



Restaurant Le Blizzard

Chef de Cuisine : Patrice Durand

To Start

Caesar Blizzard Salad	26 Eur
Clear Langoustine broth, roasted Lemon, tiny Artichoke	28 Eur
Club Smoked Irish Salmon, burnt Avocado, red Chicory	28 Eur
Puglia Buffalo, Rainbow Tomatoes in vinaigrette	27 Eur
Lobster à la plancha, Mango, Cilantro	38 Eur
Roasted white Asparagus with citrus Hollandaise	28 Eur
Crunchy Buckwheat pancake, Crab meat with Curry	39 Eur
Veal tartare semi-cooked vitello tonnato style	29 Eur

Pasta

Risotto carnaroli Verde, green Peas and Asparagus	29 Eur
Rigatoni gratin, black Truffle, Abundance Cheese veil	37 Eur
Penne with Prawns, Tomato, Thai Coriander	34 Eur
Tonnarelli peperoni Arrabiata, aged Speck	33 Eur



Fishes

Back of Cod à la plancha, melting Leek, Cockles	39 Eur
Half-cooked Scottish Salmon, Ramen and Shimenjì, Thai broth	39 Eur
Grilled Octopus à la plancha, Seaweed risotto, preserved Lemon	38 Eur
Sautéed golden Monkfish tail, crushed Haddock and Potatoes	38 Eur
Aiguillette of John Dory, Condiments grenobloise, caramelized white Asparagus	39 Eur
Atlantic Sole meunière, root vegetables Curry	45 Eur

Meats

Our meats are from European origin

Caramelised suckling Lamb with Thyme, seasonal vegetables	41 Eur
Beef Tartare slightly smoked, matchstick Potatoes	36 Eur
veal Milanese "Elephant Ear", Conchiglie Cherry Tomato Piquillos	39 Eur
Castilian Angus beef tenderloin, chimichurri, vegetables in nice chunks	38 Eur
Secreto ibérico de Bellota à la plancha, Plural Cabbages	38 Eur
Roast free-range Chicken breast, Honey-lemon, Coconut Rice	33 Eur
Castilian Angus Prime Rib of Beef, slightly matured 25 days Sautéed Potatoes and Shallots	(for 2 pers) 116 Eur only served in the evening



Desserts (for lunch)

Desserts Buffet 16 Eur

Desserts (for dinner)

Mont Blanc style basket with candied chestnuts 15 Eur

Blueberry in whole its forms, Sponge cake, Pannacotta white chocolate sphere 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