



Restaurant Le Blizzard Menu

Broths & Soups

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| <i>Version of a Bouillabaisse, Spider Crab from the European coast Cooked naturally</i> | 26 Eur |
| <i>Fine velvety Carrot soup with Saffron, Lemongrass, Almond (V.)</i> | 21 Eur |
| <i>Clear Langoustine broth, roasted Lemon, tiny Artichoke</i> | 24 Eur |
| <i>Lightly smoked Vegetable Garden broth, small Vegetable Ravioli (V.)</i> | 22 Eur |

Starters

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| <i>Market vegetables simmered in a casserole dish, black Truffle (V.)</i> | 30 Eur |
| <i>Spider flesh simply, Brocolito-Curry caramelized, Avocado</i> | 36 Eur |
| <i>Semi-cooked Duck Foie Gras, Lemongrass Pear, Brioche Pearls</i> | 34 Eur |
| <i>Texture of Artichoke Camus with old Parmesan cheese</i> | 30 Eur |
| <i>Green Peas and baby Morels cooked with Almond milk, (V.) Hazelnut crumble, Tonka bean</i> | 34 Eur |
| <i>Organic soft-boiled Eggs, Florentine style, creamy Beaufort cheese, Truffle shavings</i> | 20 Eur |
| <i>Organic Irish smoked Salmon, Garden of crunchy Vegetables, Organic Lemon Froth</i> | 34 Eur |
| <i>Stewed european coast Lobster , with autumn Vegetables Shiso croustillant</i> | 38 Eur |
| <i>Tuberous Chervil cooked naturally, roasted black Sesame, (V.) Crispy Shiso</i> | 23 Eur |

(V.) Vegan



Pasta

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| <i>Kabocha Squash Gyosa, in a Lemongrass flavoured broth</i> | 26 Eur |
| <i>Rigatoni with Truffle, Foie gras, Celery, slightly au gratin</i> | 36 Eur |
| <i>Pappardelle Tomato Basil, Light cream</i> | 25 Eur |
| <i>Paccheri and Crab meat, Fennel, Kaffir Lime</i> | 34 Eur |

Fishes

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| <i>Large Atlantic Sole in Butter Sauce with Lemon Juice, (for 2 pers) and Parsley, Baby Carrots roasted with Savoy Honey, Tahini</i> | 109 Eur |
| <i>Golden sautéed Monkfish tail, Crayfish and Natural green peas, Ravigote sauce</i> | 35 Eur |
| <i>Scallops just seared, in a broth of Beech wood smoked Chestnuts and truffled</i> | 38 Eur |
| <i>Like a Paella, sautéed Seafood, creamy Saffron Rice,</i> | 36 Eur |
| <i>“A la plancha” grilled Sea Bass, melting Leeks, Cockles in fruity Olive oil emulsion</i> | 37 Eur |

Meats

Our meats are from European origin

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| <i>Black Angus from Castille Beef “prime choice” Rib (for 2 pers)</i> | 109 Eur |
| <i>or</i> | |
| <i>French breed Rib of Beef, slightly matured 30 days (for 2 pers) (according to arrival: Salers, Noire de Montagne, Charolaïse) Sautéed Potatoes and Shallots</i> | 109 Eur |
| <i>Whole Free Range Chicken braised with truffled Butter, (for 2 pers) Served in two courses, truffled Vegetables and Castel Franco Salad</i> | 92 Eur |
| <i>Heart of Sweetbreads smoked with charcoal, Braised yesteryear Vegetables</i> | 36 Eur |
| <i>Filet of Canette des Landes, served rosé, caramelized with, Apicius style Spice Honey, Butternut</i> | 34 Eur |
| <i>Roasted Rack of Lamb, Eggplant, Tiny Artichokes cooked with Tahina</i> | 36 Eur |



Cheeses

Farmhouse drained soft cheese and thick cream 10 Eur

Large Platter of Mature Cheeses from our Mountains 15 Eur

Desserts

The semi-frozen Vanilla Caramel Millefeuille 15 Eur

*The Almond Shortbread and its Orange cream
Acacia Honey Ice cream* 15 Eur

The Fig tree leaf Panna Cotta, Roasted Fig 15 Eur

The Praliné with crispy Rice Finger cake, Banana and dark Chocolate 15 Eur

Warm Grand Marnier Soufflé, Royal Mandarin Sorbet 15 Eur

Giant Éclair to share, Chocolate or Coffee? 15 Eur

The traditional soft Chocolate cake 15 Eur

*Baked Pear, Chocolate tubes with Walnut cream filling,
Glazed Chestnut* 15 Eur

Pan sautéed Apple, caramelized Nuts and dried Fruits to share 15 Eur

*The choice of Fresh Fruits prepared:
Pineapple, Mango or Fruit Salad* 15 Eur

Ice Creams, Sorbets

*Every Day, according to traditional methods,
we prepare smooth Ice Creams and fruity Sorbets*

Ice Creams: 13 Eur

Vanilla, Pistachio, Dark Chocolate, Coffee

Sorbets: 13 Eur

Strawberry, Raspberry, Blueberry, Lemon, Mango, Passion Fruit

