

Le MERIDIEN
BARCELONA



89€

CHRISTMAS EVE DINNER

APPETIZER

Prawn tartare infused with green tea

Artichoke bite with Iberian ham

Cured cheese emulsion with balsamic grapes

STARTER

Mushroom cream with black garlic emulsion and foie shavings

MAIN COURSES

Oven-baked sea bass loin with squid noodles in white wine sauce

Slow-cooked lamb leg taco with baby potatoes

DESSERT

Chocolate cake with praline crisp, coffee mousse, and white chocolate ganache

Illy coffee with nougats and wafers

Pomal 500 - Crianza D.O Rioja

Pomal Blanco Reserva – Tempranillo Blanco - D.O Rioja

Cava Codorniu Limited Edition Brut

Water and Soft drinks

Coffee

VAT included

Payment terms: 100% prepaid and cancellation up to 5 days before

la fête
by MERIDIEN

VEGETARIAN CHRISTMAS EVE DINNER

89€

APPETIZER

Beetroot and tomato tartare infused with green tea

Artichoke bite with caramelized shallot

Cured cheese emulsion with balsamic grapes

STARTER

Mushroom velouté with black garlic emulsion

MAIN COURSE

Girolles with garlic-parsley, green asparagus cream, and country bread crumbs

DESSERT

Chocolate cake with praline crisp, coffee mousse, and white chocolate ganache

Illy coffee with nougats and wafers

Pomal 500 - Crianza D.O Rioja

Pomal Blanco Reserva – Tempranillo Blanco - D.O Rioja

Cava Codorniu Limited Edition Brut

Water and Soft drinks

Coffee

VAT included

Payment terms: 100% prepaid and cancellation up to 5 days before

la fête
by MERIDIEN

45€

Children from 4 to 12 years old

CHILDREN'S MENU CHRISTMAS EVE DINNER

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

VAT included

Payment terms: 100% prepaid and cancellation up to 5 days before

la fête
by MERIDIEN

70€

CHRISTMAS DAY LUNCH

STARTER

Seafood salad with grilled endives and Kalamata olive mayonnaise

FIRST COURSE

Traditional "Escudella"

SECOND COURSE

Pagés chicken confit Catalan style with nuts and candied plums

DESSERT

Roasted fig sablé with Bulgarian Yogurt ice cream

Illy coffee with nougats and wafers

Austum – D.O Ribera del Duero – Roble ECO
La Armonia – Chardonnay D.O - Costers del Segre
Cava Codorniu Limited Edition Brut
Water and Soft drinks
Coffee

VAT included

Payment terms: 100% prepaid and cancellation up to 5 days before

la fête
by MERIDIEN

VEGETARIAN CHRISTMAS DAY LUNCH

70€

STARTER

Seasonal mushroom salad with grilled endives and Kalamata olive mayonnaise

FIRST COURSE

Onion soup with herb crouton and gratinated Brie cheese

SECOND COURSE

Spinach and ricotta ravioli with 'Catalan-style' sauce, nuts and plums

DESSERT

Roasted fig sablé with Bulgarian Yogurt ice cream

Austum – D.O Ribera del Duero – Roble ECO
La Armonia – Chardonnay D.O - Costers del Segre
Cava Codorniu Limited Edition Brut
Water and Soft drinks
Coffee

VAT included

Payment terms: 100% prepaid and cancellation up to 5 days before

la fête
by MERIDIEN

35€

Children from 4 to 12 years old

CHILDREN'S MENU CHRISTMAS DAY LUNCH

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

VAT included

Payment terms: 100% prepaid and cancellation up to 5 days before

la fête
by MERIDIEN

49€

BOXING DAY LUNCH

STARTER

Fresh salmon carpaccio with dill sponge and citrus salad

MAIN COURSE

Roast beef cannelloni with goat milk bechamel and Craterellus Cornucopioides

DESSERT

Chocolate mille-feuille with red fruits and raspberry gel

Austum – D.O Ribera del Duero – Roble ECO
La Armonia – Chardonnay D.O - Costers del Segre
Cava Codorniu Limited Edition Brut
Water and Soft drinks
Coffee

