

NEW YEAR'S EVE MENU

Olive puff pastry, avocado finger,
crispy prawn

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Iced cappucino carrot verrine,
with cumin and roasted chestnut shavings

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Lobster medallion served with caviar cream,
blinis and condiments

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Mahi-mahi roasted in poingo banana,
braised squash
with its passionfruit emulsion

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Beaumes-de-Venise wine granita

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Pan-seared duck foie-gras with a poultry
broth scented with truffle,
served with quinoa

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Loin of local venison with cocoa,
mashed potatoes scented with licorice

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Gourmet dessert plate

XPF 19,900 per person

including one aperitif and one glass of Champagne per person,
one bottle of Le Méridien Selection wine and one bottle of
mineral water for 2 persons, coffee or tea

Le **MERIDIEN**