

We are passionate about elegance and sophistication, Lumière's delectable selection was designed to awaken your senses with the stunning French cuisine and the culinary secrets adopted from ancestral knowledge and techniques.

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EMILIO BENAVIDES VARGAS  
EXECUTIVE CHEF



# starters

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## RATATOUILLE 🌱 ♯

Oven-roasted vegetables, creamy roasted tomato, herbs de Provence

## TARTELETTE À L'OIGNON

Caramelized onion, pancetta, Camembert, pistachio

## ESCARGOT AU PERSIL

Parsley-garlic butter, dill, capers

## TARTARE DE ST. JACQUES \*

Scallop tartar, seaweed, ginger emulsion, ikura

## SAUMON 🌱

Lightly-cured salmon, horseradish labneh, cold green pea-basil emulsion, Maldon salt

## LANGOUSTE, CREVETTES ET CÉLERI

Lobster and shrimp salad, celery mayonnaise, cucumber gel



## salads

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### WINTER MIX

Orchard green leaves, wild berries, hazelnut praliné

### ENDIVES

Endive, bacon, Grana Padano, sherry vinaigrette, oyster mushroom confit

### POIRES ET MIEL D'ACACIA

Pears, acacia honey, vanilla, Roquefort cheese, Iberian lardon, paprika

## soups

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### SOUPE À L'OIGNON

Onion soup, brioche, aged Gruyère

### BISQUE DE LANGOUSTE

Seafood, fennel, Pernod



## main course

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### PAPILLOTE

Catch of the day, sage sabayon, artichoke, pigweed

### MOULES

White wine mussels, shallots, serrano pepper

### COQUELET

Rock cornish, baby beetroot, spinach, caramelized leek

### CONFIT DE CANARD

Duck thigh and leg, wild mushrooms, Brussels sprouts

### POITRINE DE PORC

Pork belly, red cabbage, parsnip, carrot crémeux, mint-onion jus

### AGNEAU

Lamb rack, fermented eggplant purée, garlic confit, green peas in beurre noisette

### JOUE DE BŒUF À LA BOURGUIGNONNE

Beef cheek, velvety truffled potato, wild mushrooms

### BŒUF

Beef medallion, onion ash, stewed onion, Bordelaise sauce

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#### Gluten Free

Le Blanc Spa Resort is proud to offer menu items with gluten free ingredients. However, our kitchens are not a gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.

\* Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

#### Vegan



French patisserie combines techniques, art and bold flavors



GONZALO PONCE MUÑOZ  
CHEF PÂTISSIER



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LONDON STRAND EARL GREY

GOLDEN TIPPED ENGLISH BREAKFAST

PURE SENCHA GREEN TEA

EXOTIC MANGO & GINGER GREEN TEA

SUMMER BERRY GREEN TEA

GOLDEN CARAMEL ROOIBOS

ENCHANTING FOREST FRUITS

BUDDING MEADOW CAMOMILE

MEDLEY OF MINT

*café*

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FRENCH PRESS COFFEE

REGULAR

ESPRESSO

CAPPUCCINO

LATTE



# boissons

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GRAND MARNIER

COGNAC

BAILEY'S

OPORTO

FRANGELICO

SAINT GERMAIN

AGAVERO

AMARULA



# desserts

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## CRÈME BRÛLÉE

With citrus foam and Granny Smith apple textures

## TARTE À LA RHUBARBE

Tangy rhubarb tart, buttered shortbread crust, honey frangipane, berry-red wine ice cream

## BABA AU RHUM

Rum-soaked sponge cake, passion fruit syrup, banana compote, pineapple snap

## SOUFFLÉ AU CHOCOLAT

With vanilla sauce

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