



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

Cover Charge: 2,5 €  
All prices are inclusive of VAT

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COLD STARTERS

Lobster salad  
*Papaya and caviar vinaigrette*  
34

Kale salad  
*Nuts and fresh goat cheese with peanut sauce*  
18

Bluefin tuna tartare  
*Caviar and guacamole*  
29

King prawn ceviche  
*Passion fruit and pomegranate*  
20

Crunchy crab salad  
*Mango and Wakame*  
22

Royal Oscietra caviar, 25g, 50g, 125g  
*Blinis and sour cream*  
70 | 130 | 245

Wagyu carpaccio  
*Truffle and parmesan*  
26

Terrine of foie-gras  
*Cherries and ginger brioche*  
32

Truffled steak tartare  
31

Oscietra butter 45g  
46

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WARM STARTERS

Rockfish and seafood soup  
*Saffron*  
17

Pappardelle with garlic prawns  
*Smoked burrata*  
24

Warm foie-gras  
*Bread and tomato with virgin oil*  
28

Gnocchi al pesto with red prawns  
24

Truffled boletus risotto  
21

Warm salad  
*Grilled artichokes, king prawns and mushrooms*  
22

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MAINS

Swiss fondue

*Mushrooms, potatoes and capers*

27 p/p · min. 2 persons

Grilled octopus

*Hummus and spicy tomato*

28

Rossini beef tenderloin

*Foie-gras and truffle*

43

Smoked or mustard cheese raclette

*Baby onions, mushrooms, potatoes and assorted peppers*

27 p/p · min. 2 persons

Sole meunière

*'El Lodge' Style*

49 p/p · min. 2 persons

Turbot

*Asparagus jus and smoked tomato vinaigrette*

32

Thermidor Lobster

*Boletus and sea urchin hollandaise*

45

Bourguignonne Fondue

*Vegetables and Sauces*

39 p/p · min. 2 persons

Supreme of Sea Bass

*Vegetable Wok and Citric Infusion*

39

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FROM THE GRILL

Rack of Lamb with Herbs

30

Beef entrecôte

*Guérande 's grey salt*

32

Beef tournedos

*Thyme*

35

Angus T-Bone

48 p/p · min. 2 persons

Charra grilled Tomahawk

*Bourbon butter*

35 p/p · min. 2 persons

Grilled Châteaubriand

39 p/p · min. 2 persons

National steak matured 45 days (1.4 kg)

56 p/p

Grilled chicken

*Chimichurri*

27

Jersey beef T-Bone

*Black olives salt (500gr)*

39

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## HEALTHY MENU

Cream of leek and potato  
*Truffle shavings and edamame*  
14 • 126 Kcal

Tomato and basil tartare  
*Tzatziki sauce and Kalamata olives*  
15 • 184 Kcal

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Wok of organic sautéed vegetables  
22 • 196 Kcal

Grilled king prawns  
*Wakame and jalapeno vinaigrette with coriander*  
27 • 224 Kcal

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Free-range chicken grillé  
*Grilled vegetables*  
27 • 276 Kcal

Beef fillets  
*Organic tomato and baby potatoes*  
28 • 224 Kcal

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Date and oat crumble  
*Yogurt, mango and pistachio mousse*  
9 • 210 Kcal

Cheese and lemon jam puff pastry  
*Sugar-free*  
8 • 180 Kcal

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## DESSERT

Chocolate mousse • 10  
*'El Lodge' style*

Mille-feuille • 8  
*'Cabello de ángel' and pine nuts*

Chocolate tiramisú • 10

Homemade cheese cake • 10  
*Toffee and Maraschino cherries*

Chunky brownie • 9  
*Banana ice cream*

Apple Tatin • 9  
*Toffee and rum ice cream and Motril raisins*

Ice creams and sorbets • 7  
*Assortment*

Opera cake • 9  
*Coffee butter cream and chocolate ganache*

Chocolate fondue • 9 p/p  
*Fruit and marshmallows* • min. 2 persons

Black forest cake • 9

Ask for our cheese trolley • 16  
*Selection of Spanish and international Cheeses*