



GRILL

---

COLD STARTERS

Salmon, Scallop and Tuna Sashimi  
*Tobiko and Soya Sauce*  
€ 27

Bluefin Tuna Tartar  
*Avocado, Trout Caviar and Wakame*  
€ 26

Lobster and Salmon Salad  
*Lemon and Ginger Vinaigrette*  
€ 30

Carpaccio Duo of Beef and Duck  
*Truffle Vinaigrette*  
€ 24

Vegetable Tiradito  
*Avocado, Organic Tomato and Miso*  
€ 14

Duck Foie Gras Terrine  
*Rhubarb Jam*  
€ 20

Warm Salad  
*Baby Artichokes, King Prawns and Mushrooms*  
€ 25

Riofrío Caviar  
*Blinis and Sour Cream*  
€ 195

---

WARM STARTERS

Rockfish and Seafood Soup  
*Saffron*  
€ 14

Risotto Milanese  
*Lobster and Basil*  
€ 35

Leek and Potato Cream Soup  
*Truffle Shavings*  
€ 12

Spinach Ravioli  
*Ricotta Sauce and Beans*  
€ 12

Grilled Asparagus Duo  
*Hollandese Sauce*  
€ 24

Hot Duck Foie Gras  
*Bread and Tomato with Virgin Oil*  
€ 25

Pappardelle  
*Seasonal Mushrooms and Parmesan*  
€ 15

---

MAINS

Three Cheese Fondue  
*Mushrooms, Potatoes and Capers*  
(Min. 2 Persons)  
€ 22

Fondue Bourguignonne  
*Vegetables and Sauces*  
(Min. 2 Persons)  
€ 35

Cheese Raclette  
*Baby Onions, Mushrooms, Potatoes and Red Pepper*  
(Min. 2 Persons)  
€ 22

Rack of Venison with Juniper  
*Red Fruit Sauce and Wild Mushrooms*  
€ 32

Grilled Lobster  
*Fine Herbs*  
€ 35

Grilled Octopus  
*Green Mojo and Potatoes*  
€ 27

Suckling Pork Loin Confit in its Jus  
*Celery and Apple Purée*  
€ 30

Supreme of Sea Bass Poêle  
*Wok-Sautéed Green Vegetables*  
€ 38

Turbot Loin  
*Broken Potato with Jabugo Ham*  
*and Sea Urchin in Hollandaise Sauce*  
€ 30

---

FROM THE GRILL

Lamb Chops  
*Mint Sauce*  
€ 28

Grilled Entrecôte  
*Sel Gris*  
€ 30

Beef Tenderloin  
*Thyme*  
€ 35

Grilled T-Bone Steak  
(Min. 2 Persons)  
€ 38

Grilled Chateaubriand  
(Min. 2 Persons)  
€ 70

Grilled Coquelet  
*in Lemon Jus*  
€ 24

Coal Grilled Wagyu Strips  
*Chimichurri*  
€ 30

Barbary Duck Breast  
€ 26

*All accompanied with Baked Potato, Grilled Tomato and Vegetables.  
Argentine and Béarnaise Sauces.*

---

DESSERT

Chocolate Mousse  
*'El Lodge' Style*  
€ 8

Chocolate Volcano  
*Caramel Cream*  
€ 10

Cheesecake  
*Red Velvet*  
€ 8

Bourbon Vanilla Cake  
*Coffee Truffles*  
€ 8

Opera Cake  
*Raspberry Sorbet*  
€ 8

Frangipane Tart  
*Red Fruits Gratin*  
€ 10

Apple Crumble  
*Cinnamon Ice Cream*  
€ 8

Ice Cream and Sorbets  
*Assortment*  
€ 7

Cheese Platter  
*Fig Jam*  
€ 16

Seasonal Fruit Platter  
*Lemon Sorbet*  
€ 8

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

HEALTHY MENU

---

STARTERS

Leek and Potato Cream Soup  
*Truffle Shavings and Edamame*  
€ 11 · 126 Kcal

Quinoa Salad  
*Salmon and Cucumber*  
€ 15 · 176 Kcal

Tomato and Basil Tartare  
*Burgos Cheese*  
€ 14 · 184 Kcal

Roasted Red Pepper Salad  
*Avocado and Tofu*  
€ 14 · 145 Kcal

---

MAINS

Wok-Sautéed Organic Vegetables  
*Grilled Scallops in Lime Jus*  
€ 25 · 196 Kcal

Grilled King Prawns  
*Wakame and Jalapeño with Basil Vinaigrette*  
€ 25 · 224 Kcal

Sautéed Baby Artichokes  
*Cockles and Iberian Tomato*  
€ 16 · 124 Kcal

Salmon en Papillote  
*Broccoli and Dill*  
€ 17 · 210 Kcal

HEALTHY MENU

---

FROM THE GRILL

Grilled Whole Grain Chicken  
*Grilled Vegetables*  
€ 16 · 276 Kcal

Asparagus Duo  
*Lime and Fine Herbs*  
€ 24 · 147 Kcal

Beef Fillets  
*Organic Tomato and Baby Potatoes*  
€ 28 · 224 Kcal

---

DESSERT

Meringue  
*Raspberries*  
€ 6 · 210 Kcal

Pears with Red Wine Gelée  
*Cinnamon*  
€ 6 · 260 Kcal