

SCHUPFNUDELN MIT SAUERKRAUT

Oyakodonburi

Pear & blackberry crumbles

Schlesisches Himmelreich

BEEF & VEGETABLE CASSEROLE

Bayrisch Blockmalz

Spiced Parsnip Shepherd's Pies

JAF Facit

JAF Facit is a contemporary sans serif text face. It is designed to be a highly legible and flexible font that does not draw the attention to itself. Instead of being original by itself it is the result of a careful examination of ancient as well as modern formal concepts. However, rather than generating average shapes, existing principles were consciously combined into a unique design solution: the word Facit, in its German version, means conclusion.

Cucumber & Poppy Seed Salad

Sweet Potato Gratin

2 TABLE SPOON TOMATO PURÉE

Green Olive Loaf

Fennel & Lime Salad

Marinated Romano Peppers with Buffalo Mozzarella

Orange Polenta Cake

Baby Squid Stuffed with Chorizo

3½ Free-Range Eggs

JAF Facit: 6 weights + italics

EXTRALIGHT + ITALIC 30 + 9PT

Boxkämpfer
Boxkämpfer

Oyakodonburi, literally “parent-and-child donburi”, is a donburi, or Japanese rice bowl dish, in which chicken, egg, sliced onions, and other ingredients are all simmered together in a sauce and then served on top of a large bowl of rice. The name of the dish, *parent-and-child donburi*, is a poetic reflection of the fact that both chicken and egg are used in the dish. In Japan, oyakodon is often served in soba restaurants and other traditional Japanese restau-

LIGHT + ITALIC 30 + 9PT

Geophysical
Geophysical

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REGULAR + ITALIC 30 + 9PT

Discotheques
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SEMIBOLD 30 + 9PT

Brooklyner
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BOLD 30 + 9PT

Vituperabile
Vituperabile

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EXTRABOLD 30 + 9PT

Quizdeltagerne
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LIGHT + SEMIBOLD 12PT

Sauerkraut is finely shredded cabbage that has been fermented by various lactic acid bacteria, including **Leuconostoc**, **Lactobacillus**, and **Pediococcus**. It has a long shelf-life and a distinctive sour flavor, both of which result from the lactic acid that forms when the bacteria ferment the sugars in the cabbage. It is therefore not to be confused with coleslaw, which receives its acidic taste from vinegar.

REG + BOLD 12PT

La tarte flambée est un plat traditionnel alsacien, mais aussi des régions adjacentes du Palatinat et du Pays de Bade, composé d'une fine abaisse de pâte à pain rectangulaire recouverte de crème épaisse et/ou de crème et fromage blanc et garnie de lardons, d'oignons crus en rondelles puis rapidement cuite au four très chaud. Au contraire du Baeckeoffe, qui est d'origine urbaine et

SEMIBOLD +
EXTRABOLD 12PT

Spettekaka, spettkaka (eller på skånska: "spiddekauga" eller "spiddekage") är ett bakverk och räknas som en skånsk specialitet. **Skånsk spiddekaga** är ett geografiskt skyddat livsmedelsnamn inom EU. Den måste alltså tillverkas i Skåne för att få bära namnet. En smet bestående av bland annat ägg, potatismjöl och socker ringlas mycket sakta under gräddningen på ett roterande träspett

EXTRALIGHT + ITALIC 18PT

Crumble (dt.: *Krümel*) ist eine beliebte Gattung von Nachspeisen aus der englischen Küche. Dabei handelt es sich um mit Streuseln überbackene Früchte. Crumbles werden warm

REG + ITALIC 18PT

El origen del actual *gazpacho* es incierto, aunque tradicionalmente se le ha considerado un plato del interior de Andalucía, donde el aceite de oliva y los productos de la huerta

BOLD + ITALIC 18PT

Pączek – pulchne ciastko drożdżowe z mąki pszennej w kształcie nieco spłaszczonej kuli. Zazwyczaj nadziewane konfiturą różaną lub owocami, ale też likierem, budyniem,

