



La fête

by Le MERIDIEN



CELEBRATING

TAPAS

ENJOYING



*All menus have their vegetarian version

SPECIAL CONDITIONS

Minimum reservation of 20 people required for private dining room

01 Bottle of Wine / Cava for every 03 people

Payment terms: 100% prepaid

*All dishes must be chosen 10 days in advance

49€

Lunch
Dinner

55€

In Private Room

CELEBRATING

Choose a starter, a main course and a dessert

Welcome glass of cava

STARTER

Seasonal mushroom stew with light vegetable broth

Roast beef vitel toné style, watercress bouquet, DOP parmesan and large capers

MAIN COURSE

Garlic sea bass fillet with saffron polenta ingot and confit baby corn

Slow-cooked veal with sweet potato cream and maple syrup

DESSERT

Lemon pie with toasted meringue

Victoria cake

Austum – D.O Ribera del Duero – Roble ECO

La Armonia – Chardonnay D.O Costers del Segre

Cava Codorniu Cuvée Original Brut Ecologic

Water and Soft drinks

Illy coffee with nougats and wafers

VAT included

49€

Lunch
Dinner

55€

In Private Room

CELEBRATING VEGETARIAN VERSION

Welcome glass of cava

STARTER

Seasonal mushroom stew with light vegetable broth

MAIN COURSE

Warm vegetables and escalivada with romesco sauce

DESSERT TO CHOOSE

Lemon pie with toasted meringue

Victoria cake

Austum – D.O Ribera del Duero – Roble ECO
La Armonia – Chardonnay D.O Costers del Segre
Cava Codorniu Cuvée Original Brut Ecologic
Water and Soft drinks

Illy coffee with nougats and wafers

VAT included

55€

Lunch
Dinner

61€

In Private Room

TAPAS

Welcome glass of cava

"TAPAS" SELECTION

Assorted croquettes

Toast with tomato and Iberian ham

Fried anchovies with pickled red onion

Chopped artichoke salad

Confit cherry tomato with feta cheese, maraschino cherry and Kalamata olive

MAIN COURSE

TO CHOOSE

Hake fillet in green sauce, sautéed asparagus with smoked pork cheek

Slow-cooked lamb leg with its jus and grilled little gem lettuces with smoked paprika vinaigrette

DESSERT

TO CHOOSE

Tiramisu mousse

Pineapple fruit salad with mint and lemon sorbet

Austum – D.O Ribera del Duero – Roble ECO

La Armonia – Chardonnay D.O Costers del Segre

Cava Codorniu Cuvée Original Brut Ecologic

Water and Soft drinks

Illy coffee with nougats and wafers

VAT included

55€

Lunch
Dinner

61€

In Private Room

TAPAS VEGETARIAN VERSION

Welcome glass of cava

"TAPAS" SELECTION

Assorted croquettes

Marinated artichoke salad

Candied cherry tomato with feta cheese, maraschino cherry and Kalamata olive

Crispy corn tortilla with pickled red onion

Toasted coca bread with tomato and extra virgin olive oil

MAIN COURSE

TO CHOOSE

Roasted eggplant with stewed buckwheat

DESSERT

TO CHOOSE

Tiramisu mousse

Pineapple fruit salad with mint and lemon sorbet

Austum – D.O Ribera del Duero – Roble ECO

La Armonia – Chardonnay D.O Costers del Segre

Cava Codorniu Cuvée Original Brut Ecologic

Water and Soft drinks

Illy coffee with nougats and wafers

VAT included

62€

Lunch
Dinner

68€

In Private Room

ENJOYING

Choose a first course, a second course and a dessert

Welcome glass of cava

FIRST COURSE

Garden of vegetables, antipasto style, grilled beetroot cream, foie shavings and seed bread crumbs

Grilled duck salad with red berries

SECOND COURSE

Garlic turbot fillet with zucchini and leek in vanilla

Grilled sirloin with buckwheat risotto in smoked black garlic butter

DESSERT

Apple Tatin cake with Bourbon vanilla ice cream

Creamy Manchego cheesecake with cherry jam

La Charla D.O. Rueda

Pomal 500 Crianza D.O. Rioja

Cava Codorniu Limited Edition Brut

Water and Soft drinks

Illy coffee with nougats and wafers

VAT included

62€

Lunch
Dinner

68€

In Private Room

ENJOYING VEGETARIAN VERSION

Choose a first course, a second course and a dessert

Welcome glass of cava

FIRST COURSE

Vegetable garden, antipasto style, with grilled beetroot cream, foie shavings and seed bread crumbs

SECOND COURSE

Sant Pau beans curry with Papadüm crunch and mango

DESSERT

Apple Tatin cake with Bourbon vanilla ice cream

Creamy Manchego cheesecake with cherry jam

La Charla D.O. Rueda
Pomal 500 Crianza D.O. Rioja
Cava Codorniu Limited Edition Brut
Water and Soft drinks

Illy coffee with nougats and wafers

VAT included

Available extra options for your celebration

Pica pica options during the welcome drink

Vegetable chips 2.50€/pp

Montadito of ham or roasted vegetables 2.50€/pp

Assortment of our homemade croquettes 3.50€/pp *unit

Drinks extra options

Beer or glass of wine 5.00€

Cocktails 11.00€

Prepaid drink package from €29 - Duration: 1:30h

VAT included

pp = price per person



Le **MERIDIEN**
BARCELONA

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