



COVER CHARGE: 3,5 €

COLD STARTERS

Red prawn "Tiradito"
Citrus and passion fruit
30

Kale salad
Cashew nuts, goat cheese and peanut sauce
22

Red tuna dices
Avocado and wakame
32

Corvina fish ceviche
Yellow chili peppers tiger's milk
21

Nº2 Oyster (unit)
Yuzu, apple and cucumber
7

Truffled steak tartare
Pane Carasau
38

Royal Siberian caviar 30g, 50g
Blinis and sour cream
70 / 130

Tomato and basil tartare
Tzatziki and Kalamata olives
16

Wagyu carpaccio
Truffle, dry tomato and parmesan
39

Burrata truffle salad
Organic tomato cherry and pistachio pesto
22

WARM STARTERS

Rock fish and seafood soup
Saffron strands
22

Artichoke flower
Clams and green sauce
24

Escargots "Bourguignonne" style
6 o 12 pieces
21 / 42

Scarlet king prawn croquettes
Sweet and sour aioli
24

Swiss Fondue
Rustic bread, baby potatoes, mushrooms, cured meats and pickles. Min. 2 Persons
30 p/p

Traditional Raclette
Rustic bread, baby potatoes, mushrooms, cured meats and pickles. Min. 2 Persons
30 p/p

Sauteéd Boletus
Foie-gras and truffle foam
20

Grill asparagus
Mollet egg, rosti potatoes and citric hollandaise sauce
19

MAIN COURSES

Duck foie-gras
Chestnut stew, mushrooms and French onions
28

Grilled octopus
Romesco and baby potatoes
43

Mushroom risotto
Truffled
25

Turbot
Fried artichokes and bilbaina sauce
36

Thermidor lobster
Boletus and hollandaise
45

Sea bass fillet
Roasted aubergine and Tahini
39

Tagliatelle with garlic king prawns
Smoked burrata
29

Dover sole à la Meunière
"El Lodge" style Min. 2 Persons
120/kg

Gnocchi pesto
Ecologic cherry tomatoes
24

Bourguignonne fondue
Vegetables and sauces. Min 2 Persons
45 p/p

FROM OUR GRILL

Dry aged 35 days beef entrecôte
Romesco
38

Tournedo 250g
Pedro Ximenez demi-glacé
38

Rack of lamb
Persiller
50

Chilean Wagyu Marucha
Sage chimichurri
34

Grilled Châteaubriand
Min. 2 Persons
41 p/p

T-Bone steak
Min. 2 Persons
150/Kg

Tomahawk steak
Min. 2 Persons
95/Kg

Cowboy steak
Bourbon butter
100/Kg

Rossini tournedo
Foie-gras and truffle
45

Slow cooked Wagyu ribs
Peanuts BBQ
39

Suckling lamb shoulder
Cardamom juice and baby potatoes
49

TO SHARE

French fries or sweet potatoes

Fried

10

Seasonal vegetables

Grilled

12

Grilled avocado

Caramelised cashews, rocket, agave and lemon

14

Baked potato

Crème fraîche

10

Grilled leek

Peanut BBQ

14

Mashed potatoes

Tradicional or truffled

14

OUR HEALTHIEST SIDE

Quinoa salad

Cucumber, hazelnut, fresh herbs and sesame

18

Leek soup

Truffle and edamame

17

Organic vegetables wok

Spicy ponzu sauce

22

Grilled king prawns

Wakame and chili with coriander dressing

29

Grilled free-range chicken

Bimis, agave and lemon

29

Beef fillet

Demi-glasé, cherry tomatoes and baby potatoes

31

THE SWEET SIDE OF "EL LODGE"

Chocolate mousse

"El Lodge" style

12

Chocolate tiramisu

Lotus cookie cream

14

Payoyo cheesecake

Maraschino cherries

12

Chunky Brownie

Banana ice cream

12

Tatin tart

Salted caramel ice cream

11

Ice cream and sorbet

Assorted

10

Chocolate fondue

Fruit and marshmallow. (Minimum 2 persons)

12 p/p

Chocolate coulant

Hazelnut ice cream

14

Our cheese trolley selection

National and international

26

Sautéed strawberries (sugar free)

Amontillado and vanilla ice cream

12

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

All prices are inclusive of VAT