



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

Prince Alfonso von Hohenlohe

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COLD STARTERS

Green salad  
*Honey mustard vinaigrette*  
22

Roasted beetroot carpaccio  
*Grana Padano*  
24

Lobster salad  
*Smoked salmon, avocado, dried tomato vinaigrette*  
48

Diced red tuna  
*Avocado, ginger dressing*  
36

Gillardeau oyster  
*Yuzu, apple, cucumber*  
10 (piece)

Truffled steak tartare  
*Pane Carasau*  
42

Royal Siberian caviar 50g  
*Blinis, sour cream*  
155

Tomato and basil tartare  
*Tzatziki, kalamata olives*  
24

Wagyu carpaccio  
*Truffle, dry tomato, parmesan*  
40

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WARM STARTERS

Rock fish and seafood soup  
*Saffron strands*  
25

Leek soup  
*Truffle*  
22

Artichoke flower  
*Crispy cured beef*  
28

Foie gras  
*Pickled carrot, mushrooms, red berries*  
32

Escargots à la Bourguignonne  
*6 o 12 pieces*  
26 / 42

Seasonal mushroom risotto  
*Truffled*  
28

Roasted aubergine  
*Miso, Greek yogurt*  
26

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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

Rack of lamb  
*Persillade*  
48

Grilled free-range chicken  
*Binis, agave, lemon*  
38

Tournedos Rossini  
*Foie-gras, truffle*  
62

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MAIN COURSES

Dover sole à la Meunière  
*El Lodge style Min. 2 persons*  
95/kg

Lobster  
*Thermidor*  
58

Swiss fondue  
*Rustic bread, baby potatoes, mushrooms, cured meats, pickles. Min. 2 persons*  
42 p/p

Turbot  
*Fried artichokes, Bilbaina sauce*  
47

Grilled octopus  
*Creamy potato, crispy cassava*  
36

Sea bass fillet  
*Salted crust, beurre blanc*  
50

Tagliatelle with tiger prawns  
*Smoked burrata*  
45

Duck magret  
*Fondant potato, Port wine*  
42

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SIDES

Creamed spinach  
16

Seasonal vegetables  
*Grilled*  
25

Grilled avocado  
*Caramelised cashews, rocket, agave, lemon*  
16

Baked potato  
*Crème fraîche*  
12

Mashed potatoes  
*Traditional or truffled*  
12

French fries  
12

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DESSERTS

MC Chocolate mousse  
*Crème anglaise*  
16

Pistachio molten cake  
15

Carrot cake  
*Hazelnut cream*  
12

Chocolate fondue  
*Strawberries and marshmallows*  
14 p/p

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 1021/2022 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