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ETOILE**

T +33 (0)1 40 68 34 34  
[lemeridienetoile.com](http://lemeridienetoile.com)

**LE MERIDIEN  
ETOILE**

81, boulevard Gouvion Saint-Cyr  
75017 Paris, France  
T +33 (0)1 40 68 34 34  
[lemeridien.com/etoile](http://lemeridien.com/etoile)

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## FESTIVE SEASON 2017

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N 48°52' E 2°17'  
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## CHRISTMAS EVE DINNER

24<sup>th</sup> December 2017

Buffet at espace Latitude from 8:00 pm / Gerry Messon Quartet

### STARTERS

Plain foie gras with toasted brioche ; Shrimp and pineapple salad ; Périgord-style salad, foie gras and gizzard ; Cod and sea urchin taramasalata tasting ; Bresaola with preserved vegetables ; Seafood selection...

### MAIN COURSES

Wild mushroom-stuffed turkey.  
Leg of lamb with herbs and lavender.  
Roasted lean sea bass with lemongrass.

Served with grenaille potatoes and old-style vegetables casserole.

### CHEESE

Assortment of ripened cheeses.

### DESSERTS

Mont-Blanc and its crackling meringue ; Saint Honoré style tart ; Winter crumble tart ; Caribbean style log cake ; Le Méridien log cake ; Roasted vanilla pineapple ; Floating islands ; Treats candy boxes...

€85 per person (excluding drinks)

## CHRISTMAS BRUNCH

25<sup>th</sup> December 2017

Buffet at espace Latitude from 12:30 pm / Peslier Trio

### STARTERS

Dill marinated salmon ; Iberian style smoked tuna carpaccio ; Maki and sushi selection ; Le Méridien style Niçoise salad ; Thai salad, soya and coriander ; Lebanese mezze selection ; Sliced veal in ravigote sauce ; Chestnut cream ; Saint Antoine crust terrine ; Steamed seasonal vegetables ; Seafood selection...

### MAIN COURSES

Turkey roast with small onions.  
Sliced rack of lamb.  
Fisherman's pot.

Served with vanilla sweet potato purée and pan-fried green vegetables, preserved tomatoes and Italian olives.

### CHEESE

Assortment of ripened cheeses.

### DESSERTS

Dulcey chocolate tartlet ; Black Forest style verrine ; Revisited lemon tartlet verrine ; Belle-Hélène pear with caramelized almonds ; Giant Paris-Brest style éclair ; Creamy dark chocolate tartlet...

€85 per person (excluding drinks)

## NEW YEAR'S EVE DINNER

31<sup>st</sup> December 2017

Dinner at espace Latitude and Jazz Club from 8:00 pm / Live Concert Virginie Hombel and Chris Keller

Heart of smoked salmon filet, horseradish cream and iodized leaf.

Semi-cooked foie gras, preserved kumquat and briochette.

Half lobster in open ravioli, small vegetables broth with carcass juice.

Veal medallion, breaded sweet red peppers, mushrooms and old style vegetables.

Bounty style chocolate bar.

Set of mini-pastries.

€225 per person, dinner, drinks and live music included  
(Wines, 1/2 bottle of Champagne per person during the concert)

## NEW YEAR'S DAY BRUNCH

1<sup>st</sup> January 2018

Buffet at espace Latitude from 12:30 pm / Nicolas Montier Trio

### STARTERS

Plain foie gras with toasted brioche ; Eel and smoked trout with condiments ; Haddock, celery and apple salad ; Endive, walnut and Fourme d'Ambert cheese salad ; Black Angus beef carpaccio ; Gray shrimp « detox » broth ; Greek feta and olives salad ; Seafood selection ; Maki and sushi selection...

### MAIN COURSES

Beef Wellington filet.  
Scallops and king prawns with blood orange.

Served with cardamom flavored rice, small vegetables and old-style vegetables casserole.

### CHEESE

Assortment of ripened cheeses.

### DESSERTS

Gourmet verrine with passion praline ; Salted butter caramel nut tart ; Blueberry and almond tart ; Ivory blossom cake ; Gourmet lime charlotte ; Caramelized mini-bananas, vanilla ice cream...

€85 per person (excluding drink)

Menus are for information only and are subject to change.  
Prices are net and service is included. Drink responsibly.