

LE MERIDIEN
MUNICH

Le MERIDIEN



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Le **MERIDIEN**

INFORMATION

Le MERIDIEN

ADDRESS

Bayerstrasse 41
80335 Munich
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F +49 89 2422 1111
lemeridienmunich.com

LOCATION

Le Méridien Munich is a haven of comfort and elegance in the heart of Munich. Le Méridien Munich is located at the main railway station, with direct airport routes and plentiful public transport. It is convenient for the city's major sights, cultural and architectural highlights and entertainment, and is on the doorstep of restaurants, bars and tempting shopping opportunities.

City centre	500 m
Main railway station.....	50 m
Munich Exhibition Centre.....	7 km, approx. 25 minutes' journey
Airport.....	35 km, approx. 40 minutes' journey

ROOMS

381 rooms

The spacious, open and elegant guest rooms are equipped with air-conditioning, minibar, safe, desk, seating area, high-speed internet access and flat screen TV (cable/satellite) with personal film and music programme; some rooms also have a Bose music system. Full-length windows flood the rooms with light to create an inspiring atmosphere. All bathrooms are equipped with bathtubs and separate showers with massage head.

The new PLUS Category rooms, with their unique bright interior, additionally feature the Le Méridien signature bed and are enhanced by a fascinating ceiling light installation. These rooms also contain a steam iron and ironing board.

SERVICES

Business Centre
Concierge
Flight reservations and car hire
Guest Relations
Complimentary newspaper
Limousine transfers
Shoeshine service
24-hour room service
Laundry service and dry cleaning

Le MERIDIEN

SPORTS + RELAXATION

The spa area features a modern gym with cardio and weight training equipment, heated pool, Jacuzzi, steam bath, sauna and a range of relaxing massage treatments from all over the world.

EXCURSIONS + ACTIVITIES

Viktualienmarkt, Frauenkirche, Marienplatz, English Garden, Bavarian State Opera, Imperial Residence, Nymphenburg Palace, shopping opportunities

Art galleries:

Pinakotheken im Kunstareal, Kunsthalle der Hypo Kulturstiftung, Museum Brandhorst, Haus der Kunst

RESTAURANT + BAR

We pamper our guests with culinary specialities in our restaurant "le potager" and our "Le Bar". Enjoy a blend of innovative French cuisine and sophisticated Mediterranean-inspired dishes.

Opening hours:

le potager restaurant:	Monday – Friday
	6:30 – 10:30 am (Breakfast)
	12:00 – 2:30 pm
	6:00 – 11:00 pm
	Saturday + Sunday
	6:30 am – 1:00 pm (Breakfast)
	1:00 – 2:30 pm
	6:00 – 11:00 pm
Le Bar:	Monday – Friday
	8:00 am – 1:00 pm
	Saturday + Sunday
	9:00 am – 1:00 pm

METHODS OF PAYMENT

We accept the following credit cards:

American Express, Diners Club, Visa Card, Eurocard/Mastercard, JCB

All prices are given inclusive of service charge and 19% statutory Value Added Tax.

Le **MERIDIEN**

HALF DAY CONFERENCE ARRANGEMENT "ECONOMY"

- Room allocation of the main meeting room for up to 4 hours
(if the required minimum number of participants has been achieved)
- Notepad and pen for each delegate
- Basic technical equipment (1 projector [2500 AL], 1 screen, 1 flipchart)
- 3 non-alcoholic beverages (each 0.2l) during your conference in the main conference room
- Themed coffee break with a selection of snacks
- Lunch as a 3-course buffet or set chef's choice menu in our restaurant, including unlimited mineral water

Price per person and day including 19% VAT and service € 68

CONFERENCE ARRANGEMENT "ECONOMY"

- Room allocation of the main meeting room
(if the required minimum number of participants has been achieved)
- Notepad and pen for each delegate
- Basic technical equipment (1 projector [2500 AL], 1 screen, 1 flipchart)
- 3 non-alcoholic beverages (each 0.2l) during your conference in the main conference room
- Themed coffee break in the morning with a selection of snacks
- Lunch as a 3-course buffet or set chef's choice menu in our restaurant, including unlimited mineral water
- Themed coffee break in the afternoon with a selection of snacks

Price per person and day including 19% VAT and service € 78

CONFERENCE ARRANGEMENT "BUSINESS"

- Room allocation of the main meeting room
(if the required minimum number of participants has been achieved)
- Notepad and pen for each delegate
- Basic technical equipment (1 projector [2500 AL], 1 screen, 1 flipchart)
- Unlimited non-alcoholic beverages during your conference in the main conference room
- Themed coffee break in the morning with a selection of snacks
- Lunch as a 3-course buffet or set chef's choice menu in our restaurant, including unlimited mineral water
- Themed coffee break in the afternoon with a selection of snacks

Price per person and day including 19% VAT and service € 82

CONFERENCE ARRANGEMENT "THINK GREEN"

- Room allocation of the main meeting room for up to 4 hours (if the minimum number of participants has been achieved)
- Notepad and pen for each delegate
- Basic technical equipment (1 projector [2500 AL], 1 screen, 1 flipchart)
- Bio-certified Adelholzener water in the main meeting room
- Morning coffee break:
Marinated house salad in a glass with baked Alpine cheese
Bio sunflower bagel with Bavarian delicacy
Coffee, tea
- 3-course lunch:
 - Bavarian maki featuring Königssee salmon trout with herbs and edible flowers
 - Crisp-fried Königssee baby salmon with an emulsion of herbs on potato-leek puree
 - "Apple and strudel" with yoghurt ice cream
 including organic beverages (Adelholzener water, apple juice spritzer and redcurrant juice)
- Afternoon coffee break
Oatmeal biscuits
Weihenstephaner yoghurt terrine with Bodensee apples
Coffee, tea

Price per person and day including 19% VAT and service € 84

Can be booked for 20 guests upwards

CONFERENCE ARRANGEMENT "FIRST CLASS"

- Welcome coffee including energy bars, biscuits or croissant
- Room allocation of the main meeting room (if the required minimum number of participants has been achieved)
- Notepad and pen for each delegate
- Basic technical equipment (1 projector [2500 AL], 1 screen, 1 flipchart)
- Unlimited non-alcoholic beverages during your conference in the main conference room
- Themed coffee break in the morning with a selection of snacks
- Lunch as a 3-course buffet or set chef's choice menu in our restaurant, including all beverages (soft drinks, house wine, beer) and coffee/tea afterwards
- Themed coffee break in the afternoon with a selection of snacks

Price per person and day including 19% VAT and service € 91

Please note when booking our Conference Packages that a minimum number of attendees applies. If this number is not reached, we reserve the right to charge an additional room rental fee. Please contact us at any time for further information.

A suitable programme of activities is the perfect way to round off a successful event or celebration. Here are some suggestions which may help to inspire you:

COCKTAIL COURSE

DISCOVERY

Mix your favourite cocktails under professional supervision. Learn the art of mixology from our bar team.

The course takes 1.5 hours and is designed for a maximum of 10 participants (larger groups by arrangement). Costs are € 250 per course and € 15 for each additional participant.

WINE PRESENTATION

PLEASURE

Enjoy the perfect wines for our culinary specialities! Select a menu that suits your tastes, and our expert sommelier will present a range of superb wines from around the world, giving background information about their origins and history. An unique way to enjoy the harmony of fine wines and elegant cuisine.

The Wine Presentation costs approx. € 350 per evening (not including food and beverage costs).

LA TABLE GOURMAND

Experience private dining with a difference:

COMFORT

Sparkling wine reception in the courtyard (depending on weather)

3-course menu according to our chef

Seasonal room decoration

including rental of room

per person..... € 52

EXCLUSIVE

Champagne reception with finger food

4-course set menu (choose from our chef's recommendations)

Seasonal room decoration

Including rental of room

per person..... € 78

Optional extras for the Comfort and Exclusive programmes: All-in beverage price for 3 hours (selected red and white wines, beer, soft drinks)

per person..... € 30

every additional hour..... € 11

Snacks

per person..... € 3

We are also happy to make special arrangements for your reception, such as "Self-Service Aperitif: Mix your own aperitif under professional instruction".

