Restaurant Le Blizzard

Notre Carte

(Chef de Cuisine : Patrice Durand)

LE BLIZZARD

Broth and Soups

Velvety Chesnut Soup, perfect Egg, Truffle	22Eur
Mushroom Cappucino, Mountain Herbs Tempura	20Eur
Dublin Bay Prawns clear Broth, roasted Lemon, Tiny Artichoke	23Eur

Starters

Half-cooked Baltic Sea smoked Salmon, Vegetables Gravelax style	33Eur
White Asparagus with truffled Butter, Crispy Tempura Dublin Bay prawns	33Eur
Vegetables Medley with sweet Spices Tanguy Vinaigrette	23Eur
Mosaic of Half-cooked Foie Gras and smoked Unagi, Pear, Apple and cubeb Pepper	32Eur
Soft-boiled Eggs with Truffle, Parmigiano Cookies	22Eur
Plain Crab Meat, Safran Veil, Smoked sweet Pepper Rouille	34Eur
Waguy Beef, simply seared in thin slices, Mushrooms from here and elsewhere	34Eur

Pasta and Risotto

Creamy Aquarello Risotto with Asparagus, Grated Black Truffle	34Eur
Saffron Paccheri pasta, seared Rojas Gambas	35Eur
Garden Veggies Ravioli, Vegetables and Lemon Verbena	25Eur

Fishes

Large Atlantic Sole in Butter Sauce with (2 pers) Lemon Juice and Parsley, Vegetables shavings	92Eur
Seafood and Lobster Casserole, Mixed Green Vegetables	39Eur
Roasted Scallops, Pumpkin, Light Helianthus Purée	36Eur
Glazed Squid, Linguine with a Thaï Broth	34Eur
Sautéed Turbot, buttered Green Cabbage, Slightly smoked light Potato Purée	37Eur

Our Meats

(Our Meats are from European and USA origin)

Authentic Black Angus Beef "prime" Rib, Sautéed Potatoes and Shallots	(2pers)	94Eur
Sautéed Veal Sweetbreads, duet of Celery withCurry		34Eur
Free range Guinea Fowl Apicius style, Light purée of« Boule d'Or »Turnip	(2 pers)	78Eur
Roasted with sweet Garlic Saddle and Lamb Chop, Pan-sautéed white Cabbage with Truffle		36Eur
Braised Loin of Veal, slightly smoked baby Vegetables 36Eur		
Fillet of Beef "à la Plancha" with smoked Butter Pleurote Mushrooms Fricassée		41Eur

Our Cheeses

Farmhouse drained soft cheese and thick cream	10Eur
Large Platter of Mature Cheeses from our Mountains	15Eur

Desserts

Sweetened Pumpkin, Cream of Chesnut and Mascarpone *15 Eur*

Warm Grand Marnier Soufflé, *15Eur*
Tangerine Froth Royal Tangerine Sorbet

Roasted Figs *15Eur*
Almond Ice cream and Almond Sponge Biscuit

The Forbidden Fruit… *15Eur*
Baked Apple stuffed with Almonds, Nuts,
Soft dried Apricots and Dates in Honey Vanilla

Warm Chocolate Soufflé *15Eur*
Maritius Island Vanilla Ice cream

Ice Creams, Sorbets

Every Day, according to traditional methods,
We prepare smooth Ice Creams and fruity Sorbets.

Ice Creams: *13Eur*

- *Vanilla*
- *Pistachio*
- *Dark Chocolate*
- *Coffee*

Sorbets: *13Eur*

- *Strawberry*
- *Raspberry*
- *Blueberry*
- *Lemon*
- *Mango*
- *Passion fruit*