



“Dressing for dinner is like
taking off the day’s worries
and slipping into a relaxed and
celebratory evening mood.”

Prince Alfonso von Hohenlohe

COLD STARTERS

Green salad

Honey mustard vinaigrette

22

Quinoa salad

Cucumber, hazelnut, fresh herbs, sesame

24

Bimi-kale salad

Cashew nuts, goat cheese, peanut sauce

25

Diced red tuna

Avocado, ginger dressing

35

Gillardeau oyster

Yuzu, apple, cucumber

8 (piece)

Truffled steak tartare

Pane Carasau

42

Royal Siberian caviar 50g

Blinis, sour cream

145

Tomato and basil tartare

Tzatziki, Kalamata olives

24

Wagyu carpaccio

Truffle, dry tomato, parmesan

38

WARM STARTERS

Rock fish and seafood soup

Saffron strands

24

Leek soup

Truffle

22

Artichoke flower

Crispy cured beef

26

Foie gras

Chestnut stew, mushrooms, shallots

32

Escargots à la Bourguignonne

6 o 12 pieces

26 / 42

Seasonal mushroom risotto

Truffled

28

Roasted aubergine

Miso, Greek yogurt, saffron

24

FROM OUR GRILL

T-Bone steak

Min. 2 persons

150/Kg

Tomahawk steak

Min. 2 persons

110/Kg

Simmental Cowboy steak

120/Kg

Châteaubriand

Min. 2 persons

52 p/p

35 days dry aged beef entrecôte

400 gr

56

Tournedo

250 gr

48

Rack of lamb

Persillade

48

Grilled free-range chicken

Bimis, agave, lemon

38

MAIN COURSES

Dover sole à la Meunière

ElLodge style Min. 2 persons

95/kg

Lobster

Prawn vichyssoise with trout roe

55

Swiss fondue

Rustic bread, baby potatoes, mushrooms, cured meats, pickles. Min. 2 persons

36 p/p

Turbot

Fried artichokes, Bilbaina sauce

42

Grilled octopus

Purple cauliflower cream, chipotle chimichurri

38

Sea bass fillet

Roasted aubergine, tahini

44

Tagliatelle with tiger prawns

Smoked burrata

36

Beef cheek

Orange demi-glace, sautéed vegetables, mashed potato

38

SIDES

Seasonal vegetables

Grilled

16

Grilled avocado

Caramelised cashews, rocket, agave and lemon

14

Baked potato

Crème fraîche

12

Mashed potatoes

Traditional or truffled

12

French fries

12

DESSERTS

Chocolate coulant

Crème anglaise

14

Pistachio molten cake

Vanilla chantilly

15

Aged cheese cake

Red berries

14

Chocolate fondue

Strawberries and marshmallows

14/PP

Ice cream and sorbet

2 scoops

12

Cheese platter

National and international

28

“Skiing is a dance, and the
mountain always leads.”

We have all the necessary information regarding allergens available upon request.
This establishment complies with the Royal Decree 1420/2006 regarding the prevention
of parasitism by Anisakis. All our fish comes from sustainable fishing.
Prices in EUROS · Appetizer €5 · All prices are inclusive of VAT