



Restaurant Le Blizzard
Lunch Menu

To Start

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| 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

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| 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

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| 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

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| 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

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| Desserts Buffet | 15 Eur |
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