



# A NEW PERSPECTIVE

MENUS  
BUFFETS  
SNACKS

*Le* MERIDIEN

**LE MERIDIEN  
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N 50°6' E 8°40'



## MENÜS

### 3 COURSE MENU I

Basil cream soup  
with roasted ciabatta and cray fish

Medallions of pork with mango-pepper-sauce,  
coloured fettuccini and snow peas

Curd strudel with sour cherries

€ 26,00 per person

### 3 COURSE MENU II

Carrot-blood orange-soup  
with coconut milk and chilli

Codfish filet with sesame-almond cover  
with tomato-olive ragout and rosemary gnocchi

Catalan orange cream

€ 26,00 per person

### 3 COURSE MENU III

Mixed lettuce with roasted cores,  
grilled oyster mushrooms and parmesan-cheese

Fried poulard breast  
with papaya-paprika-chutney and wild rice

Mascarpone with strawberry-carpaccio  
and marinated orange filets

€ 28,00 per person



### 3 COURSE MENU IV

Pea Macchiato  
with sauted chanterelles and herbs

Fried saddle of veal with tarragon sauce,  
asparagus covered with tempura and potato-sesame cookies

“Valrhona” chocolate dream with kumquat ragout

€ 36,00 per person

### 3 COURSE MENU V

Truffled celery-soup  
with Crustini made of rucola und feta-cheese

Medium fried duck breast with herb-chili sauce,  
dumplings in a napkin and fried leek

Filled dates with vanilla-buttermilk-sauce  
and pistachio ice cream

€ 36,00 per person

### 3 COURSE MENU VI

White tomato-soup  
with grilled king prawns and pumpkin oil

Fillet of beef with morel-sauce,  
vegetables and potato-leek-gratin

Strawberry Panna Cotta  
with gratiné pineapples covered with coconut

€ 40,00 per person



### 3 COURSE MENU VII

Rucola-soup  
with tomatoes and sauted shrimps

Filet of pork and beef with cep-musrooms ragout,  
chive cream, saffron-noodles, and carrots with vanilla flavour

Black and White chocolate-parfait  
with marinated dates

€ 40,00 per person

### 4 COURSE MENU VIII

Beef-carpaccio with grilled zucchini slices,  
lime-olive-marinade, rucola and parmesan-cheese

Curry-soup with green curry and coconut milk  
coriander and roasted bananas

Filet of calf covered with bread with pepper-sauce,  
green asparagus and la Ratte potatoes

Mango-sorbet with mint and fresh berries

€ 48,00 per person



#### 4 COURSE MENU IX

Potato-soup with green pepper

Medium fried duck breast  
with sweet onion-ragout and mint-pesto

Cordon Bleu made of zander, filled with cream-cheese  
and smoked salmon with lobster sauce,  
green and white fettucini and vegetables

Chocolate pyramide with brittle sauce and orange-ragout

€ 48,00 per person

#### 4 COURSE MENU X

Zucchini-soup with truffle oil and smoked salmon

Turbot with saffron-sauce, potatoes and tomatoes

Guinea fowl covered with Serrano-ham, rosemary,  
fried chanterelles and bread dumpling

Nougatparfait with vanilla-sauce and exotic fruits

€ 48,00 per person



#### 4 COURSE MENU XI

Stained halibut and marinated Louisiana-shrimps  
With papaya-mango-salsa and salad

Champaign soup with crayfish and chervil

Medium fried saddle of venison  
with date-cranberry-sauce and baby-carrots  
and almond-spaetzle

Coconut-cream with chocolate, fried mango slices and vanilla rice

€ 52,00 per person

#### 4 COURSE MENU XII

Clear duck-soup with cep ravioli

Sea devil medallions with sweet and sour vegetables  
and coloured lentils

Medium fried loin of lamb with Dijon-mustard crust  
with beans and potato gratin

Baked sweet spring rolls filled with apples, almonds and raisins  
with vanilla-ginger-sauce

€ 52,00 per person



#### 4 COURSE MENU XIII

Alloyed pumpkin soup with fried scallop shell

Filled Zucchini-bloom filled with pike perch  
with ramson-tarragon-sauce

Grilled sea bass with orange-pepper-cous-cous,  
lime sauce and green asparagos

Pear strudel with baked plums and poppy-sauce

€ 52,00 per person

#### 3 COURSE VEGETARIAN MENU I

Uncooked vegetable sticks with germ buds  
and Cidre-honey-dressing

Paprica filled with millet on tomato ragout,  
rice and leek

Pineapple gratin with walnut ice cream

€ 26,00 per person

#### 3 COURSE VEGETARIAN MENU II

Celeriac soup with croutons

Penne with rucola, dried tomatoes and morels

Apple tarte with calvados sauce

€ 28,00 per person



### 3 COURSE VEGETARIAN MENU III

Vegetable carpaccio  
With rucola, pine cores and shredded parmesan cheese

Spaghettini with sesame, chili and ginger  
And grilled vegetable stick

Fruit slices with mango sorbet

€ 28,00 per person

### 3 COURSE VEGETARIAN MENU IV

Curry soup  
with fried honey-banana

Spicy cous cous with seven oriental vegetables, yoghurt dip with coriander and capers

Crème Brûlée with tangerine flavour and espresso ice cream

€ 28,00 per person



## BUFFET

Business lunch buffet or 3 course menu in our restaurant " Le Parc"	per person	€ 28,00
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Business dinner buffet or 3 course menu in our restaurant " Le Parc"	per person	€ 34,00
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## COFFEE BREAKS

Coffee break with coffee, tea and biscuits	per person	€ 7,00
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Morning coffee break with coffee, tea, biscuits, fruit yoghurt, natural yoghurt, cereals, fruit salad or fruits and one snack (muffins, donuts, brownies)	per person	€ 9,50
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Afternoon coffee break with coffee, tea biscuits, fruit cake and one snack (mini pizza, mini quiche lorraine)	per person	€ 9,50
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## SNACKS

### 1/2 HALF BREAD ROLLS

Cooked ham with gherkins	€ 3,50
Salami with olives	€ 3,50
Tomato, mozzarella and basil	€ 3,50
Emmenthal cheese with tomato	€ 3,50
Raw ham	€ 3,50
Marinated salmon with capers	€ 3,50
Roast beef	€ 3,50
Grisons air dried ham	€ 3,50
Salt pretzel with butter	€ 2,70

### CANAPÉS

Selection of ham	€ 4,00
Grisons air-dried beef	€ 4,00
Roastbeef	€ 4,00
Brie	€ 4,00
Gouda	€ 4,00
Cream cheese with chives	€ 4,00
Smoked halibut	€ 4,00
Shrimp salad	€ 4,00
Roquefort	€ 4,00
Smoked duckling breast	€ 4,00
Milanese salami	€ 4,00
Mousse of liver	€ 4,00

### WARM SNACKS

Mini hamburger	€ 4,00
Quiche Lorraine	€ 4,00
Mini pizza	€ 4,00
Bags of puff pastry with different fillings	€ 4,00
Alsatian mini onion cake	€ 4,00
Shrimp spits	€ 4,00
Satay of chicken	€ 4,00



## SOUPS

Tomato crème soup with basil	€ 5,90
Goulash soup	€ 5,90
Potato soup with croutons	€ 5,90

## SWEET SNACKS

Almond crescent rolls	€ 3,20
Nougat crescent rolls	€ 3,20
Fruit skewers with chocolate	€ 3,20
Fruit tartelettes	€ 3,20
Mini strudel with curd, apple or cherry	€ 3,20
Mini-Mille-feuille	€ 3,20
Miniature savarin	€ 3,20