"La Table Gourmand" can be booked on request with our offers and packages for groups between 4 and 14 persons, subject to availability.

If our suggestions do not meet your needs, please contact us; we will be happy to work with you to design a customized event.

FUNCTION ROOMS

Le MERIDIEN

OUR FUNCTION ROOMS

Our function rooms have daylight and air-conditioning. All are supplied with state-of-the-art conference technology. The ground-floor Business Centre with secretarial service provides you and your attendees with professional support throughout your conference to ensure a smooth and successful event.

FUNCTION ROOM	m ²	BANQUET	BANQUET WITH DANCEFLOOR	BOARDROOM	CLASSROOM	CLASSROOM WITH STAGE	THEATRE	U-SHAPE	RECEPTION	CABARET
Elysee I	112	60	50	38	60	50	100	32	110	40
Elysee II	112	60	50	38	60	50	100	32	110	40
Elysee I+II	224	150	130	70	150	140	250	60	230	65
Vendome	98	50	/	39	50	/	90	32	100	36
Rivoli	100	50	/	39	50	/	90	32	100	36
Louvre	86	40	/	33	40	/	70	26	90	30
Orleans	32	10	/	12	12	/	20	10	30	12
Orsay	17	6	/	6	/	/	/	/	/	/
Trocadero	27	12	/	12	/	/	/	/	/	/
Versailles	27	10	/	12	/	/	16	10	/	/
Telepresence Room	18	/	/	6	/	/	/	/	/	/

Le **MERIDIEN**



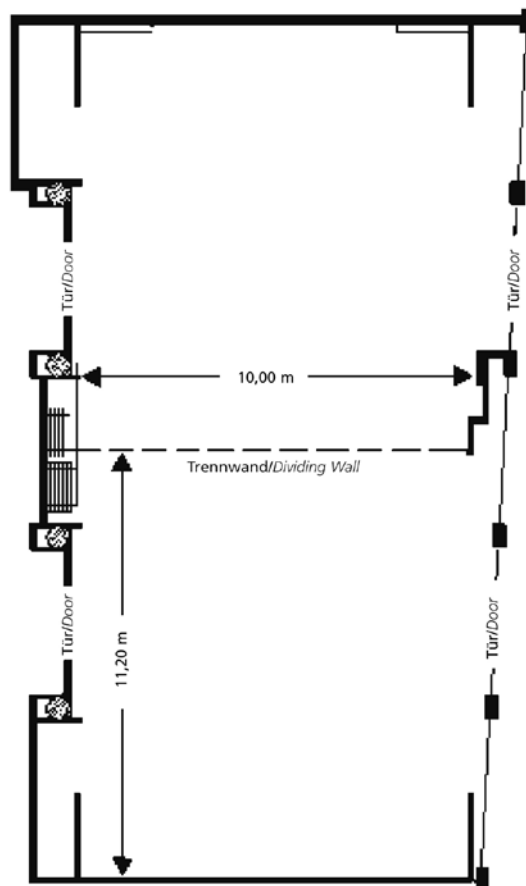
ELYSEE I + II

Dimensions

FUNCTION ROOM	SQM	LENGTH IN M	WIDTH IN M	HEIGHT IN M	DOORWAY W X H IN M	MAIN DOOR W X H IN M
Elysee I	112	11.20	10	3.25		
Elysee II	112	11.20	10	3.25	2,00 x 2,80	1,80 x 2,00
Elysee I+II	224	2240	10	3.50		

Seating capacity

FUNCTION ROOM	m ²	BANQUET	BANQUET WITH DANCEFLOOR	BOARDROOM	CLASSROOM	CLASSROOM WITH STAGE	THEATRE	U-SHAPE	RECEPTION	CABARET
Elysee I	112	60	50	38	60	50	100	32	110	40
Elysee II	112	60	50	38	60	50	100	32	110	40
Elysee I+II	224	150	130	70	150	140	250	60	230	65



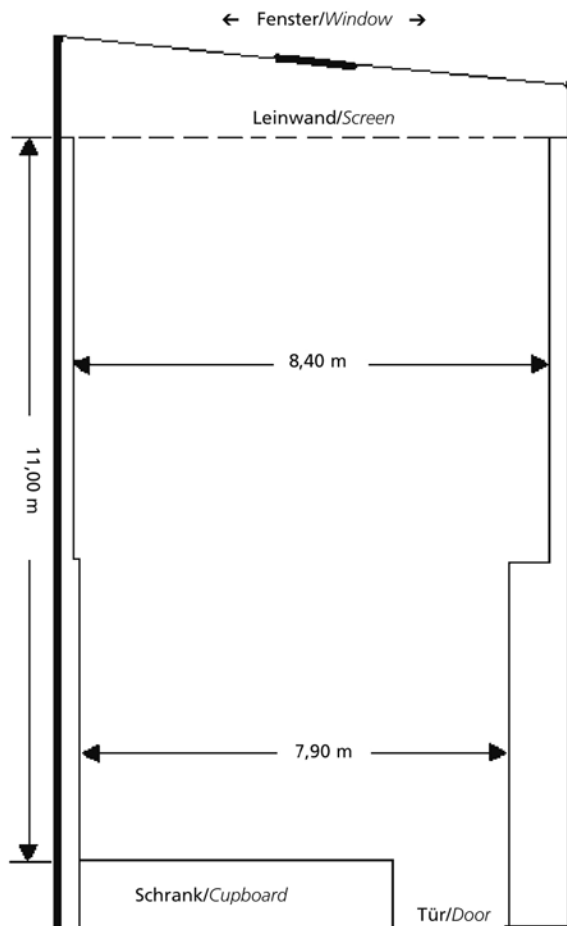
VENDOME

Dimensions

FUNCTION ROOM	SQM	LENGTH IN M	WIDTH IN M	HEIGHT IN M	DOORWAY W X H IN M
Vendome	98	11	8.40	2.50	2.51 x 2.13

Seating Capacity

FUNCTION ROOM	m ²	BANQUET	BANQUET WITH DANCEFLOOR	BOARDROOM	CLASSROOM	CLASSROOM WITH STAGE	THEATRE	U-SHAPE	RECEPTION	CABARET
Vendome	98	50	/	39	50	/	90	32	100	36



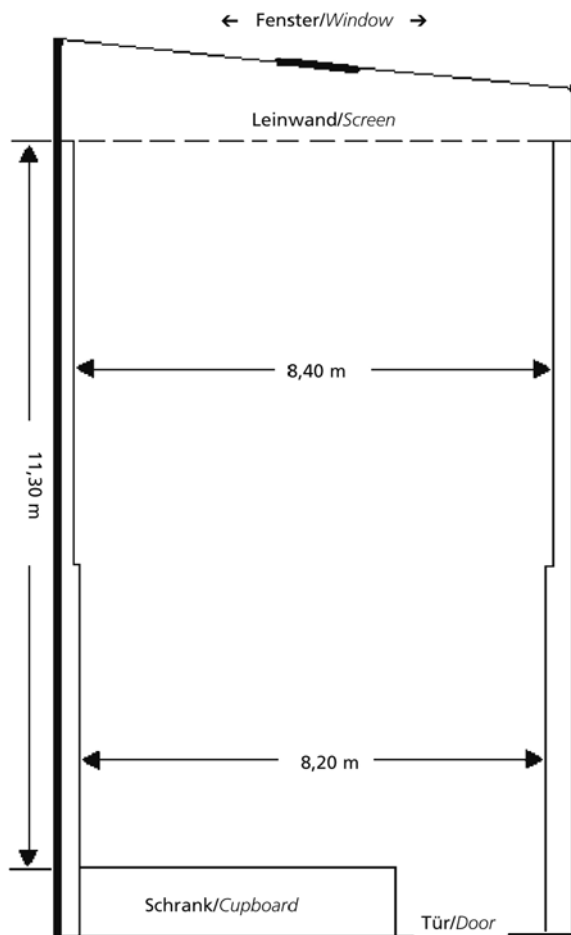
RIVOLI

Dimensions

FUNCTION ROOM	SQM	LENGTH IN M	WIDTH IN M	HEIGHT IN M	DOORWAY W X H IN M
Rivoli	100	11.30	8.40	2.50	2.51 x 2.13

Seating Capacity

FUNCTION ROOM	m ²	BANQUET	BANQUET WITH DANCEFLOOR	BOARDROOM	CLASSROOM	CLASSROOM WITH STAGE	THEATRE	U-SHAPE	RECEPTION	CABARET
Rivoli	100	50	/	39	50	/	90	32	100	36



