



GRILL



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COLD STARTERS

Lobster Salad  
*Papaya, Mango and Lemongrass Vinaigrette*  
€ 35

Bluefin Tuna Tartar  
*Guacamole and Ajoblanco with Coconut*  
€ 26

Thin Slices of Porcini  
*Pecorino Cheese and Pine Nuts Vinaigrette*  
€ 16

Spiced Coca Pastry  
*Foie Gras Shavings and Sprouts*  
€ 19

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

Riofrío Caviar  
*Blinis and Sour Cream*  
€ 195

Salmon, Scallop and Tuna Sashimi  
*Tobiko and Soya Sauce*  
€ 29

Truffled Wagyu  
*Carpaccio*  
€ 26

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WARM STARTERS

Rockfish and Seafood Soup  
*Saffron*  
€ 16

Prawn and Crab Ravioli  
*Mantis Prawn Sauce*  
€ 14

Warm Foie Gras  
*Bread, Tomato and Virgin Oil*  
€ 28

Leek and Potato Cream Soup  
*Truffle Shavings*  
€ 12

Pappardelle  
*Seasonal Mushrooms and Grana Padano*  
€ 16

'Meloso' Rice  
*Rabbit and Snails*  
€ 16

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MAINS

Swiss Fondue  
*Mushrooms, Potatoes and Capers*  
€ 25 p/p (*Min. 2 Persons*)

Grilled Octopus  
*Hummus and Spicy Tomato*  
€ 28

Suckling Pork Loin Confit in its Jus  
*Baked Sweet Potato and Celery*  
€ 38

Cheese Raclette  
*Baby Onions, Mushrooms, Potatoes and Assorted Peppers*  
€ 25 p/p (*Min. 2 Persons*)

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

Turbot  
*Asparagus Jus and Smoked Tomato Vinaigrette*  
€ 32

Grilled Lobster  
*Maitre d'Hotel Butter*  
€ 45

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

Poularde Filled with Mushrooms and Apple  
*Grape Sauce*  
€ 25

Supreme of Sea Bass  
*Tabbouleh and Citric Infusion*  
€ 39

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FROM THE GRILL

Rack of Lamb  
*Herbs*  
€ 30

Grilled Entrecôte  
*Sel Gris*  
€ 32

Beef Tenderloin  
*Thyme*  
€ 35

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

Charcoal Top Round  
*Seasonal Mushrooms*  
€ 35

Grilled Canard de Barbarie  
*Sel Gris*  
€ 26

Grilled Chateaubriand  
€ 35 p/p (*Min. 2 Persons*)

Grilled Chicken Payés  
*Chimichurri*  
€ 24

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

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DESSERT

Chocolate Mousse  
*'El Lodge' Style*  
€ 8

Apple Crumble  
*'Tocino de Cielo' Ice Cream*  
€ 8

Mille-feuille  
*Biscuit and Cream*  
€ 8

Chocolate Volcano  
*Ginger Custard*  
€ 10

Lemon Sablé  
*Meringue*  
€ 8

Chunky Brownie  
*Banana Ice Cream*  
€ 8

Cheesecake  
*Maraschino*  
€ 8

Bourbon Vanilla Semifreddo Cake  
*Red Berries*  
€ 10

Ice Creams and Sorbets  
*Assortment*  
€ 7

Cheese Platter  
*Blueberry Jam*  
€ 16

Seasonal Fruit Platter  
*Lemon Sorbet*  
€ 8

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

HEALTHY MENU

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STARTERS

Leek and Potato Cream Soup  
*Truffle Shavings and Edamame*  
€ 12 · 126 Kcal

Tomato and Basil Tartare  
*Burgos Cheese*  
€ 15 · 184 Kcal

Quinoa Salad  
*Pomegranate, Soy and Honey Vinaigrette*  
€ 15 · 176 Kcal

Rotini  
*Iberian Tomatoes, Broccoli and Rocket*  
€ 15 · 245 Kcal

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MAINS

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

Grilled King Prawns  
*Wakame and Jalapeno with Coriander Vinaigrette*  
€ 27 · 224 Kcal

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

Meunière Salmon Fillet  
*Garlic and Capers*  
€ 20 · 210 Kcal

HEALTHY MENU

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FROM THE GRILL

Grilled Whole Grain Chicken  
*Grilled Vegetables*  
€ 20 · 276 Kcal

Grilled Asparagus  
*Mushrooms with Lime Hollandaise*  
€ 25 · 147 Kcal

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

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DESSERT

Red Berries  
*Mint Sorbet*  
€ 8 · 210 Kcal

Panna Cotta  
*Cinnamon and Strawberries*  
€ 8 · 180 Kcal