



RESTAURANT LE BLIZZARD LUNCH MENU

TO START

THAI SOUP WITH CORAL LENTILS, RED CURRY AND COCONUT MILK (V)	20 EUR
CAESAR BLIZZARD SALAD	24 EUR
ORGANIC EGG OMELETTE AND RAW MILK ABONDANCE CHEESE AOP	24 EUR
CARAMELIZED CAULIFLOWER SALAD, BABY FENNEL (V)	20 EUR
BEETROOT TACOS, CRAB MEAT, AVOCADO, CURRY	26 EUR
BABY PEPPERS STUFFED WITH GRATINATED WINTER VEGETABLES, FETA CHEESE (V)	21 EUR
BLACK LENTILS BELUGA, YUZU AND SMOKED EEL	19 EUR
CRISPY BUN WITH PASTRAMI BEEF, CASTEL FRANCO SALAD	23 EUR
WARM LEEKS, LOBSTER À LA PLANCHA	38 EUR
WHITE PIZZETTA, BLACK TRUFFLE SHAVINGS	26 EUR
ONION PIZZETTA, ANCHOVIES, PICHOLINE OLIVE	21 EUR

SIMPLY PASTA

LINGUINE WITH WALNUTS AND BLACK LEMON, PARMIGIANO SHAVINGS (V)	24 EUR
SPAGHETTI CARBONARA, PANCETTA	30 EUR
KABOCHA SQUASH GNOCCHI, GREEN PEAS, RICOTTA WITH FRESH HERBS (V)	26 EUR
RIGATONI GRATIN, BLACK TRUFFLE, BEAUFORT CHEESE VEIL	35 EUR

(V) VEGETARIAN



FISHES

SMALL SQUID JUST SEARED, PARISIAN-STYLE SMALL POTATOES	34 EUR
SEMI-COOKED SCOTTISH SALMON, RAMEN AND SHIMEJI, THAI BROTH WITH CORIANDER	36 EUR
GRILLED OCTOPUS À LA PLANCHA, SEAWEED RISOTTO, PRESERVED LEMON	35 EUR
ROASTED ROYAL SEA BREAM PORTION, CREAMY JERUSALEM ARTICHOKE	36 EUR
BACK OF SKREI COD, STEAMED EGGPLANT, SESAME GINGER	36 EUR
SOLE MEUNIÈRE, YOUNG SAUTÉED SPINACH	40 EUR

MEATS

OUR MEATS ARE FROM EUROPEAN ORIGIN

PAN-SAUTÉED VEAL LIVER, POTATOES PURÉE	32 EUR
BEEF TARTARE SLIGHTLY SMOKED , MATCHSTICK POTATOES	33 EUR
VEAL MILANESE "ELEPHANT EAR", LINGUINE PESTO	35 EUR
ANGUS BEEF FILLET, GREEN BEANS	44 EUR
GUINEA FOWL FRICASSÉE, YOUNG MORELS AND CHESTNUTS, CROZETS OF SAVOY	32 EUR

DESSERTS BUFFET	15 EUR
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