

Principles of the complete meal

1. If possible, many components for a chance
For example, if we have already tomatoes for the appetizer, we should not have it again in the other courses.

Exceptions: Asparagus and mushrooms during season as well as potatoes in different kinds of preparation.

2. Beside, not repetitions of:

- ☞ Kinds of preparations
- ☞ Sauces
- ☞ Colours

For example, if we serve cooked appetizer, than the main course should be prepared with another kind (stewed, roasted etc.) If we have a white sauce for the intermediate course, we cannot serve white sauce for other dishes in the complete meal.

3. If we have 2 courses with meat, than we are not allowed to use 2 light kinds (veal, poultry) or 2 dark kinds of meat (beef or venison). In this case we have to serve first the light and than the dark one.

4. Cold appetizers always before soup, warm appetizers or intermediate courses will serve between soup and main course

Exceptions: Frog legs can be served warm before the soup

5. Its is very important, that the complete meal is nutrition physiological well balanced. All essential substances should be contain

Soup:

- ☞ Stimulating for the appetite
- ☞ Stimulating for the digestion

Main course:

- ☞ Is the main part of the repletion through meat, fish, venison or poultry
- ☞ Sauces
- ☞ Side dishes

Desserts:

- ☞ Rounding of the repletion feeling
- ☞ Harmonious final

6. Avoid of inharmonious side dishes

- ☞ Sauerkraut to veal steak
- ☞ French fries to Trout „blue“

7. One frozen drink (Sorbed) between two courses for neutralising the nerves for the taste. The following course can display his typical taste again.

8. For the gala complete meal, we have to take care for the actual highlight of the dinner. Especially that we don't serve filling food. Also not allowed are two cold appetizers.
9. Pork has nothing to do on fine complete meals
Exceptions: Ham, Tenderloin or Suckling pig
10. To sheep or wether, which are older animals, we don't have to serve salads. Because we have to eat this meat always very hot, therefore the cold salad doesn't go together with fat from the meat (melting point)

11. The main course is listed like this:

- ☞ Meat, Fish, Venison and Poultry
- ☞ Preparation and Garnish
- ☞ Sauces or similar
- ☞ Vegetable
- ☞ Filling dish
- ☞ Salads with the indication of the dressing

General Information's:

- ☞ During the complete meal, always serve cheese before the desserts, because of the corresponding wines
- ☞ During writing, on the start of complete meal, all letters have to be big
- ☞ No repetitions from words, is it not possible, than we have to start on a new line