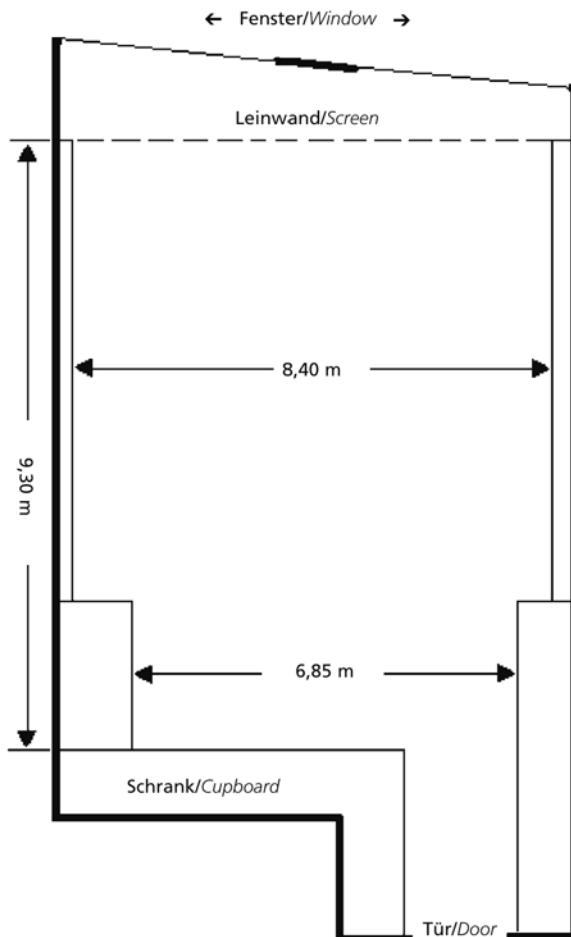
LOUVRE

Dimensions

FUNCTION ROOM	SQM	LENGTH IN M	WIDTH IN M	HEIGHT IN M	DOORWAY W X H IN M
Louvre	86	9.30	8.40	2.50	2.51 x 2.13

Seating Capacity

FUNCTION ROOM	m ²	BANQUET	BANQUET WITH DANCEFLOOR	BOARDROOM	CLASSROOM	CLASSROOM WITH STAGE	THEATRE	U-SHAPE	RECEPTION	CABARET
Louvre	86	40	/	33	40	/	70	26	90	30



Le MERIDIEN

FUNCTION ROOMS
DESCRIPTIONS + LAYOUT PLANS

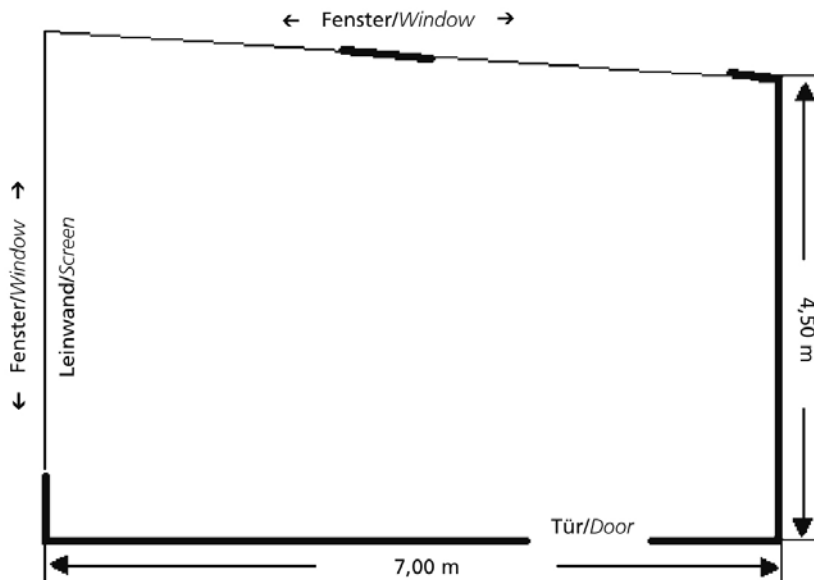
ORLEANS

Dimensions

FUNCTION ROOM	SQM	LENGTH IN M	WIDTH IN M	HEIGHT IN M	DOORWAY W X H IN M
Orleans	32	7	4.50	2.50	1.00 x 2.13

Seating Capacity

FUNCTION ROOM	m ²	BANQUET	BANQUET WITH DANCEFLOOR	BOARDROOM	CLASSROOM	CLASSROOM WITH STAGE	THEATRE	U-SHAPE	RECEPTION	CABARET
Orleans	32	10	/	12	12	/	20	10	30	12



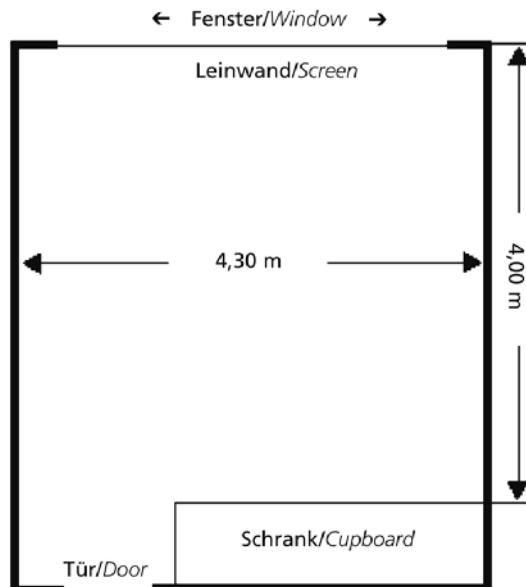
ORSAY

Dimensions

FUNCTION ROOM	SQM	LENGTH IN M	WIDTH IN M	HEIGHT IN M	DOORWAY W X H IN M
Orsay	17	4	4.25	2.50	1.00 x 2.13

Seating Capacity

FUNCTION ROOM	m ²	BANQUET	BANQUET WITH DANCEFLOOR	BOARDROOM	CLASSROOM	CLASSROOM WITH STAGE	THEATRE	U-SHAPE	RECEPTION	CABARET
Orsay	17	6	/	6	/	/	/	/	/	/



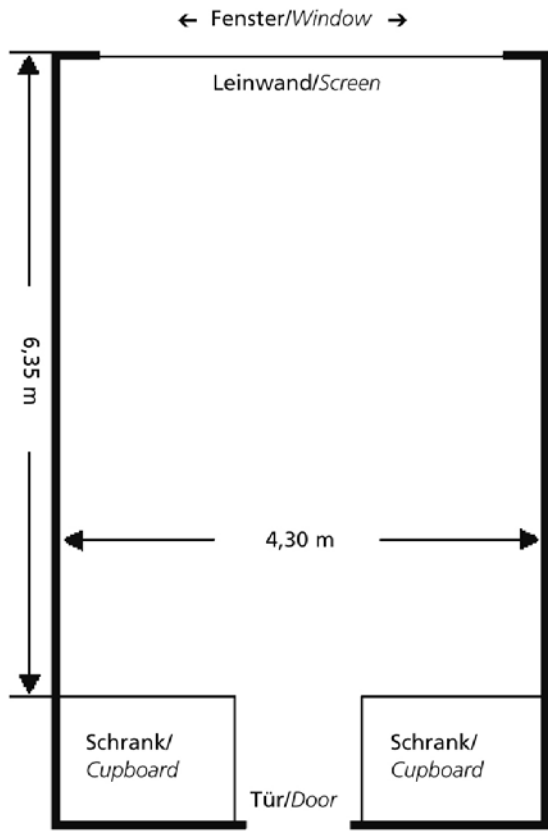
TROCADERO

Dimensions

FUNCTION ROOM	SQM	LENGTH IN M	WIDTH IN M	HEIGHT IN M	DOORWAY W X H IN M
Trocadero	27	6.35	4.30	2.50	1.00 x 2.13

Seating Capacity

FUNCTION ROOM	m ²	BANQUET	BANQUET WITH DANCEFLOOR	BOARDROOM	CLASSROOM	CLASSROOM WITH STAGE	THEATRE	U-SHAPE	RECEPTION	CABARET
Trocadero	27	12	/	12	/	/	/	/	/	/



