



Restaurant Le Blizzard
Dinner Menu

Chef de Cuisine : Patrice Durand

Broths & Soups

Version of a Bouillabaisse, crumbled Crab meat au naturel	29 Eur
Clear Langoustine broth, roasted Lemon, tiny Artichoke	28 Eur
Lightly smoked Vegetable Garden broth, small Vegetable Ravioli (v)	25 Eur

Starters

Market vegetables simmered in a casserole dish, black Truffle (v)	32 Eur
Crab meat simply, Brocolito Curry caramelized, Avocado	39 Eur
Pan-fried Duck Foie gras, two Celeries Ravioli	37 Eur
Large one-sided caramelized Langoustines, Two-style Cabbage, Black Truffle	38 Eur
Organic soft-boiled Eggs simply truffled, Parmesan shortbread	26 Eur
Organic Irish smoked Salmon, Garden of crunchy Vegetables, Organic Lemon Froth	37 Eur
Lobster in infusion broth, served as a pot au feu	38 Eur

(v)vegan

Pasta

Risotto carnaroli with Wild Mushrooms, aged Comté cheese	35 Eur
Rigatoni with Truffle, Foie gras, Celery, slightly au gratin	39 Eur
Pappardelle Tomato Basil, Light cream	29 Eur
Green Asparagus, caramelized Lobster Ravioli, soft-boiled Egg	33 Eur

Fishes

Large Atlantic Sole in Butter Sauce with Lemon Juice, (for 2 pers) and Parsley, root vegetable Curry with Combava leaves	115 Eur
Golden sautéed Monkfish tail, Crayfish and Natural green peas, Ravigote sauce	38 Eur
Roasted and smoked Scallops, creamy organic Polenta, popcorn	40 Eur
Frog legs cooked with black Garlic Butter, creamy mashed Potatoes	39 Eur
"A la plancha" grilled Sea Bass, melting Leeks, Cockles in fruity Olive oil emulsion	42 Eur

Meats

Our meats are from European origin

Black from Baltic Beef "prime choice" Rib matured 45days (for 2 pers) or	118 Eur
From French Aubrac region Prime Rib of Beef, slightly matured 25days for 2 pers) Sautéed Potatoes and Shallots	116 Eur
Whole Free Range Chicken braised with truffled Butter, (for 2 pers) Served in two courses, truffled Vegetables and Castel Franco Salad	104 Eur
Veal Sweetbread heart in Viennese sauce, Mikado Chard and Asparagus, rotisserie juice	39 Eur
Secreto iberico de Bellota à la plancha, Plural Cabbage	38 Eur
Milk-fed Lamb, Saddle and Ribs caramelised with Thyme, Small seasonal vegetables with Almonds	41 Eur

Cheeses

Farmhouse drained soft cheese and thick cream	10 Eur
Large Platter of Mature Cheeses from our Mountains	16 Eur

Desserts

Mont Blanc style basket with candied chestnuts	15 Eur
The Roasted Fig and its Sorbet, Almond emulsion	15 Eur
The Pear and Pecan Nut Finger cake, Tahiti Vanilla Ice Cream	15 Eur
Warm Grand Marnier Soufflé, Royal Mandarin Sorbet	15 Eur
The traditional soft Chocolate cake Mont Blanc style basket with candied chestnuts	15 Eur
Hazelnut Praline Crunchy dessert, Lemon	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	