

Menu

APPETIZERS

Mediterraner Nudelsalat (Germany)

A popular side dish at German barbecues, made with tomatoes, arugula, and a bit of mozzarella.

Kısır (Turkey)

A common mezze, made with bulgur and a lot of olive oil.

Samosa Chaat (India)

A popular street food dish made by topping crispy, crushed samosas with a savory chickpea curry (chole), creamy yogurt, and tangy chutneys.



MAIN DISHES

Dampfnudeln mit Kartoffelsuppe (Germany)

South German steamed dumplings with a salt crust, served with a potato and vegetable soup.

Bigoli in Salsa (Italy)

Thick spaghetti with anchovies and onions.

Venkel Ovenschotel (Netherlands)

Made with fennel, tomatoes, and cheese, eaten with boring boiled potatoes (this is what makes it Dutch).

Ghae-Seu-Vae (China)

Braised rice with cabbage, carrots, and mushrooms.

Leek and Mushroom Pie and Mash (United Kingdom)

It's a pie with leek and mushrooms, eaten together with mashed potatoes, which are made with milk and butter.



DESSERTS

Arroz con Leche (Mexico)

Rice pudding, made with milk, condensed milk, rice, cinammon, vanilla, lemon zest, and sugar.

İrmik Helvası (Turkey)

Made with semolina, butter, milk, and sugar (caution to pre-diabetics).

Madelaine (France)

Shell-shaped butter-lemon cakes with a deadly amount of butter.

Melon (France)

There is no actual melon, we're just sad Sylvain left Germany to escape Dutch food.