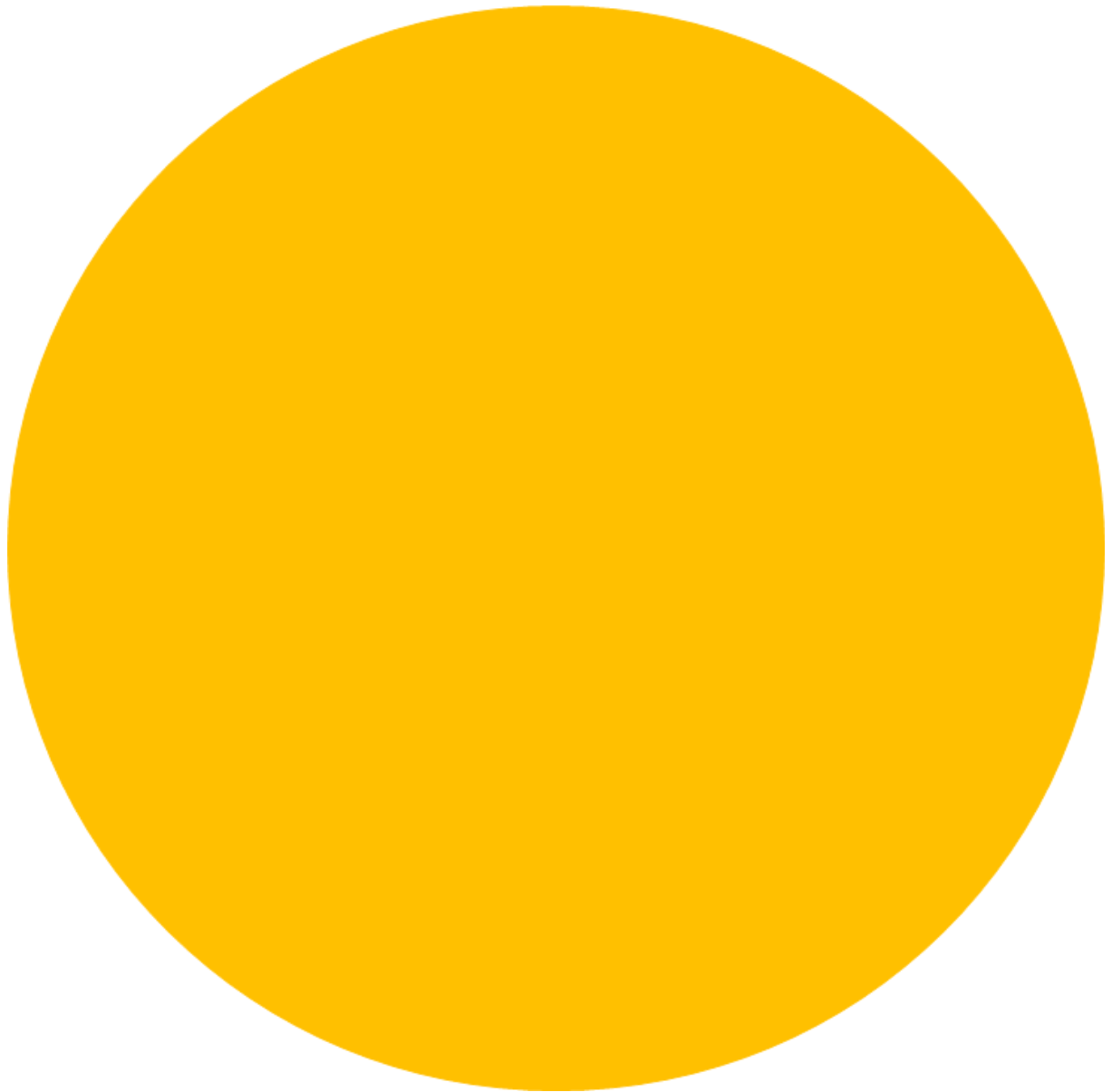
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Riddle #4: Unlocking the silverware (Search & Combination Game)





Riddle #5: Castle of Glass (Sorting Game)



