



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

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

COLD STARTERS

Lobster Salad
Papaya, Caviar Vinaigrette
34

Kale Salad
Nuts and Fresh Goat Cheese with Peanut Sauce
18

Bluefin Tuna Tartare
Guacamole and Coconut Ajoblanco
26

King Prawn Ceviche
Passion Fruit and Pomegranate
20

Crunchy Crab Salad
Mango and Wakame
22

Royal Oscietra Caviar, 50g.
Blinis and Sour Cream
129

Wagyu Carpaccio
Truffle and Parmesan
26

Terrine of Foie-Gras
Cherries and Ginger Brioche
32

Steak Tartare
Truffled or Yukke Style
31

WARM STARTERS

Rockfish and Seafood Soup
Saffron
16

Black Tagliatelle
Red Prawns and Garlic, Min.2 pers.
24 p.p

Warm Foie Gras
Bread and Tomato with Virgin Oil
28

Snails Bourguignon Style
26

Asparagus and Prawn Risotto
Genovese Pesto
19

Warm Salad
Grilled Artichokes, King Prawns and Mushrooms
25

MAINS

Swiss Fondue

Mushrooms, Potatoes and Capers

25 p/p · min. 2 persons

Grilled Octopus

Hummus and Spicy Tomato

28

Rossini Beef Tenderloin

Foie Gras and Truffle

43

Cheese Raclette

*Baby Onions, Mushrooms, Potatoes
and Assorted Peppers*

25 p/p · min. 2 persons

Sole Meunière

El Lodge' Style

41 p/p · min. 2 persons

Turbot

*Asparagus Juice and Smoked
Tomato Vinaigrette*

32

Grilled Lobster

Maitre d'Hotel Butter

45

Bourguignonne Fondue

Vegetables and Sauces

35 p/p · min. 2 persons

Supreme of Sea Bass

Vegetable Wok and Citric Infusion

39

FROM THE GRILL

Rack of Lamb with Herbs

30

Grilled Entrecôte

Guérande's Grey Salt

32

Beef Tenderloin

Thyme

35

Wagyu T-Bone

38 p/p · min. 2 persons

Grilled Tomahawk

Bourbon Butter

32 p/p · min. 2 persons

Grilled Châteaubriand

35 p/p · min. 2 persons

National Steak (1.2 kg)

Matured 35 days

38 p/p · min. 2 persons

Grilled Chicken

Chimichurri

24

Surf and Turf

Beef Tenderloin and Lobster

57

Wagyu Picanha

Diabla Sauce & Black Trumpet Mushrooms

32

HEALTHY MENU

Cream of Leek and Potato
Truffle Shavings and Edamame
12 • 126 Kcal

Tomato and Basil Tartare
Zatziki Sauce and Calamarata Olives
15 • 184 Kcal

Organic Vegetables Sautéed- Wok
Grilled Scallops in Lime Jus
25 • 196 Kcal

Grilled King Prawns
Wakame and Jalapeno Vinaigrette with Coriander
27 • 224 Kcal

Grilled Grain Chicken
Grilled Vegetables and Sweet Potato
24 • 276 Kcal

Beef Fillets
Organic Tomato and Baby Potatoes
28 • 224 Kcal

Red Berries
Mint Sorbet
9 • 210 Kcal

Carrot Cake
with Walnuts
8 • 180 Kcal

DESSERT

Chocolate Mousse • 8
'El Lodge' Style

Mille-feuille • 8
Biscuit and Cream

Chocolate Volcano • 10
Ginger Custard

Homemade Cheese Cake 9
Toffee and Maraschino Cherries

Chunky Brownie • 8
Banana Ice Cream

Apple Tatin • 9
Rum Ice Cream and Motril Raisins

Ice Creams and Sorbets • 7
Assortment

Cheese Platter of your Choice • 16
Selection of Spanish and World Cheeses

Opera Cake 9
Coffee Butter Cream and Chocolate Ganache

Chocolate Fondue • 9 p/p
Fruit and Marshmallows • min. 2 persons

Mascarpone Cup 9
Strawberries and Champagne