

#GBS2020 #BIOECONOMYMENU

## Bio-based innovative culinary delight

STARTER

### **African Fonio Salad**

served by: Yolélé

Warm fonio salad with green peppers, corn, tomato & fresh ginger.  
Add a splash of lemon, a sprinkle of brown sugar,  
a shot of olive oil and crunchy, roasted peanuts on the top!

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MAIN COURSE

### **Latin American Steak – lab-grown!**

served by: Cell Farm

Cultured beefsteak perfectly roasted with garlic cloves on the top.  
As side dishes we recommend mashed sweet potatoes and classic green beans.  
Refine it with melted butter.

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DRINK

### **Circular German Beer**

served by: Knaerzje

Enjoy your menu with a refreshing beer made from  
bread leftovers.

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DESSERT

### **Nordic cultured milk cream**

served by: Solar Foods

Fluffy cultured milk with an extra portion of natural proteins  
– produced by renewable electricity & air!  
Add a touch of sweetness with stevia, a sprinkle of almond flakes on the top  
and decorate it with seasonal fruits of your choice.

*Bon appetit!*