



Restaurant Le Blizzard
Dinner Menu

Broths & Soups

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

Starters

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

(V)vegan

Pasta

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

Fishes

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

Meats

Our meats are from European origin

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

Cheeses

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| Farmhouse drained soft cheese and thick cream | 10 Eur |
| Large Platter of Mature Cheeses from our Mountains | 15 Eur |

Desserts

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| 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

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| Ice Creams: | 13 Eur |
| Vanilla, Pistachio, Dark Chocolate, Coffee | |
| Sorbets: | 13 Eur |
| Strawberry, Raspberry, Blueberry, Lemon, Mango, Passion Fruit | |