

la fête

by Le MERIDIEN



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CELEBRATING

TAPAS

ENJOYING

COCKTAIL MENU

SPECIAL CONDITIONS

Minimum reservation of 20 people required for private dining room
01 Bottle of Wine / Cava for every 03 people

*All menus have their vegetarian version
*All dishes must be chosen 10 days in advance

Payment terms: 100% prepaid

CELEBRATING

Choose a starter, a main course and a dessert

Welcome glass of cava

STARTER

Catalan-style artichoke, slow-cooked with a traditional nut and porcini mushroom picada

Marinated salmon carpaccio, lamb's lettuce bouquet, pickled red onion and caperberries

MAIN COURSE

Sea bream with garlic, creamy saffron polenta and crispy corn

Slow-braised beef in homemade BBQ sauce, served with celeriac purée

DESSERT

Creamy cheesecake with passion fruit coulis and vanilla crumble

Lemon sorbet with kiwi wedges infused with fresh mint

Austum Roble Ecológico – D.O. Ribera del Duero
La Armonía Chardonnay – D.O. Costers del Segre
Codorníu Cuvée Original Brut Ecológico

Water and Soft drinks

Illy coffee with nougats and wafers

VAT included

la fête by Le MERIDIEN

52€ Lunch | Dinner

57€ In Private Room

CELEBRATING
VEGETARIAN VERSION

Welcome glass of cava

STARTER

Catalan-style artichoke, slow-cooked with a traditional nut and porcini mushroom picada

MAIN COURSE

Portobello mushroom with garlic sauté, creamy saffron polenta, and crispy corn

DESSERT

TO CHOOSE

Creamy cheesecake with passion fruit coulis and vanilla crumble

Lemon sorbet with kiwi wedges infused with fresh mint

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Water and Soft drinks

Illy coffee with nougats and wafers

VAT included

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52€ Lunch | Dinner

57€ In Private Room

TAPAS

Welcome glass of cava

"TAPAS" SELECTION

Iberian ham on crystal bread toast with vine tomato

Mini Caprese salad with yellow cherry tomatoes and marinated Brie cheese

Prawn tempura with pineapple chutney

Oyster mushroom salad

Assorted croquettes

MAIN COURSE

TO CHOOSE

Sea bass loin alla puttanesca with crispy potato gnocchi

Slow-cooked lamb medallion with its natural jus and warm frisée salad

DESSERT

TO CHOOSE

Apple tart with vanilla and cinnamon cream

Traditional Mallorcan-style almond cake "Gató"

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Codorníu Cuvée Original Brut Ecológico

Water and Soft drinks

Illy coffee with nougats and wafers

VAT included

la fête by Le MERIDIEN

58€ Lunch | Dinner

63€ In Private Room

TAPAS
VEGETARIAN VERSION

Welcome glass of cava

"TAPAS" SELECTION

Mushroom croquettes

Oyster Mushroom Salad

Green asparagus tempura

Mini Caprese salad with yellow cherry tomatoes and marinated Brie cheese

Coca bread with tomato and extra virgin olive oil

MAIN COURSE

Crispy potato gnocchi with artichoke ragout

DESSERT

TO CHOOSE

Apple tart with vanilla and cinnamon cream

Traditional Mallorcan-style almond cake "Gató"

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Codorníu Cuvée Original Brut Ecológico

Water and Soft drinks

Illy coffee with nougats and wafers

VAT included

la fête by Le MERIDIEN

58€ Lunch | Dinner

63€ In Private Room

ENJOYING

Choose a first course, a second course and a dessert

Welcome glass of cava

FIRST COURSE

Confit Portobello mushrooms with foie emulsion and rye breadcrumbs

Beef sirloin carpaccio with baby gem lettuce leaves and Caesar-style dressing

SECOND COURSE

Croaker with garlic, cava sauce and clams

Grilled beef tenderloin with truffled potato and spinach cream, served with Port wine demi-glace sauce

DESSERT

White chocolate mousse with red berry soup infused with anise and cinnamon

Pear crumble with salted caramel ice cream

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La Armonía Chardonnay – D.O. Costers del Segre
Codorníu Cuvée Original Brut Ecológico

Water and Soft drinks

Illy coffee with nougats and wafers

VAT included

la fête by Le MERIDIEN

65€ Lunch | Dinner

70€ In Private Room

ENJOYING
VEGETARIAN VERSION

Welcome glass of cava

FIRST COURSE

Confit Portobello mushrooms with leek and black garlic emulsion and rye breadcrumbs

SECOND COURSE

Tofu tataki marinated in vegetable broth served with truffled potato purée and spinach

DESSERT

TO CHOOSE

White chocolate mousse with red berry soup infused with anise and cinnamon

Pear crumble with salted caramel ice cream

Austum Roble Ecológico – D.O. Ribera del Duero
La Armonía Chardonnay – D.O. Costers del Segre
Codorníu Cuvée Original Brut Ecológico

Water and Soft drinks

Illy coffee with nougats and wafers

VAT included

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65€ Lunch | Dinner

70€ In Private Room

COCKTAIL MENU

Pretzel bread sandwich filled with surimi salad

Fuet tartare with Parmesan crisp

Sea bass ceviche with pineapple pico de gallo and tortilla chips

Salt cod esqueixada with Kalamata olive tapenade

Mini 111 burgers

Selection of croquettes

Falafel skewer with white sesame sauce

Grilled octopus with mildly spicy red mojo sauce

Crispy gnocchi with brava sauce

Baby squid in its own ink

Mushroom fideuà casserole

Selection of fruit in syrup

Assortment of the chef's mini desserts

Selection of nougats and wafers

Mineral water & Soft drinks
Beer
Wine & Castellblanc cava

80€

Lunch | Dinner

VAT included

Minimum of 40 people 90-minute service

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AVAILABLE EXTRA OPTIONS FOR YOUR CELEBRATION

PICA PICA OPTIONS DURING THE WELCOME DRINK

Vegetable chips 3.00€/pp
Montadito of ham or roasted vegetables 3.00€/pp

DRINKS EXTRA OPTIONS

Beer or glass of wine 6.00€

Cocktails 12.00€

Drink package €29/pp - Duration: 1:30h

- Cava Cuvée Original Eco
- Water & Soft Drinks
- Beer
- Vino Blanco Clamor Eco
- Vino Tinto Clamor Eco
- Whiskey
- Gin
- Vodka

VAT included

pp= price per person



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BARCELONA