



# CONNECT & INSPIRE

FAWCO Region 5 Meeting  
Heidelberg • Nov 9 - 11, 2018



## FOOD DESCRIPTIONS & MENU OPTIONS

### Friday Night Welcome Dinner at Carosello Mangio Italiano, November 9, 2018

*Alte Eppelheimer Str. 50, 69115 Heidelberg-Bergheim*

"Carosello is a carousel of the senses, a language of wine, gastronomy and culture in a place which is dynamic, intimate and inviting all at the same time. A project carried out by a group of passionate entrepreneurs and experts in Italian wine and restaurants. In Carosello, everything says Italy: from the excellent raw materials selected from the best fresh Italian seasonal products to the menu created by the Chef Emanuelle Scarello, from the dining area to the interior design."

#### **Appetizer**

##### **Buffet Friulano**

A generous spread of Friulian appetizers such as prosciutto, salami, mortadella, carpaccio, caprese with buffalo mozzarella, cheeses, caponata and grilled vegetables

In addition to helping themselves to the caponata and grilled vegetables from the "Buffet Friulano", our vegan guests will also be served their own portions of bean salad, tofu balls, and a mixed salad.

#### **Main Course**

##### **Choose one of the following:**

**A. Orata alla Mugnaia:** Sea bream pan-fried in butter, served with ratatouille and oven potatoes

**B. Saltimbocca alla Romana:** Veal wrapped in prosciutto and sage, served with ratatouille and mashed potatoes

**C. Pasta alla Puttanesca:** Pasta in a sauce made with tomatoes, olives and capers

#### **Dessert**

##### **Choose one of the following:**

**A. Torta Tiramisú:** Tiramisú cake

**B. Gelato con coulis di frutti di bosco:** Ice cream (regular/vegan) with wild berry coulis

Water is included with your meal.

**Parking:** Local guests who drive to the restaurant can obtain a parking pass from the restaurant for display on your car dashboard for free parking on the premises during the duration of the dinner.



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### Saturday Night Dinner at Qube Restaurant, November 10, 2018

*Qube Hotel, Bergheimer Str. 74, 69115 Heidelberg-Bergheim*

"The Qube Restaurant stands for imaginative, regional, as well as international cuisine, setting a high value on freshness and naturalness. In 2010, Qube Restaurant became a sustaining member of Slow Food Germany. Slow Food recommends the restaurant in the category 'Where We Like to Eat' as one out of only three in Heidelberg. Local products include goat cheese from Nußloch, vegetables from 'Tomatenlust,' coffee roasted in Heidelberg by Florian Steiner, the German Coffee Roasting Champion 2009, and organic beer from 'Klosterhof.'"

**Appetizer**      **Buffalo mozzarella** with avocado, mango and an orange vinaigrette

**Main Course**      **Choose one of the following:**

**A. Grilled chicken breast** on a wild mushroom risotto, with baby spinach and port wine sauce

**B. Risotto** with black truffle spinach and parmesan

**Dessert**      **Homemade chocolate truffle** with a berry ragout and sorbet

**Parking:** The closest parking is a paid parking lot near the restaurant Carosello, *Alte Eppelheimer Str. 50, 69115 Heidelberg-Bergheim.*

### Saturday Meeting Lunch Catered by Serai, November 10, 2018

Since 1998, Serai is the expert for authentic Malaysian / Asian cuisine in the Rhine-Neckar Region, specializing in all types of dishes incorporating lemongrass, turmeric, ginger, galanga and chillies. The buffet lunch will include a soup, appetizers, a salad, main dishes (with and without meat), and dessert.

Serai's owner, Julia Rais-Morres, is a long time expat from Malaysia living in Germany. She is the founder of Cooking for Hope, an organization that works with unaccompanied refugee minors, which the Heidelberg IWC supports through volunteering and donations.

**\*Throughout the meeting on Saturday, water, coffee and tea, and a selection of sweet and savory snacks will be available.\***