PW: -----



G

1/8 l

Escape **2** Stay

1/8 l

G

o

150 ml

Escape **2** Stay

150 ml

o

d

20 cl

Escape **2** Stay

20 cl

d

s

1/4 l

Escape **2** Stay

1/4 l

s

a

1/3 l

Escape **2** Stay

1/3 l

a

ve

1/2 l

Escape **2** Stay

1/2 l

ve

the

Pint

Escape **2** Stay

Pint

the

Que

3/4 l

Escape **2** Stay

3/4 l

Que

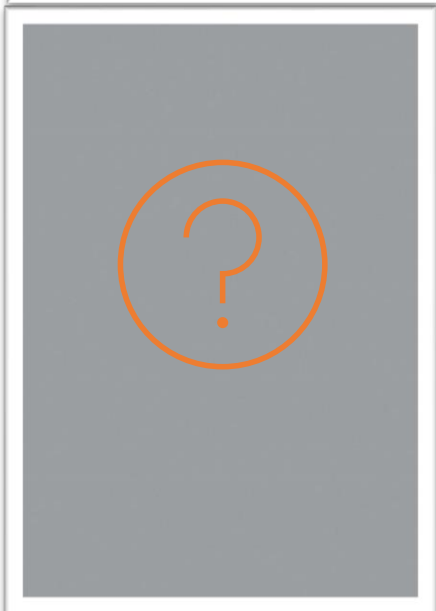
en

1 l

Escape **2** Stay

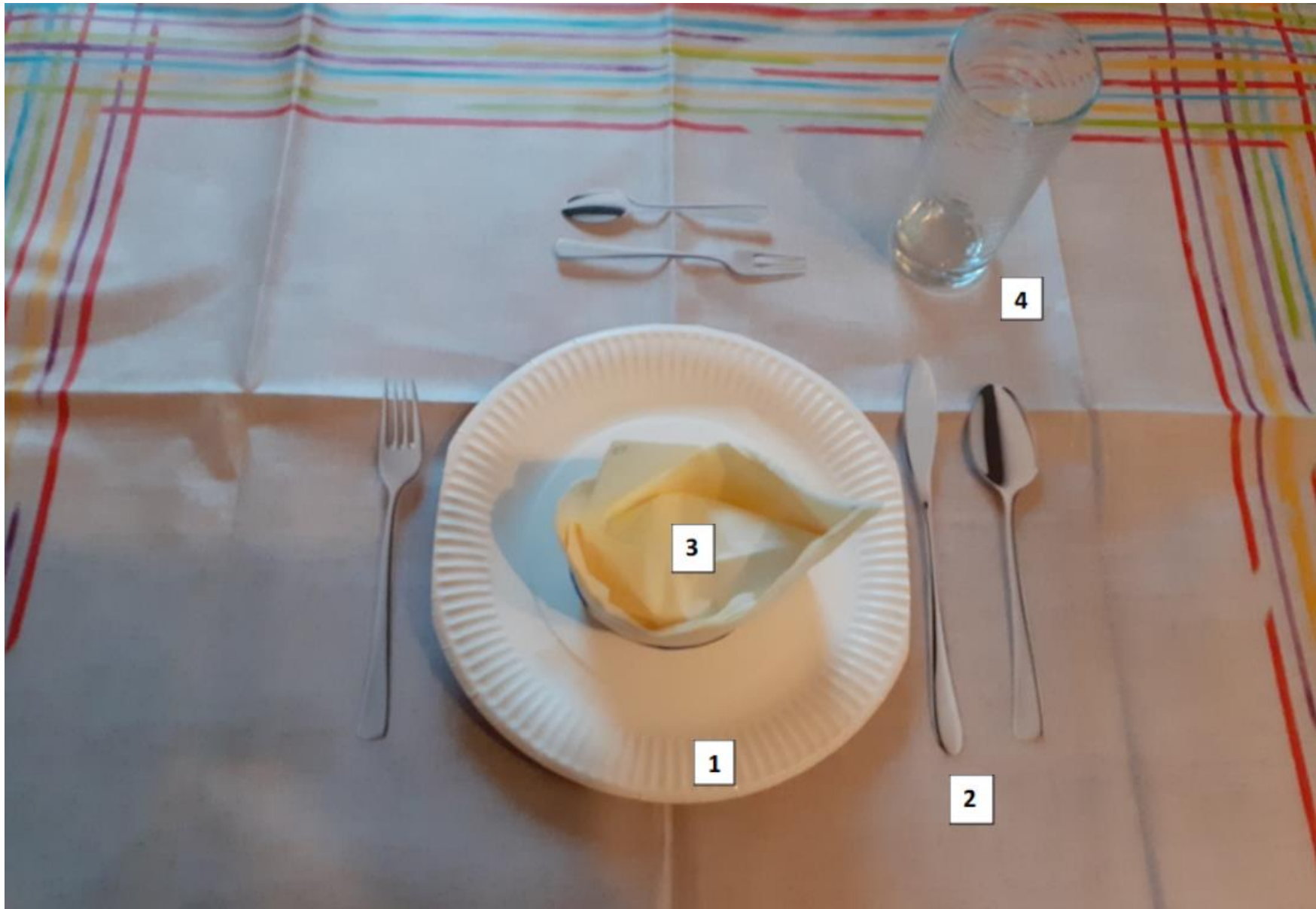
1 l

en



Riddle #6: Final Puzzle







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Escape  Stay