

MENU


LE MÉRIDIEN



CHEF'S MENU


● 3-course 44

Starter | main course | dessert

 also vegetarian available

● 4-course 50.5

Starter | entrée | main course | dessert

 also vegetarian available

Only per table available.

APPETIZERS

Bread 5.5

Malaysian spices | sumac dip

Pata negra de Bellota 17.5

Jamón Ibérico Bellota | focaccia

Baerii Persian Caviar by Akef 10 grams 32

Blini | crème fraîche 30 grams 90

Spéciales Gillardeau Nr.2 6 per piece

Red-wine vinegar | shallot | lemon

Spéciales Geay Nr.3 4.5 per piece

Red-wine vinegar | shallot | lemon

Spéciales Geay Nr.3 Asian style 5.5 per piece

Rendang-hollandaise | cucumber

STARTERS COLD

Carpaccio 15

Truffle crème | basil pesto | pine nut
| arugula | Parmesan

*supplement goose liver +7

Tonijn 16.5

Tartar | ceviche | taco | black olive | basil

Steak tartare 15.5

Rendang | quail egg | cauliflower
| radish | emping

*as main course +7

Coquille 17.5

Oxtail | XO | duxelles
| watercress | marrow

Tomato ceviche 14

Coeur de Boeuf | mousse
| taco | Japanese radish | dashi

STARTERS WARM

Gamba's pil-pil 15.5

Olive oil | garlic | chilli pepper | parsley

Bisque d'Homard 17.5

Celeriac | gamba | parsley
| Granny Smith | lovage

Pulpo 14.

Venere rice | gamba | cockles
| roasted pepper | chorizo foam

Foie gras 24.5

Fried | terrine | red onion chutney
| brioche | beetroot | aceto

MAIN COURSE

Duck 26.5

Biological | filet | roasted | tandoori foam

Bavette 29

Uruguay | grain-fed | choron sauce

Tournedos 34.5

Ireland | grass-fed | shallots sauce

*Supplement Rossini | organic foie gras +12

Lamb 25.5

Boneless leg | vadouvan

Peteh à la nage 21

Twisted cluster beans | jackfruit | oyster
mushroom | sprouting vegetables
| lemon | beurre blanc

Halibut 25.5

Filet | pan fried | hollandaise

Dorade 27

Filet | from the plancha | citrus beurre blanc

Codfish 27.5

Filet | pan fried | chorizo foam

Lobster daily price

Canada | roasted | citrus-spices butter

Wild prawns 28.5

Peeled | grilled | garlic oil |
seasalt | chili pepper

**All main courses are served
with various plate garnishes**

SPECIALS FOR 2

Fruits de mer (warm) daily price

Whole Canadian lobster

| gamba's | langoustines | garlic oil

| chili pepper | sea salt | Beluga lentils

| ratatouille vegetables

Plateau fruits de mer daily price

Served on ice | whole Canadian lobster

| Geay oysters | crevettes

| various shells | dips

Rib Roast daily price

Chef's choice | 700 gr. +

| various plate garnishes

SIDES

Pieperz frites 5.5


Smokey BBQ mayonnaise | sea salt

Salad 5.5

Mesclun | corn | Alabama white sauce

Stir fry vegetables 6.5

Asian way | varying

 =Vegetarian

Follow us:



Do you have an allergy?

Do let us know.

We will be pleased to take care!