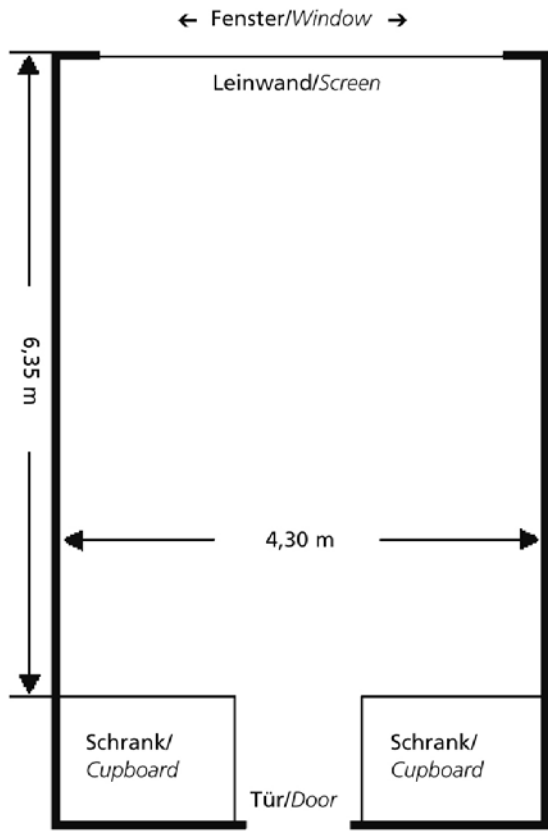
VERSAILLES

Dimensions

FUNCTION ROOM	SQM	LENGTH IN M	WIDTH IN M	HEIGHT IN M	DOORWAY W X H IN M
Versailles	27	6.35	4.30	2.50	1.00 x 2.13

Seating Capacity

FUNCTION ROOM	m ²	BANQUET	BANQUET WITH DANCEFLOOR	BOARDROOM	CLASSROOM	CLASSROOM WITH STAGE	THEATRE	U-SHAPE	RECEPTION	CABARET
Versailles	27	10	/	12	/	/	16	10	/	/



TELEPRESENCE ROOM

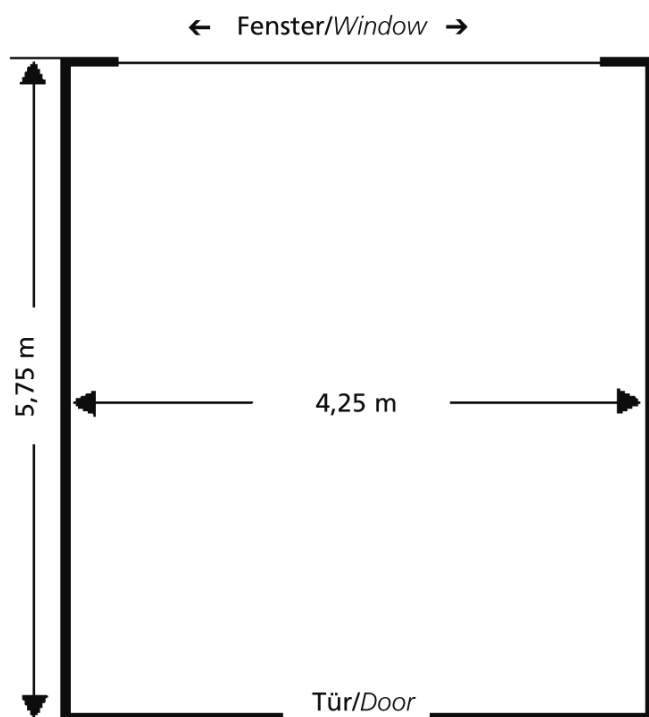
Telepresence is a high-definition, life-sized, immersive video conferencing service with brilliant, guaranteed video and audio quality. In cooperation with Tata Communications Le Méridien now offers you access to this fascinating meeting technology.

Dimensions

FUNCTION ROOM	SQM	LENGTH IN M	WIDTH IN M
Versailles	18	5.75	4.25

Seating Capacity

FUNCTION ROOM	m ²	BANQUET	BANQUET WITH DANCEFLOOR	BOARDROOM	CLASSROOM	CLASSROOM WITH STAGE	THEATRE	U-SHAPE	RECEPTION	CABARET
Versailles	18	/	/	6	/	/	/	/	/	/



Le MERIDIEN



TECHNICAL INFORMATION

Le MERIDIEN

SOUND

Prices are per day in €

Micro, with stand or tabletop tripod	25
CD-Player	30
Portable micro system (handheld or clip)	75
Portable micro system (headset)	85
PA system (Elysee I or II, Rivoli, Louvre, Vendome)	150
PA system (Elysee I and II)	200
Audio control desk, 8-channel	upon request
Audio control desk, 16-channel	upon request

VIDEO / DATA-PROJECTORS

Overhead projector	45
DVD-Recorder	65
Video camera VHS-PAL/S-VHS	100
40" media cart incl. DVD Player	120
LCD projector, 2500 AL	150
LCD projector, 3500 AL	200
50" Plasma Screen with pedestal	390
LCD projector, 6500 AL	500

COMMUNICATIONS TECHNOLOGY

Laser pointer	10
Wireless internet 24h flatrate per notebook	19
Pin-board / Flip-Chart	25
Moderator's setr	45
Whiteboard	45
Stage element	45
Technician's services (per hour)	60
19" TFT Computer monitor	85
Fax machine (including 250 sheets of paper)	90
Telephone conferencing system (for up to 6 persons)	95
Notebook, CD-ROM, MS Office Standard	125

All our conference rooms are equipped with telephone, modem- and ISDN-access as well as high speed wireless internet.

The background of the page is a solid black field filled with a dense, chaotic network of thin, white, straight lines. These lines radiate from various points, creating a complex, web-like pattern that resembles a starburst or a tangled web. The lines vary in length and orientation, creating a sense of dynamic movement and depth.

SNACKS + COFFEE BREAKS

Le MERIDIEN

BASELINE

Prices in €

Pretzel roll with butter
Cottage cheese with tomato pesto
Sheet cake
Coffee, tea

€ 11 per person / offered for 30 minutes

You are welcome to add the following delicious options to your coffee break:

Braided sweet bread.....	piece.....	2
Danish pastry.....	piece.....	2
Marble cake.....	piece.....	2.50
Tiramisu in a jar.....	portion.....	3.50
Black forest cherry in a jar.....	portion.....	3.50
Swiss roll with raspberry cream.....	piece.....	3.80
Multigrain or granola bun with toppings.....	piece.....	3.80

We also offer these delicious extras as an alternative to Baseline for an additional fee.

ELEMENTS OF AMERICA

Home-made brownies
Muffins
Variations of American wraps with Romaine lettuce
Chocolate bars
Coffee, tea

€ 13 per person / offered for 30 minutes

You are welcome to add the following delicious options to your coffee break:

American apple pie.....	piece.....	2.80
American cheesecake.....	piece.....	3.50
American chocolate cake.....	piece.....	3.50

We also offer these delicious extras as an alternative to Elements of America for an additional fee.

N48° 8' E11° 33'

Prices in €

Mini-"white sausages" (veal) with traditional sweet mustard and pretzel rolls
 Selection of Bavarian Alpine tapas
 Spicy tomato juice with a celery stick
 Apple strudel with vanilla sauce
 Coffee, tea

€ 15 per person / offered for 30 minutes

You are welcome to add the following delicious options to your coffee break:

Hot "Leberkas" meat loaf with mustard and bread roll.....	portion.....	6
Bavarian sausage salad in a mini-jar.....	portion.....	2.50
Home-made "Obatzda" cheese spread.....	portion.....	1.80
Hot apple fritters with cinnamon sugar.....	3 fritters.....	2.80
Wheat beer tiramisu in a jar.....	portion.....	3.50
Yeast dumpling with vanilla sauce.....	portion.....	3.80

We also offer these delicious extras as an alternative to N48° 8' E11° 33' for an additional fee.

