

Menu Affaires

*60€ per person
(A starter, a main dish and a dessert)*

STARTERS

Home made duck Foie Gras, conserve of pears with sauternes

Large prawn nems, romaine salad with balsamic dressing and mango chutney

Home-smoked salmon with horseradish sauce and avocado tartar

Cabécou (goat cheese) and creamed potatoes with black olives

Seared tuna with sesame oil, crunchy thai salad

Duck in filo pastry with red onions

Vegetable tartar and green asparagus with cress sauce

Beef carpaccio with parmesan shavings

MAIN COURSES

Duckling fillet with wine sauce, spiced pears and mashed celery

Pan-fried chicken breast, sautéed vegetables

Braised ox cheek cabbage, and carrots flavored with cumin

Roasted veal, rosemary gravy and vegetable crisps

Shoulder of lamb with lemon, polenta

Cod fillet, spinach and brochettes of potatoes and tomatoes

Roasted whole bass with fennel and basil oil

Tuna fillet and pan-fried vegetables of Provence

DESSERTS

Panacotta with seasonal fruit
Iced walnut Macaroon, chocolate sauce

Apple pie served with gingerbread ice cream

Chocolate and pear cake and almond milk ice cream

Pistachio parfait and amarena cherries

Marsala zabaglione and mascarpone strawberries

Passion fruit and chocolate pie, white chocolate cream

Florentine shortbread and caramelized banana served with Sauternes zabaglione

Menu Gourmet

70€ per person
(A starter, a main dish and a dessert)

Roasted prawns, with curry and avocado salad with crab meat
Trio of Foie-gras
Roasted scallops brochettes, Serrano ham and crunchy fennel

Turbot with citrus fruit and green asparagus
Saddle of lamb with thyme and vegetable flan
Veal chop and fricassee of seasonal vegetables

Roasted pineapple with soft spices, mango and marsala ice cream
Tiramisu tart with arabica sauce
Citrus fruit and Grand-Marnier ice-cream Souffle

Menu Prestige

90€ per person

Appetizer

Lobster, Foie gras and artichokes marble with walnut oil

Lamb filet with truffles, chanterelle fricassee and potatoes chips

Roquefort cheese and crunchy salad of celery and red beet

Tasting around chocolate

Finger Buffet

55€ per person

YOUR CHOICE OF 3 SANDWICHES

Chicken club sandwich
Mixed club sandwich
Vegetable club sandwich

Norwegian roll with smoked salmon
Norwegian roll with feta and tomato preserve
Vegetarian Norwegian roll

Poppy seed roll with tomato mozzarella
Poppy seed roll with Parma ham
Poppy seed roll with chicken curry

YOUR CHOICE OF 3 COLD DISHES

Antipasti of vegetables with Parma ham
Smoked salmon and mini blinis, sour cream
Green beans salad with duck foie gras
Tomato mozzarella with pesto
Chicken Caesar salad

Haddock layered with mashed potatoes, curry-flavored
Red mullet fillet and mini ratatouille of Provence
Green asparagus enrobed with smoked « grison » beef
Tartar of avocado and crab meat
Salad of smoked duck breast, red cabbage flavored with walnut oil
Basket of vegetables, sour cream dressing
Seafood salad with citrus fruits

YOUR CHOICE OF 3 HOT DISHES

Readcrumb coated gambas
Soja-flavored chicken skewer
Vegetable samosa
Mini hamburger
Salmon and shrimp skewer
Mini vegetable spring roll
Samboussek feta and mint
Croque monsieur

ASSORTIMENT OF FINE CHEESES

YOUR CHOICE OF 3 DESSERTS

Rhum baba
Chocolate mousse
Fruit Panacotta
Crème brûlée
Opéra cake
Fruit tartlet
Exotic fruit salad
Puff pastry with praline-flavored buttered cream
Apple crumble
Fruit clafoutis
Pistachio-flavored crème brûlée with black cherries
Raspberry macaroon

Hôtel Paris Marriott Champs Elysées

70, avenue des Champs-Elysées – 75008 Paris, France – Tel : 33 (0)1 5393 5500 – Fax : 33 (0)1 5393 5501 – www.marriott.com/pardt

