

French *Bistro* Lunch

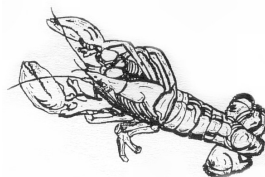


at *Le* MERIDIEN

We thought you might like to know that our Headchef, Laurent Vandenameele has introduced a Bistro Menu at lunch in Le Bourbon restaurant. Recognising that in these challenging financial times we are sometimes looking to have a simpler meal, we have introduced some new dishes that will make you think you are in a French Bistro, where you can have just one quick course or a full menu. We hope this new menu will tickle your taste buds.

Toasts de chèvre chaud au basilic, salade mélangée <i>Hot goat cheese toast with pesto, mixed salad leaves</i>	2300,-
Quiche Lorraine, sauce tartare <i>Warm bacon and Emmenthal cheese pie with tartar sauce</i>	1600,-
Le gratin de penne au Comté et jambon cru <i>Gratin Penne pasta with Comté cheese, cured ham</i>	3200,-
Bisque de homard et croûtons a l'ail frits <i>Lobster bisque with garlic fried croutons</i>	2400,-
Filet de carrelet à la vapeur, écrasée de pomme de terre et courgette grillées, Sauce beurre blanc à l'anis <i>Poached Plaice fish filet, crushed potato and grilled zucchini, anis lemon butter sauce</i>	4500,-
Souris d'agneau à la provençale, galettes de polenta et une petite ratatouille de légumes <i>Provençal lamb knuckle with olives and garlic, polenta galettes</i>	3900,-
Crème brûlée à la vanille de Madagascar, Cerises Maraschino <i>Madagascar vanilla crème brûlée, Maraschino cherry</i>	2000,-

It is common knowledge that French Bistro goes hand in hand with good wine. Le Bourbon Restaurant is now introducing it's Winemaker of the month, giving the Guests the opportunity to taste Hungary's wonderful wines, to get to know and chat with the Winemakers.



Seafood in Le Bourbon - Le Bourbon Restaurant, uniquely in Budapest is offering a wide choice of Mussels, Oysters, Lobster and rich, traditional Parisian Seafood platters.