RELAX

Seasonal lassie
 Multigrain roll with roasted medium-rare veal and rocket pesto
 Wholegrain granola with fruit of the season
 Fresh vegetable sticks of the season
 Coffee, tea

€ 18 per person / offered for 30 minutes

You are welcome to add the following delicious options to your coffee break:

Spicy tomato-herbs drink in a glass.....	portion.....	3.80
Melon-ginger granola.....	portion.....	3.80
Bircher granola with figs and berries.....	portion.....	4.20

We also offer these delicious extras as an alternative to Relax for an additional fee.

COFFEE BREAK A LA CARTE

Prices in €

FRUITY

Fruit salad.....	3.50
Bite-size fruit.....	4
Fruit yoghurt.....	2.50

SWEET + SALTY

Sweet biscuits.....	2.60
Crackers.....	2
Granola bar.....	2.50
Mini-croissant.....	2.50
Pretzel.....	2.50
Cookies (2 cookies).....	2.50
Muffin.....	2.50
Sheet cake.....	3
Danish pastry.....	2
Fruit cake.....	3.50
Apple strudel with vanilla custard.....	4.50

HEARTY SNACKS

Butter pretzel.....	3
Baguette with topping.....	3.80
Bagel with topping.....	3.80
Croissant with topping.....	3.80
White roll with topping.....	3.80
Pretzel stick with topping.....	3.80

SANDWICHES

Buffalo mozzarella, tomatoes and pesto.....	5
Parma ham and rocket salad.....	4.50
Tramezzini with tuna cream or roast beef and vegetable antipasti.....	3.80
Classical Club Sandwich.....	19
Hamburger or cheeseburger.....	17

Please note that the individual items are charged per portion.

HEALTHY CHOICES

Prices in €

Melon-ginger granola.....	portion.....	3.80
Chilled Granny Smith soup with chili, lime and fresh coriander	portion.....	4
Quark with fresh seasonal fruits	portion.....	3
Label-Rouge salmon tartar with avocado, tobiko and herbs.....	portion.....	6
Cottage cheese with fresh cress	portion.....	3.20
Fresh Thai-mango or papaya slices	portion.....	8
...and in the summer a portion of fresh natural berries.....	portion.....	6.50

HOT SNACKS

Mini-"white sausages" (veal) with sweet mustard and pretzel rolls.....	4 pcs.....	5.20
Grilled Nuremberg sausages with sauerkraut	5 pcs.....	6.50
Meatballs with potato-rocket salad and radish.....	portion.....	2.80
Chicken wings with sweet chili sauce.....	3 pcs.....	3.80
Apple strudel with vanilla custard.....	portion.....	4.50
Mini yeast dumpling with vanilla sauce.....	portion.....	4.50
Sweet "Grießschmarrn" (semolina cake) with apple or sour cherry compote.....	portion.....	4.50

Please note that the individual items are charged per portion.

BAVARIAN

for groups of 10 upwards

- "Obatzda" traditional cheese pâté with bread chips
- Radishes, sliced white radish and soft pretzel salad
- Bavarian Alpine tapas
- Bavarian sausage-salad skewer with red onions and pickled cucumber
- Nuremberg grilled sausages with sauerkraut
- "Kaiserschmarrn" (chopped sweet pancakes) with seasonal compote

per person..... € 21

SUPERIOR

for groups of 10 upwards

- Mediterranean tomato crêpe filled with olives and Parma ham
- Caesar salad in a jar with bread nuggets
- Tuscan-style marinated goat cheese and vegetables
- Chicken sate skewer in peanut marinade
- Lemon-coconut panna cotta with mango puree

per person..... € 24

DELUXE

for groups of 20 upwards

- Sandwich with antipasti, Parma ham and tomato pesto
- Eggplant Carpaccio with lemon, honey and rocket salad
- Marinated roasted veal slices in olive vinaigrette and rocket salad
- Tuscan panzanella salad in a jar
- Vienna goulash with bread dumplings
- Kao Soi in a jar
- Spring roll with vegetables
- Tiramisu à la Catalan

per person..... € 26

EXECUTIVE

for groups of 20 upwards

Variation of crostini with toppings

Glass noodle salad with fresh coriander, shrimps and spring onions

Marinated veal shank salad with tomato and basil

Chicken Caesar salad in a jar

Mini piccata Milanese with tomato-oregano and pasta

Crispy salmon cubes on a pea-lemon puree

Marinated spring chicken with honey-chilli marinade and fried potatoes

Milk chocolate mousse with blueberry sauce

Black forest cherry cake in a jar

per person..... € 32

Please note that for groups of under 20 persons (Deluxe + Executive)
a surcharge of € 5 per person applies.

Catering price calculated for one hour.

TAPAS VARIATIONS

Prices in €

Cottage cheese with avocado, herbs and Taggiasca olives.....	3
Vitello "Le Méridien".....	3.50
Raw marinated beef filet slices with pesto and rocket.....	3.80
Label-Rouge salmon rillettes with tobiko gold.....	4
Roast beef with olive vinaigrette and capers.....	3.50
Marinated brook trout with crème fraiche.....	3.50
Serrano ham with fresh figs.....	3.80
Radish cannelloni with Königssee trout tartar.....	4.20
Veal tartar with quail egg.....	3.50
Surimi and beetroot tartar.....	3.80
Oriental bulgur with duck breast.....	3.50
Parma ham with melon cubes.....	3.50
Thai prawn salad.....	5
Spicy tuna.....	4.20
Lobster on a tomato confit.....	6.50

All dishes are served on/ with a bruschetta, crostini or toast and are priced per person.

We will be happy to prepare additional Fingerfood snacks and tapas variations on your request and according to your budget.

BUFFETS

Le MERIDIEN

CONTINENTAL

Selection of teas and coffee
 Fresh orange juice, grapefruit juice
 Fruit yoghurt and natural yoghurt
 Sliced sausage and cheese platter
 Butter, margarine, jams and honey
 Bread basket with rolls, croissants and Danish pastries

per person..... € 18

BAVARIAN

Selection of teas and coffee
 "White sausages" (veal) with traditional sweet mustard
 "Leberkäse" (Bavarian meatloaf) with medium-spicy mustard
 "Obatzda" traditional cheese pâté and radishes
 Soft pretzels, rolls and butter

per person..... € 21

AMERICAN

Selection of teas and coffee
 Fresh orange juice, grapefruit juice
 Fruit yoghurt and natural yoghurt
 Sliced sausage and cheese platter
 Smoked salmon with horseradish cream
 Grilled tomatoes and bacon
 Scrambled eggs and grilled sausages
 Butter, margarine, jams and honey
 Bread basket with rolls, croissants and Danish pastries

per person..... € 26

Please note that for groups of under 15 persons a surcharge of € 2 per person applies.

