

Barceló

Carthage Thalasso

Work Menu

Oriental flavors

Méchouia salad
Grilled meat oriental style
Stewed fruits
25 Euros

Country and outside

Méchouia salad
Grilled meat oriental style
Stewed fruits
28 Euros

Coffee Breaks

Coffee Express

Coffee, milk, tea, juice,
bakery
7 Euros

Chocolate lovers

Coffee, milk, tea, juice, fruit with chocolate,
chocolate loaf, chocolate cake, brownies,
chocolate pastry, chocolate cookies,
love ball
9 Euros

Healthy & Natural

Coffee, milk, tea, juice, fruits, croquet
Monsieur, croquet Madame, mini crepe
with honey, mini crepe with jam
11 Euros

Gala Dinner

Barcelo salad with seafood

Lamb with honey and rosemary

Ice cream with orange sauce

Tea with mint

Pastry

35 Euros

Cocktails

Sidi Bou

The beginning

Foie gras canapé
Chicken canapé
Roquefort canapé
Seafood canapé
Sant Pierre canapé
Caviar canapé
Asparagus canapé
Palm heart canapé

To enjoy

Dressed fish
Sole
Crunchy caviar
Mini brochette of beef
Grilled salmon
Chicken ham
Lamb meatballs with nuts
Do not forget
Millefeuille with dates
Jealousy
Mini chocolate surprise
Italian millefeuille
Caramel mousse
Carrots cake
17 Euros

Barceló Carthage

The beginning

Smoked salmon canapé
Roast beef canapé
Fish canapé
Seafood canapé
Foie gras mousse canapé
Tomato and egg canapé
Asparagus canapé
Cheese canapé
Seafood cocktail
Cheese table
Delicatessen table
Bellevue fish

To enjoy

Dressed fish
Squid fritter
Meatballs with herbs
Mini brochette of beef
Seafood cake
Chiche taouk
Sausage brochettes
Cheese croquettes
Turkey chawarma
Cooked fish

Do not forget

Strawberry mousse
Brownie
Millefeuille
Tunisian patisserie
Chocolate mousse
Caramel cream
Seasonal fruits
Lemon cake
Chocolate spring
22 Euros

Buffet

The beginning

White salad
Danoise salad
Oriental salad
Tabulé
Tree Tunisian salad
Fisher salad
Octopus salad
Vegetables cake
Bellevue fish
Chicken salad
Niçoise salad
Beef salad
Bird's salad

To enjoy

Chicken roasted with rosemary
Roasted beef
Turkey
Grilled vegetables
Sautéed prawns
Lamb with olives
Fish filet Normand style
Potatoes Lyonnais style
Aubergine gratin
Cucumber country style
Tomatoes Sant Germain
Spaghetti moulisaria
Cheese croquettes

Do not forget

Bourivage cream
Fruits cake
Chocolate Cake
Fruits tart
Aspic
Chocolate molten
Almond shaped
Mousse mouka
Délice
Secret cream

30 Euros



You can also personalized your menu
More options available