



FUTURE CUISINE

Presented by

**LAUREN
WILDBOLZ**

THE FUTURE OF CATERING

‘I’ve Seen the Future and it is Green’. Taking it upon herself to create dishes and menus with only plant-based ingredients, Swiss pioneer of vegan-cooking, Lauren Wildbolz, represents the future of fine dining.

In a kitchen packed with flavours, Wildbolz and her team strive to bring the best and most innovative recipes to table, making Future Cuisine the future of haute cuisine.

So, if you are in need of culinary inspiration, look no further. Be it for your business event, birthday party, or wedding, Future Cuisine will be sure to meet your dreams. Following a personal consultation, we offer individual plans to suit any occasion with a promise of undreamt pleasure for you and your guests. Future Cuisine stands for a top-class culinary art performance. Like from the future. Only today. futurecuisine.ch

LAUREN WILDBOLZ

In 2008, Lauren Wildbolz founded the first vegan restaurant in Switzerland, ‘Vegan Kitchen & Bakery’ and has since become renowned internationally for her purely plant-based cooking skills.

During her bachelor’s degree at the Zurich University of the Arts (ZHdK), Lauren explored how ethical and social concerns could be reconciled with fine dining, healthy cooking and high-quality food.

Her unconventional ideas hit the pulse of the times and aroused interest in sustainable enjoyment, especially among gourmet food lovers. Her projects provoke investigation and debate – from how one should handle their food, to protection of the environment, and social and political issues.

Having published two books on vegan nutrition and ethics, Lauren is now working on her third book on the future of nutrition. What’s more, Lauren teaches about sustainability in her cooking courses, trains companies how to cook vegan and plant-based dishes and is a lecturer and expert at the Neuro Culinary Center in Vitznau.

Randensalat mit Zitrusfrüchten, Edamame, Sesamdressing und Brunnenkresse



Pastinaken-Gemüse Chips mit Dukkan



Seitan-Geschnetzeltes mit Kartoffelstock



Pink Dinkel Risotto mit Kichererbsen Curry



WEDDING BELLS



Omni Pork Laap mit Reissnudeln



Orange Cauliflower Dream Suppe



Mitternachts Gulaschsuppe



Wedding Cake (Diverse Optionen)



WEDDING BELLS

Planning a wedding? Want to enjoy your special day with all five of your senses?

From a lavish buffet to a multi-course to a wedding cake, everything from Future Cuisine is natural, vegetable-based and as healthy as love. The richness of flavours in our exquisitely prepared meals not only satisfy vegans, but carnivores and flexitarians will be enticed too! Not only do we provide high-quality food, but we respond to your special requests too, offering you with a suitable plan that focuses on presentation and style too.

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