


LE BLIZZARD



Our Menu

Head Chef: Matthias Marin



BROTHS & SOUPS



Lobster Broth, Black Lemon, Artichoke Poivrade	35€
Oyster Mushroom Cappuccino, Smoked Foam, Confit Yolk	27€
Butternut Squash Velouté, Pistachio, Pumpkin Seeds	25€

STARTERS




Market vegetables casserole, Roasted Vegetable Jus	32€
Perfect Egg, Jerusalem Artichoke, Black Truffle, Beaufort Foam	34€
Crabmeat, Granny Smith Apple, Guacamole Jalapeno	38€
Smoked Foie Gras, Swiss Chard Fregola Sarda, Coffee Emulsion	38€
Langoustines, Blood Orange, Seaweed Butter Ratte Potatoes with Sea Urchin Coulis	40€
Wild Artichoke, Truffle, Bone Marrow & Beaufort	36€

PASTA & RISOTTO



Saffron Risotto, Green Asparagus	36€
Paccheri Al Ligurian, Tomato & Basil	34€
Polenta Del Mar, Squid, Prawns & Grouper	42€


FISHES



Large caramelized Atlantic Sole, Fennel creek & Pepper Chutney	140€ for 2 guests
Pan-Sautéed & Smoked Scallops, Carrot-Ginger Purée	45€
Pink at the Bone John Dory, Einkorn Wheat, Colored Cauliflower	120€ for 2 guests
Alla Milanese Turbot Steak, Green Vegetables with Black Truffle	49€

MEATS

Our Meats are from European origin, USA and South America



25 days matured Galice Angus Côte de Boeuf, Baby Potatoes “Coin de Rue”, Béarnaise	140€ for 2 guests
Two service braised Free Range Poultry, Truffled Vegetables, Castel Franco	135€ for 2 guests
Local Hay-Smoked Rack of Lamb, Candied Eggplants,	115€ for 2 guests
Iberian Secreto, Mashed Potatoes & Apicius Sauce	39€
Roasted Beef filet, Sarawak Black Pepper, Smoked & Confit Potatoes MilleFeuille	58€
Slowly Roasted Sweetbreads, Morel Sauce & Celery	48€

CHEESES



Farmhouse drained soft cheese and thick cream	12€
Large Platter of Mature Cheeses from our Mountains	18€

DESSERTS



Lemon, Honey & Sesame	17€
Warm Grand Marnier Soufflé, Royal Mandarin Sorbet	17€
The traditional soft chocolate cake, Raspberry sorbet	17€
Haiti Chocolate, Cocoa Nibs	17€
Orange, Coffee & Pecan	17€
Hazelnut Variation	17€
Fresh Fruits salad, Lime Sorbet	16€
Pineapple Ravioli, Exotic Cream, Coriander Sorbet	16€
Fresh Mango fruit with its sorbet	16€

ICE CREAMS & SORBETS

Every day, according to traditional methods, we are making
smooth Ice Creams and fruity Sorbets



Vanilla, Pistachio, Dark Chocolate, Coffee, Chesnut, Salted butter Caramel	the scoop 4€
Raspberry, Wild berry, Blueberry, Lemon, Mango, Passion fruit, Coconut, Pears	4€