

HELLO 2018

HOLIDAYS MENU



marounchedid

00 INTRO

The festive season is upon us, and we're excited to share with you our new edition of the **Maroun Chedid Holiday Menu.**

Whether you're planning a big party or a cozy dinner with friends, you will be inspired by these pages. You'll find your pick of canapés, starters (hot and cold), Lebanese specialties, as well as some of your all time favorites, like our turkey, homemade pasta and quiches. This year, the Chef has also included new creations for 2017 that are sure to impress your guests.

On behalf of the Maroun Chedid team, we would like to wish you and your loved ones a happy **holiday season!**



MC MC Specialties: Special chef's specialties for the season.

01 CANAPÉS

LES BROCHETTES (24 pcs) (Serves 8)

*8 Fiocco Salame Mini Cannelloni, Wild Rocket, Parmigiano and Basil Pesto

MC *8 Ricotta, Basil and Bresaola Dome on Oven-Dried Campari Tomato

MC *8 Parma Ham and Basil Candied Quince with Spices

75,000/Box LBP

LES VERRINES (24 pcs) (Serves 8)

MC *8 Shrimps & Avocado Mousse, Mango & Ginger

MC *8 Foie Gras Parfait with Dates Jelly

MC *8 Smoked Salmon Tiramisu

75,000/Box LBP

LES CANAPES (24 pcs) (Serves 8)

*8 Open-Faced Smoked Salmon Profiterole, Cranberry Remoulade

MC *8 Pesto Cheese Cake with Pine Nuts, Aged Balsamic and Raspberry

*8 Brie and "Georgette" Tomato Marmalade and Walnuts

75,000/Box LBP



RICOTTA, BASIL & BRESAOLA DOME



PESTO CHEESE CAKE



BRIE ON TRADITIONAL BAGUETTE

02 SALADS (Serves 10)



- MC** Goat Cheese on Brioche, Caramelized Apple and Candied Tomato Mostarda, with Field of Greens, Hazelnut Vinaigrette **179,000 LBP**
- Mozzarella di Bufala Salad, Crispy Sucrine Lettuce, Tomato Confit, Black Olives, Avocados, Basil Leaves and White Truffle Vinaigrette **205,000 LBP**
- Fresh Crab Salad, Crumbled Avocado, Asian Potato Salad with Lemon Yuzu Vinaigrette **275,000 LBP**
- Quinoa (Organic Peruvian White, Red and Black) Mediterranean Salad with Curly Kale, Cranberries, Feta Cheese, Herbs, and Toasted Walnuts, Lemon Vinaigrette **165,000 LBP**
- White and Green Fresh Asparagus, Comté Cheese, Dijon Vinaigrette with Mini Croutons and Herbs **190,000 LBP**

03 COLD STARTERS (Serves 10)



Assortment of Three Bonsai Trees, Cucumber, Salmon, and Rice Paper with Crab, Avocado, and Mango Salad

225,000 LBP

Sushi Inspiration: Shrimp and Smoked Salmon (Label Rouge Certified), Vegetable and Mango Brunoise, Soya, Pickled Ginger and Wasabi

215,000 LBP

MC Scottish Smoked Salmon on 'Ismaliyeh' Nest with Cranberry Remoulade and Herb Salad

215,000 LBP

Foie Gras 'Entier' Served with Pear Jelly, Red Port Cubes, and Pear Chutney Macarons

325,000/kg LBP

Eggplant Nems with Crispy Vegetables, Fresh Water Shrimp, Green Bean Salad and Tomato Tartar

185,000 LBP

MC Lavender Shrimp Ceviche with Avocado mousse

230,000 LBP



EGGPLANT NEMS

FOIE GRAS ENTIER



03

MC Mont Blanc Foie Gras, Caramelized Chestnuts with White Truffle Oil

300,000 LBP

MC Assortment of Éclairs, Bresaola Éclair with Tomato and Parmesan Craquelin, Smoked Salmon Éclair with Spinach Craquelin, Magrets de Canard Éclair with Pain d'Epices Craquelin

225,000 LBP



04 FEUILLETÉS & QUICHES (Serves 10)

Halloumi Feuilleté with "Caviar D'Aubergine", Tomato Confit, Genovian Basil Pesto

86,000 LBP

Wild Mushroom Feuilleté, Basil, Pancetta, Comté Cheese, and Walnuts

132,000 LBP

Chorizo and Soubise Onion Quiche with Aged Comté Cheese, Thyme and a Hint of White truffle Oil

115,000 LBP

Goat Cheese Feuilleté with Aged Balsamic Tomato Compote, Roasted Pistachios

135,000 LBP

05 HOMEMADE PASTA (Serves 10)



MC Buckwheat Ravioli with Black Truffles, Parmigiano and Pecorino Cream Sauce, White Truffle Oil **250,000 LBP**

Raviolis Aux Cèpes' with Cherry Tomato and Basil Sauce **195,000 LBP**

Green Agnolotti with Ricotta, Spinach and Aurora sauce with Basil **180,000 LBP**



06 MAIN DISHES

TURKEYS AND POULTRY

Roasted Turkey à 'L'Oriental' (Minimum Order 5 Kg) **57,000/kg LBP**
 Brined and Braised, Served with Oriental Rice, Glazed Chestnuts, Pine Nuts, Almonds and Pistachios, Mastic and a Spice Scented Turkey Gravy