Mediterranean Buffet

65€ per person

STARTERS

Roll of asparagus and smoked “grison” beef

Stuffed provençale tomato, poached egg

Beef Carpaccio with parmesan shavings

Marinated red mullet fillet, provençale salsa

Caesar salad with chicken fillet

Poached egg, smoked salmon

Green bean salad with smoked duck breast and foie gras

Assortment of oriental mezzes

YOUR CHOICE OF 2 MAIN COURSES

Lamb shank, piperade of vegetables with black olives

Farm chicken fricassee, fresh tagliatelles with morel cream sauce

Roasted tuna steak flavored with rosemary, braised fennel and crushed tomato

Assortment of fish marinated with saffron, served with spaghetti vegetables

ASSORTMENT OF FINE CHEESES

DESSERTS

Opéra cake, custard

Pistachio-flavored crème brûlée with black cherries

Apple crumble

Panacotta with fruit

Puff pastry with praline-flavored buttered cream

Exotic fruit salad

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Theme Buffet

65€ per person

STARTERS

SEAFOOD BUFFET

Smoked salmon, shrimps,
oysters, crab meat...

ITALIEN BUFFET

Parma ham, tomato mozzarella, antipasti,
grissinis, tapenade ...

SALAD BAR

Assortment of salads (niçoise, chef,
océane, cole slaw ...)

YOUR CHOICE OF 2 MAIN COURSES

Medallion of veal, mushrooms fricassee
and new potatoes

Supreme of guinea fowl with slightly
buttered carrots and spinach

Sea bream fillet, braised leek, basil-scented
virgin olive oil

Casserole of monkfish flavored with
Riesling

ASSORTMENT OF FINE CHEESES

DESSERTS

Rum baba

Chocolate mousse

Crème brûlée

Fruit tartlet

Raspberry macaroon

Clafoutis

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Coffee Breaks

Our Sweet and Gourmet coffee breaks include:

Homemade Bakery, coffee, tea, milk, fresh juice, minerals waters, fruits and Actimel

WELCOME COFFEE

Coffee

Selection of teas

Milk

Mineral waters

Assortment of pastries

Fresh juices

Fresh fruit

Actime

SWEET COFFEE BREAK

Served in the morning only

Monday: Cold cuts, fresh strawberries

Tuesday: Danish pastries, vegetable preserve/diced pineapple

Wednesday: foie gras gingerbread, mango pearls

Thursday: Assortment of cheeses, grapes

Friday: Small club sandwiches, cantaloupe pearls

GOURMET COFFEE BREAK

Served in the afternoon only
Homemade Patisserie

Monday: 3 flavours of panacotta

Tuesday: Fruit salad and Chocolate cake

Wednesday: Flavoured custards, almond biscuit cakes, madeleines

Thursday: French Sweets

Friday: chocolate fondue, fruits Skewers

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Cocktail

(Canapés to be chosen according to the wished number of pieces)

MINI GLASSES

Mousse of asparagus flavored with citrus fruits
Tartar of avocado and crab meat
Slice of melon, Port jelly
Basket of mini vegetables, sour cream dressing
Tomatoes with mozzarella cheese and pesto
Iced carrot soup flavored with cumin

APPETIZER SPOONS

Maki of smoked salmon
Seared tuna with sesame seeds
Tapenade with candied tomatoes
Mini ratatouille with Parma ham
Tartar of vegetables, olive oil

MINI BLINIS

Smoked duck breast flavored with walnut oil
Antipasti of vegetable preserve, parmesan
Curried chicken and poppy seeds
Smoked salmon flavored with dill
Mashed potatoes with haddock and pink peppercorns
Parma ham, fresh herb cheese

BREAD SLICES AND SAVOURY TARTS

Duck foie gras, fig chutney
Smoked trout fillet, coleslaw
Roquefort and celery with walnuts
Quail egg and foie gras tartlet
Sweet water shrimp and fresh herb tartlet
Tsatziky and cherry tomato mint-scented tartlet

SHOW COOKING STAND (with extra charge)

Buffet of duck foie gras
Buffet of smoked salmon
Buffet of mini casseroles
Cheese and assorted bread buffet

HOT APPETIZERS

Nem of gambas and purple basil
Curried chicken with pineapple
Samboussek of feta with mint
Duck layered with mashed potatoes
Crème brûlée of foie gras and gingerbread
Clams served in a small dish
Clafoutis of vegetables flavored with thyme
Gratin of pear and Sainte-Maure cheese with honey
Mini koftah

SWEETS

Fruitartlet
Panacotta on a macaroon
Dome of chocolate mousse
Eclair
Rum Baba, whipped cream
Crème brûlée
Tiramisu
Fruit cocktail
Pistachio-flavored almond cake with black cherries
Pineapple soup with mint
Trio of chocolate mousse
Opera cake with custard

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