



Easter Menu

Meliá Berlin



MELIÃ
HOTELS & RESORTS
Soul Matters



MENU

Refined Antipasti Selection

Vitello tonnato with arugula and delicate tuna sauce

Traditional marinated Matjes herring

Ham rolls filled with asparagus and wild garlic

A refined selection of marinated and fresh vegetable salads with assorted dressings

Chervil Cream Soup

Served with sour cream, garden cress and croutons

Main Courses

Gently poached Atlantic salmon with Riesling foam, julienned vegetables and with traditional German potato dumplings (Schupfnudeln)

Slow-roasted lamb in Burgundy sauce with potato dumplings, herb butter and glazed savoy cabbage

Gnocchi with green asparagus in aromatic pesto sauce

Desserts

Assorted spring petit fours

Mango cream with wild mint

Crema Catalana

Strawberry panna cotta

Traditional Easter yeast braid with pearl sugar

Selection of fine cheeses with fresh fruit

Bread Selection

Assorted breadbasket served with butter and traditional pork lard

