



MELIÃ LUXEMBOURG

Do not miss an authentic Spanish Culinary evening

with the Spanish Chef's team, part of the Culinary World Cup!

We have the opportunity to count on the Spanish Chefs team, part of the Culinary World Cup 2022 that will be hosted in Luxembourg in November.

At Meliá Luxembourg we are proud of being official sponsors of the team and we are celebrating the occasion by providing you with a unique and incomparable culinary experience to highlight our Spanish heritage.

On Tuesday 29th November we will be offering a Spanish culinary experience, by renowned Michelin-starred chefs.

Are you going to miss it?

The culinary event will consist of a tailor-made tasting experience of delicious dishes paired with the finest wines, stimulating company, magnificent facilities in our outstanding hotel.

- Welcome reception with a choice of cold cuts, cheeses and pickles.
- A salad by Chef Javier Andrade, named YOUNG CHEF OF THE YEAR
- Two fish dishes prepared by Chef **Sergio Martinez**, winner of numerous awards such as SPANISH CHEF OF THE YEAR, and Chef **George Castañeda**, a TWO-TIME WORLD CHAMPION
- A vegetable dish with caviar by the Executive Chef of the Meliá Luxembourg, Patrice Noel
- Two meat dishes prepared by Chef Javi Cabrera, owner of a MICHELIN STAR, and Chef Victor Trochi, winner of TWO MICHELIN STARS
- A dessert by Toño Rodriguez, winner of numerous Spanish awards and whose La Era de los Nogales Restaurant has earned him a place in the MICHELIN GUIDE.

ALL DISHES WILL BE ACCOMPANIED BY THE FINEST WINES SELECTED BY OUR EXPERT SOMMELIER.

PRICE PER DINNER IS

150 EUR per person, including wine pairing.

WHERE?

The event will be held at the MELIÁ LUXEMBOURG HOTEL: 1 Park Drai Eechelen, 1499 Luxembourg, Luxemburgo

WHEN?

Tuesday, November 29 at 6PM

TO BOOK YOUR TABLE CONTACT: tiago.sousa@melia.com

We can't wait to see you and share with you this once-in-a-lifetime dining experience.

melia.com