

SET MENU

Le MERIDIEN

MENU I

Carrot and blood orange soup with coconut milk and chili strands
 Fillet of pikeperch in sesame almond crust with tomato, olive ragout,
 rosemary gnocchi
 Chocolate mousse with marinated figs

Per person..... € 28
 (from 10 persons)

MENU II

Pea soup macchiato with sauté chanterelles and herbs
 Juicy grilled veal loin steak in tarragon sauce, tempura asparagus and
 potato sesame rounds
 Valrhona chocolate dream with kumquat ragout

Per person..... € 36
 (from 10 persons)

MENU III

Foamed white tomato soup with grilled king prawn and pumpkin seed oil
 Fillet of beef in herb and pepper crust with morel mushroom cream sauce,
 grilled vegetables, potato and leek gratin
 Strawberry panna cotta with coconut-coated pineapple gratin

Per person..... € 40
 (from 10 persons)

MENU IV

Carpaccio of beef with grilled mushrooms, lime and olive marinade, rocket
 salad and Parmesan crisps
 Curry and lemongrass soup with prawn skewer and roasted coriander
 Fillet of veal in bread crust with pink peppercorn sauce, green asparagus
 and La Ratte potatoes
 Flambéd apple and pear tart with almonds, vanilla ice-cream and mint

Per person..... € 48
 (from 10 persons)

MENU V

Cream of zucchini soup with truffle oil and salmon strips

Soufflé fillet of turbot in saffron sauce with Parisienne potatoes and cocktail tomatoes

Breast of guinea-fowl wrapped in Serrano ham with rosemary and fried chanterelles, served with mini-bread dumplings with cranberries

Nougat parfait on vanilla custard with exotic fruits

Per person..... € 48
(from 10 persons)

MENU VI

Marinated halibut and marinated Louisiana shrimps with papaya-mango salsa and salad bouquet

Champagne soup with crayfish and chervil

Rare roast loin of venison on date and cranberry sauce with baby carrots and almond spaetzle noodles

Coconut cream in chocolate pot with fried mango slices and vanilla ice-cream

Per person..... € 50
(from 10 persons)

MENU VII

Barbary duck consommé with porcini ravioli

Medallions of monkfish on sweet and sour vegetables with lentil medley

Rare roast rack of lamb in Dijon mustard crust with green bean and mango bundles and gratin potatoes

Mandarin crème brûlée with pineapple fried in Tasmanian pepper

Per person..... € 52
(from 10 persons)

VEGETARIAN MENU I

Cream of celery soup with croûtons

Penne sautéed with rocket, sun-dried tomatoes, cocktail tomatoes and morel mushrooms

Apple tart with Calvados sauce

Per person..... € 28
(from 10 persons)

VEGETARIAN MENU II

Vegetable carpaccio with rocket, pignoli and shaved Parmesan

Spaghettini fried with sesame, chili and ginger, served with grilled vegetable skewers

Freshly cut fruit pieces with mango sorbet

Per person..... € 28
(from 10 persons)

VEGETARIAN MENU III

Carrot and ginger soup with honey banana fried in won ton wrapper

Hot and spicy couscous with seven Oriental vegetables, served with yoghurt dip with coriander and capers

Mandarin crème brûlée with espresso ice-cream

Per person..... € 28
(from 10 persons)

WHY NOT CREATE YOUR OWN PERSONAL SET MENU?

Select your preferences from the categories to assemble your personal set menu.

COMFORT

1 appetiser

1 main course

1 dessert

Per person.....€ 38
(from 10 persons)

EXCLUSIVE

1 appetiser

1 entrée

1 main course

1 dessert

Per person.....€ 45
(from 10 persons)

SET MENUS
CREATE YOUR OWN SET MENU

APPETISERS

Beef carpaccio with grilled zucchini slices, rocket and Parmesan
Tuna in herb crust with fennel and Jicama salad and wasabi cream
Home-cured salmon with wolffish caviar, salad garnish and
Swiss potato roesti
Grilled green asparagus with scallop, Serrano ham and truffle vinaigrette

SOUPS

Refreshing herb soup with shrimps
Cream of vine tomato soup with pesto cream
Cream of porcini and hazelnut soup with duck liver
Clear beef consommé with vegetable pearls, sherry and cheddar stick

MAIN COURSES

Medallions of pork in mango and pepper sauce with truffled fettuccine and sauté snow peas
Duck breast medium-rare on sweet onions with cassis, grilled vegetables and mini-bread dumplings
Mixed grill of beef, lamb and chicken with porcini ragout, saffron pasta and baby carrots with vanilla
Rack of lamb with tomato and rosemary crust, served with green beans with hazelnuts and potato and leek gratin
Salmon fillet in a Szechuan pepper crust on leaf spinach with basmati rice coin
Zucchini piccata with Provencal vegetables and Parmesan gnocchi

DESSERTS

Dark chocolate mousse with pineapple carpaccio and berry salad
Vanilla crème brûlée with almond curl and cranberries
White and dark chocolate parfait with macadamia nuts and cassis sorbet
Crème caramel with orange salad and marinated dates
Cream cheese strudel with morello cherries and walnut ice-cream
Mascarpone terrine with strawberry carpaccio and marinated orange fillets



Le MERIDIEN

BANQUETTING SALES DEPARTMENT

For further information and group reservations:

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