BAVARIAN SPECIALITY BUFFET for groups of 20 and upwards

COLD

- Speckwurst sausage with radish salad, lard, sliced white radish and radishes
- Mini-veal rissoles with potato and cucumber salad
- Cold roast pork with horseradish sauce and pickled cucumbers
- Suckling pig aspic
- Sausage salad
- Cucumber salad with sour cream and dill
- Brown bread with chives, lard and tomatoes

HOT

- Bavarian mushroom soup with ham omelette garnish
- Roasted suckling-pig in dark beer gravy
- Roasted medium-rare veal fillet
- Fresh roasted Bavarian duck
- Bavarian cabbage salad
- Potato and bread dumplings

DESSERTS

- Apple strudel with vanilla custard
- "Dampfnudeln" (steamed sweet dumplings) with plum sauce
- Bavarian cheese selection

per person..... € 38

INTERNATIONAL I

for groups of 20 and upwards

COLD

- Marinated roast beef slices in olive vinaigrette
- Vitello tonnato
- Mediterranean vegetable cakes
- Melon salad with caipirinha pesto
- Caesar salad in a jar with bread nuggets
- Goat cheese marinated with olive oil and herbs
- Tomato salad with lemon dressing
- Choice of mixed greens and dressings
- Bread variations with butter

HOT

- Roasted spring chicken with thyme gravy, carrots, peas and vegetable couscous
- Crispy salmon slices with celery puree and rosemary potatoes

DESSERT

- Yoghurt terrine with raspberry sauce
- White chocolate mousse with mango sauce
- Tiramisu à la Catalan
- Crème brûlée spiced with lemon grass

per person..... € 40

"LITTLE THAI"

for groups of 20 and upwards

COLD

- Glass noodle salad with shrimps and fresh coriander leaves
- Asian beef salad with red onions, vegetables and sweet chilli sauce
- Mango and spring onion salad with king prawns
- Satay skewers served in bamboo pots with Thai dips
- Savoury cucumber and papaya salad

HOT

- Kao Soi – Mendake noodles with chicken, celery and coconut curry sauce
- Crispy duck breast on pak choy
- Turkey with broccoli and cashew nuts
- Baked fish medallions in banana leaves
- Stir-fried vegetables and jasmin rice

DESSERTS

- Sago pudding with fruit
- Coconut cream with lychee compote
- Caramelised bananas and pineapple

per person € 40

PIEMONTE – LOMBARDIA – VENETIA for groups of 20 and upwards

COLD

- Sardines in peperonata marinade
- Coppa and salami milanese with fennel and orange salad
- Vitello tonnato – veal in tuna and caper sauce
- Radicchio and rocket with parmesan in balsamico dressing
- Celery salad with dried tomatoes
- Tomatoes and mozzarella with basil and olive oil

HOT

- Apuleian-style lamb with rosemary potatoes
- Saltimbocca à la romana with forest mushroom risotto
- Grilled red mullet in orange and thyme sauce
- Tomato and artichoke ragout
- Polenta with ricotta
- Tagliatelle

DESSERTS

- Panna cotta with raspberry coulis
- Orange salad with maraschino liqueur
- Caramelized lime cream
- Latte macchiato cream
- Italian cheese board with Provolone, Gorgonzola, Taleggio

per person..... € 40

ASIAN STAND-UP BUFFET

for groups of 30 and upwards

COLD

- Bean sprout salad with crab meat and sweet-and-sour dressing
- Pineapple and tomato salad with coriander
- Sashimi with white radish and soy sauce
- Salad of duck breast and bamboo shoots

HOT

- Thai chicken soup with lemongrass and kaffir lime
- Chicken satay skewers with peanut sauce
- Kao Soi with spring onions, chilli and soybean sprouts
- Chili coriander rolls with king prawns and chilli sauce
- Tempura-fried sea fish with stir-fried vegetables
- Cantonese-style rice
- Yaki soba – buckwheat noodles with stir-fried vegetables

DESSERT

- Exotic fruit salad
- Pineapple fritters with honey
- Mango mousse
- Ginger semolina pudding

per person € 42

LA DOLCE VITA

for groups of 30 and upwards

COLD

- Caprese – mozzarella with tomatoes and fresh basil
- Antipasti famosi – roasted vegetables and mushrooms in olive oil and balsamico vinegar
- Selection of melons with Parma ham
- Fried scampi in garlic and herbs with green asparagus salad
- Vitello tonnato – veal in tuna and caper sauce
- Rocket salad with shaved Parmesan and toasted pignoli
- Ciabatta, focaccia and grissini sticks

SOUP

- Minestrone with fresh vegetables, olive oil and Parmesan

HOT

- Home-made pasta in spicy prawn and tomato sauce
- Veal saltimbocca with prosciutto di Parma
- Picatta milanese on tomato spaghetti
- Frittata di pesce – deep-fried fish
- Grilled vegetables and pasta bianca

DESSERT

- Panna cotta with fruit coulis
- Tiramisu
- Italian wine cream with candied fruits
- Cheese selection with garnish and rustic bread basket

per person..... € 44

FRENCH STAND-UP BUFFET

for groups of 30 and upwards

COLD

- Savoy feta cheese with fresh mint
- Salmon tartar with honey mustard
- Figs with Provençal country ham
- Grilled brook trout filet with thyme and olive puree
- Chickpea and tomato salad
- Mixed green salad of the season with a choice of dressings

HOT

- Sea fish and seafood bouillon with saffron
- Navarin of lamb with green beans and cherry tomatoes
- Red mullet with artichokes, olives and tomatoes
- Leg and breast of Bresse chicken aux fines herbes
- Potato gratin
- Selection of seasonal vegetables
- Vegetable rice

DESSERT

- Tarte tatin
- Cheesecake
- Citrus fruit gratin
- White chocolate mousse with mocha sauce

per person..... € 45

INTERNATIONAL II

for groups of 20 and upwards

COLD

- Antipasti with Parma ham, coppa di Parma and Serrano ham
- Tomato-mozzarella cakes with pesto and sweet balsamico
- Eggplant Carpaccio with parmesan, lemon and honey
- Thai glass noodle salad with coriander and shrimps
- Vitello "Le Méridien"
- Fattoush salad
- Mediterranean vegetable salad with mozzarella
- Choice of mixed greens and dressings
- Bread variations with butter

SOUP

- Yellow bell pepper cream with olive oil

HOT

- Medium-rare veal sirloin steak with Provençal vegetables and chilli-vanilla noodles
- Crispy gilt-head sea bream fillets
- Tomato-bell pepper-ragout and risotto dumplings
- Home-made leek tagliatelle with pine nuts and cherry tomatoes

DESSERT

- Crème brûlée with berries
- Mallorca lemon tart
- "Kaiserschmarrn" (chopped sweet pancakes) with seasonal compote
- Coconut cream with mango sauce

per person..... € 48

ITALIAN-MEDITERRANEAN BUFFET for groups of 30 and upwards

COLD

- Vitello tonnato – veal in tuna and caper sauce
- Panzanella – Tuscan bread salad with ciabatta, tomatoes and basil
- Grilled vegetables terrine with parmesan
- Mediterranean pickled vegetables with coppa di Parma and Parma ham
- Tomato mozzarella salad with pesto
- Selection of antipasti vegetables

SOUPS

- Tortellini in beef broth with vegetables

HOT

- Osso bucco – braised veal shank with rocket and pine-nut risotto
- Roasted pancetta with tomato-bean compote
- Monkfish medallions with thyme crust and saffron-lime foam
- Orrecchiette "alla boscaiola"
- Rigatoni alla salsiccia with tomatoes and rocket salad
- Mellanzane alla parmigiana – encrusted eggplants

DESSERT

- Panna cotta with seasonal compote
- Tiramisu
- Mascarpone cream with fig compote
- Ricotta cake with raspberry coulis

per person..... € 49

ASIAN BUFFET

for groups of 30 and upwards

COLD

- Salad of shrimps, glass noodles and leek in soy lime marinade
- Asian beef salad with sweet peppers and sesame
- Rice salad with green curry and papaya
- Poultry satay skewers with peanut sauce
- Rice balls with salmon tartar
- Label-Rouge salmon Yam Nua with red onions
- Fish salad with herbs
- Spicy cucumber salad

SOUPS

- Tom Yam Gong – sweet and spicy chicken soup with vegetable and dim sums
- Tom Kha Gai – Thai curry and coconut soup with shrimps

HOT

- Medium-rare duck breast with five-spice sauce, soybean sprout vegetable mix and Singapore noodles
- Pork in red curry sauce, spicy oyster mushrooms and spring rolls
- Chicken fry with curry, coconut, pineapple, kaffir limes and jasmin coriander rice

DESSERT

- Caramelised bananas
- Pineapple lumpia with coconut-vanilla sauce
- Banana pudding with sweet mango chutney
- Kaffir lime infused cream with galangal sauce
- Exotic fruit platter

per person..... € 54

INTERNATIONAL III

for groups of 30 and upwards

COLD

- Antipasti and tapas selection
- Roast beef salad with Thai vegetables
- Bell pepper and eggplant terrine
- Tuna sashimi ceviche with avocado
- Veal carpaccio with lemon marinade and thyme
- Soffritto with buffalo mozzarella
- King crab in a rice leaf with Thai mango, chilli and spring onion
- Tartar variations in a crispy waffle cone
- Choice of mixed greens and dressings
- Bread variations with butter

SOUPS

- Lemon grass base with king prawns and Dim Sum
- Carrot-coconut soup

HOT

- Medium-rare beef medallions with eggplant marmalade and potato-apple gratin
- Monkfish and red mullet medallions with saffron-lime foam, artichokes and olives
- Vegetable lasagna
- Olive tagliatelle

DESSERTS

- International cheese selection from "Tölzer Kasladen" store with figs mustard, grapes and nuts
- Passion fruit cakes with raspberry coulis
- Tiramisu à la Catalan
- Panna cotta with berry sauce
- Wheat beer tiramisu with blueberry compote

per person € 68

Please note that a surcharge of € 5 per person is payable for groups smaller than the minimum number.

