



LE MERIDIEN  
BARCELONA

CHRISTMAS 09



24-12-09

CHRISTMAS EVE DINNER / 59€\*

Warm baked pepper and aubergine cream and anchovies foam

Mi-cuit foie, cream of sweet potato and apricot and honey sponge

Bass casserole with clams and crunchy croutons

Coconut sponge with pineapple, caipirinha foam and ginger-lime sorbet

Turrons-nougats

Coffee and petits fours

Children menu / 29€\*

25-12-09

CHRISTMAS DAY LUNCH / 49€\*

Cream of prawns with gingerbread

Galets soup traditional style

Turkey stuffed with prunes and pine nuts

Tiramisu with vanilla ice-cream

Turrons-nougats

Coffee and petits fours

Children menu / 29€\*

26-12-09

BOXING DAY LUNCH / 49€\*

Cream of beetroot with quail's eggs and truffle oil

Artichoke salad, duck ham and cream of pumpkin with vanilla

Cannelloni homemade

Pistachio plumcake, lemon crème-caramel

white chocolate mousse and yoghurt ice-cream

Turrons-nougats

Coffee and petits fours

Children menu / 29€\*

\* TAX included / Children menu: 4 to 12 years old



31-12-09

NEW YEAR'S EVE GALA DINNER / 195€\*

music from our resident dj

Caramelized curd foie-gras, artichoke and crisp bread

Warm potato parmentier, ginger, prawn and strawberry dressing

Capuccino of mussels and green asparagus

Roasted sea bass, shrimp raviolis and fried eggs cream

Rack of lamb roasted with herbs, foie-gras, mini-pears, and Manchego cheese sauce

Red berries granité, hibiscus and yogurt

White chocolate, macadamia nuts foam, passion fruit and green tea

Lucky grapes

Coffee and petits fours

WINES

D.O. Rueda, Marqués de Riscal, Bodegas Marqués de Riscal

D.O. Penedés, Gran Coronas, Bodegas Torres

D.O. Cava, Anna de Codorniu

Children menu / 49€\*

31-12-09 / 01-01-10

WELCOME 2010 / 49€\*

NEW YEAR EVE PARTY from 23.00 hrs

Welcome drink

Snack at 2 AM

Live DJ

\* TAX included / Children menu: 4 to 12 years old



01-01-10

NEW YEAR'S DAY BUFFET LUNCH / 42€\*

COLD

Mixed salad leaves  
from the Boqueria Market  
Minced seafood  
Salt-cold salad  
Galician-style octopus  
Mussels with spanish vinagrette  
Assorted ibèrian cold cuts  
Assorted smoked fish  
Canary smoked ham  
Seafood terrine  
Sushi with soy sauce  
Assorted cheese plate  
Cooked prawns  
Fresh oysters  
Cooked crab  
Sea snails  
Fresh cockles  
Salted shrimps

Caviar with melba toast  
Anchovies in vinegar  
Cured Cantabrian anchovies in oil  
Citrus marinated tuna

HOT

Fish soup  
Sautéed pasta with mushrooms  
and parmesan cheese  
Leg of lamb with apricots and prunes  
Hake Donostia style  
Mixed vegetables  
Potato and pear gratin  
Grilled crayfish

DESSERTS

Selection of catalan patisserie  
Assorted sweets and desserts  
Turrons - nougats  
Fresh fruit

Coffee and petits fours

Children menu / 25€\*

06-01-10

THREE KINGS DAY LUNCH / 39€\*

Crispy bread with goat cheese and cured ham  
Cream of lobster with seafood  
Duck breast, ragôut of chestnuts, mushrooms and potatoes  
Tarte Tatin, spiced streussel, vanilla ice-cream and cider sherbet  
Turrons-nougats  
Coffee and petits fours  
Children menu / 25€\*

\* TAX included / Children menu: 4 to 12 years old