VAT included

Payment terms: 100% prepaid and cancellation up to 5 days before

la fête
by MERIDIEN

49€

VEGETARIAN BOXING DAY LUNCH

STARTER

Fresh zucchini carpaccio with romesco sauce and citrus salad

MAIN COURSE

Mushroom cannelloni with goat milk béchamel and Craterellus Cornucopioides

DESSERT

Chocolate mille-feuille with red fruits and raspberry gel

Austum – D.O Ribera del Duero – Roble ECO
La Armonia – Chardonnay D.O - Costers del Segre
Cava Codorniu Limited Edition Brut
Water and Soft drinks
Coffee

VAT included

Payment terms: 100% prepaid and cancellation up to 5 days before

la fête
by MERIDIEN

25€

Children from 4 to 12 years old

CHILDREN'S BOXING DAY 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

VAT included

Payment terms: 100% prepaid and cancellation up to 5 days before

la fête
by  MERIDIEN



Includes two drinks and DJ until 2:30am

NEW YEAR'S EVE DINNER

APPETIZER

Warm celery and Granny Smith apple cream

Bluefin tuna tataki with bitter orange cream

Date bonbon with Gorgonzola cheese and walnuts

"Cor de Bou" tomato bruschetta with Iberian ham and extra virgin olive oil pearls

STARTER

Crispy corn taco with grilled avocado and pickled spring onion

Smoked cod with roasted peach emulsion and mixed microgreens

MAIN COURSES

Monkfish loin with creamy barley risotto and lime butter

Beef tenderloin in Port wine with guanciale veil and truffled potato block

PRE-DESSERT

Iced lemon shot with mint

DESSERT

Orange sponge cake with vanilla cream

Nougat turron and wafers

Turons Vallcorba – Cabernet Sauvignon - D.O Costers del Segre

Pomal Blanco Reserva – Tempranillo Blanco - D.O Rioja

Cava Codorniu Arts Collecta Blanc de Noirs & Rose

Water and Soft drinks

Coffee

VAT included

Payment terms: 100% prepaid and cancellation up to 5 days before





Includes two drinks and DJ until 2:30am

VEGETARIAN NEW YEAR'S EVE DINNER

APPETIZER

Warm celery and Granny Smith apple cream

Seitan tataki with bitter orange cream

Date bonbon with Gorgonzola cheese and walnuts

"Cor de Bou" tomato bruschetta with extra virgin olive oil pearls

STARTER

Crispy corn taco with grilled avocado and pickled spring onion

Smoked beet with roasted peach emulsion and mixed microgreens

MAIN COURSES

Creamy barley risotto with lime butter and yuzu pearls

Pumpkin terrine with velouté sauce and bouquet of baby vegetables

PRE-DESSERT

Iced lemon shot with mint

DESSERT

Orange sponge cake with vanilla cream

Nougat turron and wafers

Turons Vallcorba – Cabernet Sauvignon - D.O Costers del Segre

Pomal Blanco Reserva – Tempranillo Blanco - D.O Rioja

Cava Codorniu Arts Collecta Blanc de Noirs & Rose

Water and Soft drinks

Coffee

VAT included

Payment terms: 100% prepaid and cancellation up to 5 days before

la fête
by  MERIDIEN

59€

Children from 4 to 12 years old

CHILDREN'S NEW YEARS EVE 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 mashed potatoes and sprouts salad

DESSERT

Chocolate coulant with vanilla ice cream

Water and Soft drinks

VAT included

Payment terms: 100% prepaid and cancellation up to 5 days before

la fête
by MERIDIEN

Le **MERIDIEN**
BARCELONA

LE MÉRIDIEN BARCELONA

La Rambla 111, Carrer del Pintor Fortuny 4-6,
Barcelona, Spain
T +34 93 318 62 00