SET MENU

Le MERIDIEN

Seasonal menus can also be combined within the month pairs, priced individually on request (for groups of 10 and upwards).

JANUARY + FEBRUARY

I

Tom-Yam Goong – Sweet and sour poultry soup with shrimps, lemon grass and kaffir lime

Corn poularde breast on creamy ham savoy, pastis carrots and stuffed brie potatoes

Crème brûlée with citrus fruit compote

per person..... € 38

II

Baked saddle of rabbit fillet on artichoke barigoulé and winter salad

Medium-rare veal sirloin steak on celery puree, Thai asparagus and carrot vegetables and butter glazed semolina dumpling

Nougat parfait with caramelized apples

per person..... € 45

III

Asian marinated Arctic trout on avocado puree, herb salad and sautéed calamaretti

Carrot-ginger foam with lobster

Black Iberian Pork fillet on a slice of bread dumpling, baby fennel and oranges

Grand Marnier Crème brulee with white coffee ice cream

per person..... € 65

MARCH + APRIL

I

Wild garlic with monkfish-salmon Carpaccio

Crispy roasted gilt-head sea bream on artichoke-olive vegetables
and goat cream cheese balls

Lemon tart with white chocolate foam

per person..... € 38

II

Marinated Königssee samlet in sesame-lime marinade with stuffed potatoes

Medium-rare entrecote with mustard seed gremolata, pureed peas,
baby pak choy and semolina cannelloni

Apple and milk cake with yoghurt mousse

per person..... € 45

III

Lemongrass infused satay of scallops and langostino
with marinated Thai asparagus, lime caviar and tobiko gold

Wild garlic risotto with Gamba (king prawns) and Calamaretti

Saddle of lamb from Husum with its herb crust, Tasmanian pepper gravy,
vanilla spiced finger carrots, fresh peas and quinoa

White Nespresso crème brulee, Nespresso jelly and raspberry ice cream

per person..... € 65

MAY + JUNE

(Available until June, 15th)

I

Green gazpacho with Label-Rouge salmon tartar and avocado

Fillet of pork from Schwäbisch Hall on a glazed potpourri made of asparagus from the Schrobenhausen area and "Bamberg Hörndl" potatoes

Dessert variation "Le Méridien"

per person..... € 38

II

Cakes and salad made of asparagus spears from Schrobenhausen with Asian-style marinated trout

Schrobenhausen asparagus spears, optionally with clarified butter or hollandaise with saddle of veal and new potatoes

Sweet cream of asparagus with marinated strawberries and strawberry-pepper ice cream

per person..... € 48

III

Crottin de Chavignol with San Daniele ham, summer salads and herbs in honey-thyme vinaigrette

Crispy roasted samlet on a puree of peas with soy and pepper foam

Breaded veal fillet, Taggiasca olive sauce on glazed spring vegetables

Rhubarb variation

per person..... € 65

JULY + AUGUST

I

Cavarian samlet maki with wasabi mayonaise and herb salad
 Glazed saddle of veal on pearl barley with cress served on parmesan foam
 Mascarpone foam with strawberries and vanilla

per person..... € 38

II

Interpretation of Caesar salad with spring chicken
 Monkfish in a tomato-ginger sauce on olive tagliatelle
 Baumkuchen (layered cake) filled with Toblerone mousse
 with yoghurt-lime ice cream and cherry ragout

per person..... € 45

III

Label-Rouge salmon tartar with lime oil, gold roe tobiko
 and roasted scallops
 Crispy roasted sea bass with orange-thyme nage
 on celery puree and tomato marmalade
 Simmental beef fillet medallions with truffle gravy, porcini mushrooms
 and stuffed semolina dumpling
 Grand Marnier crème brûlée with white coffee ice cream

per person..... € 65

SEPTEMBER + OCTOBER

I

Pumpkin soup with scallops and Styrian pumpkin seed oil
 Stuffed breast of guinea fowl with Madeira gravy, sweetheart cabbage
 mushroom pasties and savoy "Maultaschen" (Swabian ravioli)
 "Kaiserschmarrn" (chopped sweet pancakes) with plum compote

per person..... € 38

II

Marinated kingfish with lime caviar, seawater jelly and edible flowers
 Glazed saddle of venison, candied red cabbage, celery puree
 and plum cookies
 Pumpkin seed parfait with blueberry compote

per person..... € 45

III

Tuna variation with quinces
 Shiitake mushroom soup with carabinero (jumbo shrimp)
 and monkfish skewer
 Breast of Duck Nantaise in cocoa gravy on chervil root vegetable
 with stuffed chantarelle crêpe
 Pear strudel with orange ragout , semolina dumpling
 and pumpkin seed oil ice cream

per person..... € 65

NOVEMBER + DECEMBER

I

Smoked Ikarimi salmon on guacamole, mango chutney and winter lettuce

Braised veal cheeks on white parsley root cream and eggplant marmalade

Milk chocolate cake cuts with citrus fruit confit and orange sabayon

per person..... € 38

II

Beetroot soup with poached Norway lobster

Saddle of venison with a hazelnut crust in cocoa gravy, celery puree,
brussels sprouts and grated poppy seed "Spätzle" (traditional pasta)

Chocolate dome with Cassis pear and vanilla sorbet

per person..... € 45

III

King crab, tuna and shrimp and coriander rolls on mango spring onions

Cauliflower and cod cappuccino

Pheasant breast in a leaf of sweetheart cabbage with seed foie gras,
apple-rosemary puree and butter glazed semolina dumpling

Smooth chocolate cake with Tonka bean ice cream

per person..... € 65

I

Bavarian pretzel salad and green salad with crunchy duck meat and cranberries

Veal roast with snack vegetables and "Spätzle" (traditional pasta)

"Kaiserschmarrn" (chopped sweet pancakes) with apple compote

per person..... € 31

II

Sendlinger "wedding soup" (chicken broth) with semolina mini dumpling, bone marrow dumpling, liver dumpling and "Flädle" (thinly sliced pancakes)

Crispy suckling pig roll roast with dark beer sauce, Bavarian sauerkraut and butter glazed potato dumpling

Apple strudel with vanilla sauce

per person..... € 33

III

Cauliflower soup with mixed mushrooms and roasted meatball

Roasted "veal Tafelspitz" (prime boiled veal) on green beans
bacon vegetable with potato-leek gratin

Fir tree honey parfait and Bavarian cream with marinated seasonal fruit

per person..... € 36

IV

Oxtail praline on marinated lentil and herb salad

Wiener schnitzel with mini bacon potatoes and cranberries

Warm pear strudel with lavender brittle and chocolate-chilli ice cream

per person..... € 36

I

Rocket salad and fresh herb salad with roasted mushrooms and grated parmesan

Vegetable "Maultaschen" (Swabian ravioli) with parsley foam and baked thinly sliced vegetable

Buttermilk terrine with lemon balm, marinated fruit and cassis sorbet

per person..... € 28

II

Grilled vegetable salad with marinated mozzarella balls and basil pesto

Baked tofu on curry stir fry

Marinated warm pear crêpe with vanilla sauce and caramel ice cream

per person..... € 28

III

Potato broth with mini semolina dumplings and bread with chives

"Rino Casati" crêpes stuffed with goat cream cheese in walnut sauce and sage butter