MC Braised Turducken or Three Bird Roast (Minimum Order 7 Kg) **85,000/kg LBP**
 The Turducken Looks Like a Turkey from the Outside, and When Cut Concentric Rings of Poultry Can Be Seen. The Turkey is Partly Deboned, and the Duck and Chicken are Boneless. Brined, and Braised, served with Châteaux Potatoes, Pears Poached in Spicy Red Port, Orange Chips, Glazed Chestnuts and Cherry Sauce

MC Brie And Cranberry Wellington Turkey (Minimum Order 6 Kg) **65,000/kg LBP**
 Brined Turkey "Suprême", Home-Made Brie and Cranberry Stuffing, Rolled in Puff Pastry, Served with Roasted Winter Vegetables, Zesty Salardaise Potatoes, Glazed Chestnuts, Sautéed Mushrooms and Cranberry Port Sauce

06

Braised Traditional Turkey (Minimum Order 5 Kg)

Brined and Braised, served with Glazed Chestnuts, Roasted Winter Vegetables, Zesty Salardaise Potatoes, White Truffle Oil and Chestnut Sauce

57,000/kg LBP

Boneless Turkey à 'L'Oriental' (Minimum Order 5 Kg)

Brined and Braised, Served with Oriental Rice, Glazed Chestnuts, Pine Nuts, Almonds and Pistachios, Mastic and a Spice Scented Turkey Gravy

77,000/kg LBP

MC Roasted Turkey à 'La Bigarade' (Minimum Order 5 Kg)

Brined, Rolled in Bacon and Braised, Served with Châteaux Potatoes, Pears Poached in Spicy Red Port, Orange Chips, Glazed Chestnuts and Bigarade Sauce

63,000/kg LBP

Boneless Christmas Capon or Chapon (Label Rouge Certified)

Braised 'Chapon' with Pain d'Epices and Foie Gras Stuffing, Served with Glazed Chestnuts, Roasted Winter Vegetables, 'Rissolé' Potatoes, and a Black Truffle Scented Chestnut Sauce

190,000/kg LBP

ROASTED
TURKEY À
'LA BIGARADE'



TRADITIONAL
TURKEY



06

MEAT

MC Veal Cheek Slow Cooked For 62 Hours, Glazed Seasonal Vegetables, Dauphinoise Potatoes with Thyme, Sautéed Fresh Mushrooms, Veal Jus (Serves 10) **320,000 LBP**

Oriental Lamb Leg (3kg) Slow Cooked for 36 Hours, Served with Either Oriental Rice or Freekeh, with Nuts and Oriental Gravy (Serves 10) **260,000 LBP**

MC "Souris d'Agneau" Served with Potatoes and Portobello Mushrooms à la Provençale (Serves 2) **57,500 LBP**

Roasted Grain-Fed Black Angus Beef Tenderloin Studded with Foie Gras, Served with Gremolata Sautéed Mushrooms, 'Rissolle' Potatoes and Périgord Sauce (Serves 10) **290,000 LBP**



06

FISH & SEA FOOD (Serves 10)

Paëlla "à La Valenciana" **300,000 LBP**

MC Salmon Coulibiac, a Brilliant Centerpiece, Served Warm with an Acidulated Light Herb Cream Sauce (Label Rouge Certified) **275,000 LBP**

Shrimp with Green Curry Sauce, Served with Lemongrass-Infused Basmati Rice **260,000 LBP**

Pan-Fried Scottish Salmon Filet (Label Rouge Certified), Lemon Pistachio Sauce, Grenoble Condiment, Zesty Oyster Mushrooms, Spinach & Châteaux Potatoes **245,000 LBP**

07 DESSERTS

Our desserts are made from the freshest and finest ingredients in the world's marketplace. We only use the world's best Valrhona Chocolate & Bourbon Vanilla.



MC Mafrouket Pistachio Bûche, Ivory White Valrhona and Anis Crèmeux - 35cm (Serves 12) **150,000 LBP**

Chestnut Bûche, Chestnut Glaze, Biscuit Praliné Croquant Scented with Single Malt Whiskey with White and Silver Macaron - 35 cm (Serves 12) **150,000 LBP**

MC Valrhona Chocolate 70% & Raspberry Bûche, Chocolate Pecan Biscuit and "Bordeaux" Glazing - 35 cm (Serves 12) **150,000 LBP**

MC Christmas Azélia Valrhona Chocolate and Caramel Bûche, Biscuit Viennois, Hazelnut Glazing and "Jivara" Crèmeux - 35 cm (Serves 12) **150,000 LBP**



BABA AU RHUM



MONT BLANC



Selection Of Christmas Cookies (1 Kg)

70,000 LBP

Galette des Rois Almond - 30 cm (Serves 10) Available starting January 1

66,000 LBP

Galette des Rois Pistachio - 30 cm (Serves 10) Available starting January 1

75,000 LBP



STRAWBERRY TART



MC Baba Au Rhum (15 Years Aged Zacapa), with Wild Red Fruits (Serves 10)

75,000 LBP

Mont Blanc (Serves 10)

120,000 LBP

German Black Forest Cake (Serves 10)

90,000 LBP

Strawberry Tart (Serves 10)

85,000 LBP

Chocolate Truffles - 1kg

90,000/Kg LBP

Macaron Mont Blanc (Piece)

3,500/piece LBP

Let us help you plan your perfect event.

Ask about our customized menus and ideas for your corporate events, kids birthdays and other celebrations!

