

# 100 YEARS OF Hospitality

We are celebrating 100 years of 'Hilton' hospitality with a culinary menu of € 100 or 2 persons where our Chef will give our 'Hilton' classics a twist.

## DID YOU KNOW

### Waldorf Salad

This refreshing salad of apples, celery, grapes and walnuts in a mayonnaise dressing has its own origin story, one that dates back to the 19th century. Created at New York's Waldorf-Astoria Hotel in 1896 not by a chef but by the maître d'hôtel, Oscar Tschirky (famously known as 'Oscar from the Waldorf'), the Waldorf Salad was an instant success during the hotel's debut event - launching a renowned hotel and a renowned dish at the same time.

### Red velvet cake

The silky sweetness of a red velvet cake can't be beat, and the eye-catching, layered chocolate-and-cream dessert has been beloved since the 1930s. That's when, as legend has it, the emerged from the kitchens at the New York Waldorf Astoria. While some say the cake was invented before that, it's the Waldorf's version that made it the world-famous classic it is today.

### Piña Colada

Ramon 'Monchito' Marrero was the creator of the Piña Colada in 1954, during this time as a bartender at Caribe Hilton. After three months of experimentation, Mr. Marrero finally settled on the recipe Piña Colada, which he felt captured the true flavors of Puerto Rico. He continued to serve the beverage at the Caribe Hilton for the 35 years following its creation and was rewarded for his effort in 1978 when Puerto Rico named the cocktail its national drink.

### Brownie

At the direction of Bertha Palmer, the first American 'brownie' is created in The Palmer House Hilton kitchen, to be served at the Columbian Exposition World Fair in 1893. The recipe is century old and is still used for the brownies served in the Palmer House Hilton today! It remains one of the hotel's most popular confections.



Jee May

# Célébrez avec nous Celebrate with us

Une entrée, un plat et un dessert  
A starter, a main course and a dessert

**€ 100.00**

pour 2 personnes, un verre de Cava inclus, 1 bouteille d'eau et café/thé  
for 2 persons, inclusive a glass of Cava, 1 bottle of water and coffee/tea  
(servi jusqu'au le 31/05/2020 - served until 31/05/2020)

## ENTREES APPETIZERS

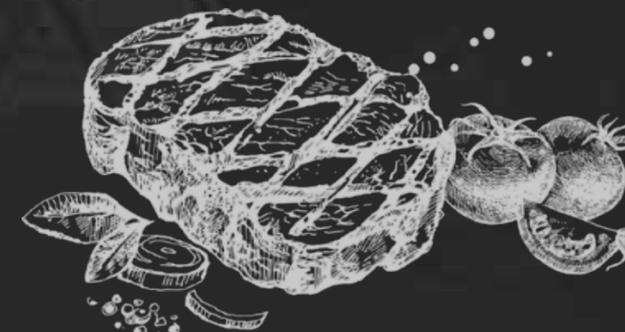
Twist du chef de la 'classique' salade Waldorf servie avec homard et truffe  
Chef's twist of the 'classic' Waldorf salad, served with lobster and truffle

## PLATS MAIN COURSES

Flétan noir grillé, légumes de saison, sauce foyet, béarnaise ou choron au choix  
Grilled halibut, seasonal vegetables, choice of foyet, béarnaise or choron sauce  
ou / or  
Entrecôte maturée grillée, légumes grillés, sauce béarnaise  
Grilled entrecôte dry age, grilled vegetables, béarnaise sauce

## DESSERTS DESSERTS

Trio de 'Hilton Legacy'  
(red velvet cake, brownie, pina colada)  
Trio of 'Hilton Legacy'  
(red velvet cake, brownie, pina colada)



Les prix sont annoncés en €, TVA et service inclus. Dans le cas où vous êtes sujet à certaines allergies, n'hésitez pas à le communiquer à notre Maitre d'hôtel qui vous apportera le conseil adapté.  
Rates are inclusive VAT, service and are in €. Ask our manager for the ingredients of our dishes in case you are allergic for certain products.