Le MERIDIEN
BARCELONA

CHRISTMAS EVE DINNER

APPETIZER

Warm porcini mushroom velouté shooter with Parmesan espuma

Marinated salmon blini with dill sour cream

Caramelised onion tatin with smoked pork jowl and thyme goat cheese

STARTER

Seared scallop with chestnut cream emulsified with white truffle oil

MAIN COURSES

Confit hake loin with roasted leek maki and saffron pil-pil sauce

Grilled duck tataki with potato terrine and cherry demi-glace

DESSERT

Lemon nougat crémeux with crushed ginger biscuit

Viña Pomal Blanco Reserva (Tempranillo Blanco) – D.O.Ca. Rioja
El Pispa garnacha – D.O. Montsant
Codorníu Limited Edition Brut

Water and Soft drinks

Illy coffee with nougats and wafers

VAT included

Payment and cancellation policy: For December 24 and 25, 100% prepayment is required 8 days in advance, and for December 31, 15 days in advance. The prepayment is non-refundable in case of cancellation.

89€

CHRISTMAS EVE DINNER
VEGETARIAN VERSION

APPETIZER

Warm porcini mushroom velouté shooter with Parmesan espuma

Marinated oyster mushroom blini with dill sour cream

Caramelised onion tatin with thyme goat cheese

STARTER

Seared tofu with chestnut cream emulsified with white truffle oil

MAIN COURSES

Roasted leek maki with pickled cabbages and baby leaves

Potato gnocchi with saffron cream and roasted garlic

DESSERT

Lemon nougat crémeux with crushed ginger biscuit

Viña Pomal Blanco Reserva (Tempranillo Blanco) – D.O.Ca. Rioja
El Pispa garnacha – D.O. Montsant
Codorníu Limited Edition Brut

Water and Soft drinks

Illy coffee with nougats and wafers

VAT included

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89€

CHRISTMAS EVE DINNER
CHILDREN'S MENU

APPETIZER

Crunchy coca bread with tomato and Iberian ham

Crispy prawns with homemade mayonnaise

MAIN COURSE

Sirloin medallions with French fries

DESSERT

Chocolate pudding with filled wafer sticks

Assortment of ice creams

Water and Soft drinks

Illy coffee with nougats and wafers

VAT included

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37€

Children from 4 to 12 years old

CHRISTMAS DAY LUNCH

STARTER

Salt-baked king prawns with mild piquillo pepper mojo

FIRST COURSE

Traditional Catalan Escudella soup with "galets" pasta and slow-cooked meats

SECOND COURSE

Catalan-style slow-cooked free-range chicken with dried fruits and nuts

DESSERT

Apple sablé with nougat ice cream

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El Pispa garnacha – D.O. Montsant
Codorníu Limited Edition Brut

Water and Soft drinks

Illy coffee with nougats and wafers

VAT included

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75€

CHRISTMAS DAY LUNCH
VEGETARIAN VERSION

STARTER
Seasonal mushroom fricassée with grilled endives

FIRST COURSE
Garlic soup with slow-cooked egg and country bread crumbs

SECOND COURSE
Ricotta and spinach cannelloni with Aurora sauce and Parmigiano Reggiano shavings

DESSERT
Apple sablé with nougat ice cream

Viña Pomal Blanco Reserva (Tempranillo Blanco) – D.O.Ca. Rioja
El Pispa garnacha – D.O. Montsant
Codorníu Limited Edition Brut

Water and Soft drinks

Illy coffee with nougats and wafers

VAT included

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75€

CHRISTMAS DAY LUNCH
CHILDREN'S MENU

APPETIZER

Crunchy coca bread with tomato and Iberian ham

Crispy prawns with homemade mayonnaise

MAIN COURSE

Sirloin medallions with French fries

DESSERT

Chocolate pudding with filled wafer sticks

Assortment of ice creams

Water and Soft drinks

Illy coffee with nougats and wafers

VAT included

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37€

Children from 4 to 12 years old

NEW YEAR'S EVE DINNER

APPETIZER

Hand-carved acorn-fed Iberian ham

Grilled scallop bite with salmon roe

Free-range poultry court-bouillon with pearl onions

Icelandic cod fritter with black lemon aioli

Roasted pepper coca with Cantabrian anchovies

STARTER

Roasted cauliflower velouté with black truffle and extra virgin olive oil

Sweet corn crêpe with slow-braised pork ragout

MAIN COURSES

Turbot "à la marinera" with onion compote and green asparagus

Dry-aged beef tenderloin with grilled trinxat and Port wine glazed foie gras

PRE-DESSERT

Iced mandarin and mint shooter

DESSERT

Baileys crème caramel with candied kumquat

Turons Vallcorba Cabernet Sauvignon – D.O. Costers del Segre
Viña Pomal Blanco Reserva (Tempranillo Blanco) – D.O.Ca. Rioja
Codorníu Ars Collecta Blanc de Noirs & Rosé

Water and Soft drinks

Illy coffee with nougats and wafers

VAT included

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195€

Includes two drinks and DJ until 2:30am

NEW YEAR'S EVE DINNER
VEGETARIAN VERSION

APPETIZER

Selection of aged cheeses

Vegetable court-bouillon with pearl onions

Roasted pepper coca with PDO smoked mozzarella

Spinach and fresh mató cheese croquette with black lemon aioli

STARTER

Roasted cauliflower velouté with black truffle and extra virgin olive oil

Sweet corn crêpe with seasonal mushroom ragout

MAIN COURSES

Linguine with tomato stew, onion compote and green asparagus

Portobello and shiitake mushroom stew with Porto wine reduction and grilled trinxat

PRE-DESSERT

Iced mandarin and mint shooter

DESSERT

Baileys crème caramel with candied kumquat

Turons Vallcorba Cabernet Sauvignon – D.O. Costers del Segre
Viña Pomal Blanco Reserva (Tempranillo Blanco) – D.O.Ca. Rioja
Codorníu Ars Collecta Blanc de Noirs & Rosé

Water and Soft drinks

Illy coffee with nougats and wafers

VAT included

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195€

Includes two drinks and DJ until 2:30am

NEW YEAR'S EVE
CHILDREN'S MENU

APPETIZER
Ham croquette

MAIN COURSE
Meat ravioli with Neapolitan sauce

SECOND COURSE
TO CHOOSE

Fish and chips with tartar sauce and crudités

Grilled sirloin medallions with potatoes and baby leaf salad

DESSERT
Chocolate and walnut brownie with vanilla ice cream

Water and Soft drinks

Illy coffee with nougats and wafers

VAT included

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65€

Children from 4 to 12 years old

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BARCELONA