Almond mille feuille with frozen truffle and seasonal fruit

per person..... € 28

BEVERAGES

Le MERIDIEN

HOT		Prices in €
Coffee.....	cup.....	3.80
Cappuccino.....	cup.....	3.80
Espresso.....	cup.....	3
Double espresso.....	cup.....	5
Tea.....	cup.....	3.80
Coffee/Tea.....	pot.....	21

NON-ALCOHOLIC

Coca Cola ⁴ , Diet Coca Cola ^{5,6} , Sprite, Fanta ^{1,6}	0,2l.....	4.20
Vaihinger fruit juices.....	0,2l.....	4.20
Apple juice spritzer.....	0,2l.....	4.20
Schweppes Tonic ³ , Ginger Ale, Bitter Lemon ³	0,2l.....	4.20

MINERAL WATERS

Staatlich Fachingen Mineralwasser.....	0,25l.....	4.20
Staatlich Fachingen Mineralwasser.....	0,75l.....	9.50
Vittel.....	1,0l.....	11

BEERS

Becks Pils.....	0,33l.....	4.50
Franziskaner Weißbier (wheat beer).....	0,33l.....	4.50
Becks non-alcoholic.....	0,33l.....	4.50

APERITIFS

Campari ¹	5cl.....	7
Campari ¹ Soda or Orange.....		9
Aperol Orange or Prosecco.....		9
Sherry.....	5cl.....	7
Port White / Tawny.....	5cl.....	7
Martini Bianco.....	5cl.....	7
Martini Rosso.....	5cl.....	7
Pernod.....	4cl.....	7

DIGESTIFS

Ramazotti.....	4cl.....	7
Averna.....	4cl.....	7
Calvados.....	4cl.....	9
Remy Martin VSOP.....	4cl.....	10

1 contains colouring / 3 contains quinine / 4 contains caffeine /
5 source of phenylalanine / 6 contains anti-oxidant

SPARKLING WINES

Prices in €

Le Méridien Sondercuvée Geldermann.....	0,1l	750
Le Méridien Sondercuvée Geldermann.....	0,75l	45
Prosecco.....	0,75l	38

CHAMPAGNES

Laurent Perrier Brut.....	0,1l	12
Laurent Perrier Brut.....	0,75l	85
Veuve Cliquot Ponsardin.....	0,75l	92

WINE

0,75l

BAVARIAN WINE

WINE FROM FRANCONIA

Sparkling

Frizzante St. Valentin Rosé, Winzerkeller Sommerach.....	35
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White

Silvaner CC trocken QbA, Fürstlich Castell'sches Domänenamt.....	32
Riesling Escherndorfer Lump Kabinett, Divino Nordheim.....	51

Rosé

Rotling QbA, Fürstlich Castell'sches Domänenamt.....	32
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Red

1224, Fürstlich Castell'sches Domänenamt.....	38
Weinreich E1NS Cuvée Cabernet QbA, Cabernet Dorsa, Cabernet Cubin, Cabernet Mitos, Winzer Sommerach.....	59

THE MEDITERRANEAN CONNECTION

WINE FROM ITALY

White

Vermentino di Sardegna DOC, Pala, Sardinien.....	32
Vernaccia di San Gimignano DOCG, Teruzzi & Puthod, Toskana.....	38
Pomino bianco, Marchesi de Frescobaldi, Toskana.....	58

Rosé

Chiaretto Bardolino DOC, Tommasi, Venetien.....	34
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Red

Primitivo del Tarantino, I Monili, Apulien.....	33
Chianti DOC, Castiglioni, Toskana.....	42
Cannonau di Sardegna DOC, Pala, Sardinien.....	45

Le **MERIDIEN**

INTERNATIONAL

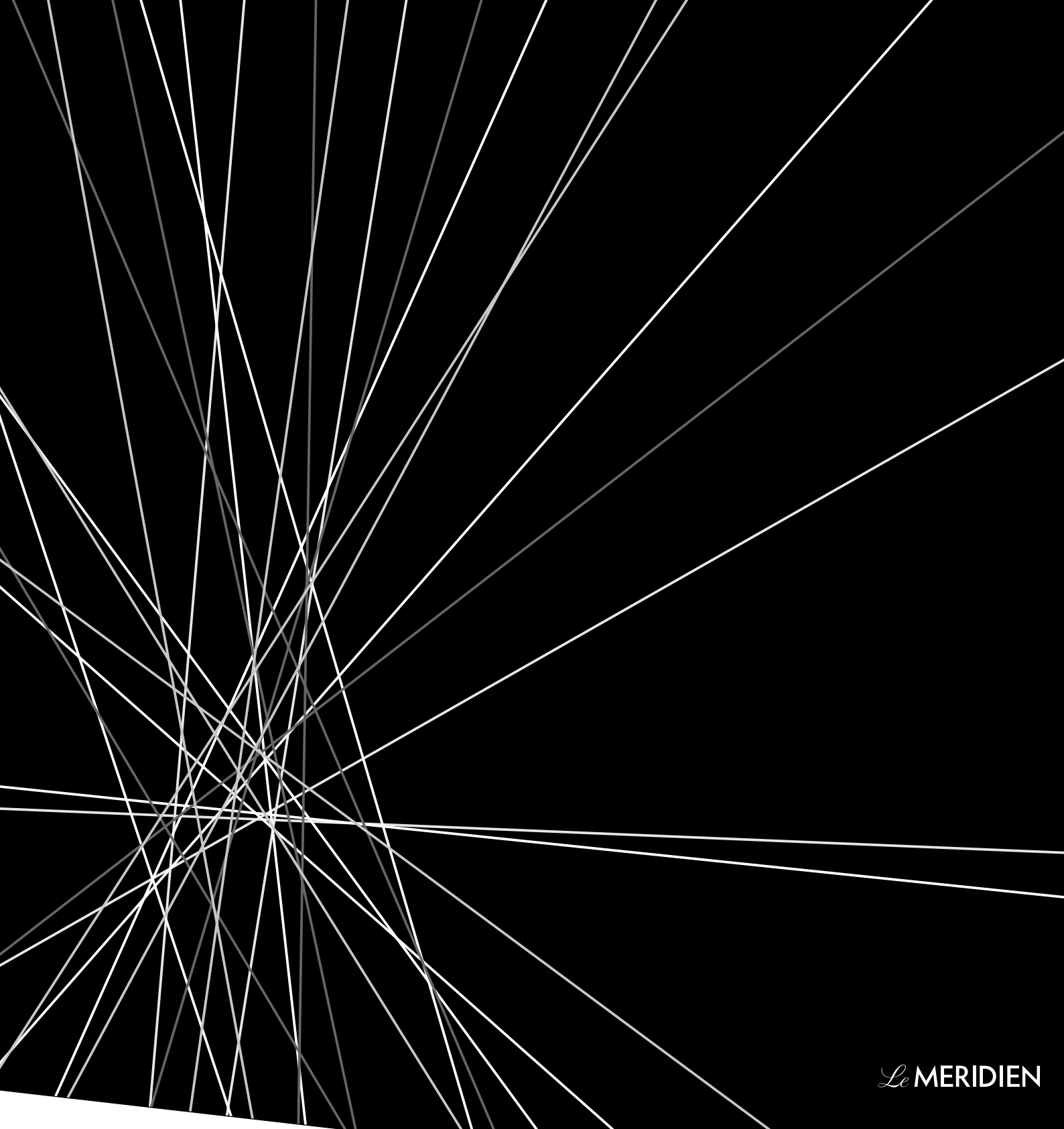
WINE FROM ALL OVER THE WORLD

White

Mas Rabell von Miguel Torres.....	28
Grüner Veltliner Steinfeder Terrassen, Domäne Wachau, Wachau.....	32
Villa Wolf Pinot Gris QbA, Weingut J. L. Wolf, Pfalz.....	33
Macon Villages blanc, Joseph Drouhin, Burgund.....	43

Red

Mas Rabell von Miguel Torres.....	30
Stamp of Australia, Shiraz Cabernet Sauvignon, Australien.....	31
Rosso di Montepulciano DOC, Poliziano, Toskana.....	51
Les Allees de Cantemerle AC Cabernet Sauvignon, Merlot, Cabernet Franc und Petit Verdot Château Cantemerle, Bordeaux – Médoc.....	69



Le MERIDIEN

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