

Welcome to Lumière, allow yourself be taken on a journey where you'll experience incredible sensations, just the same way the Lumière brothers surprised the world with the marvel of the cinema, let us enlighten your mind

---

LUIS ALBERTO COLORADO  
MÓNICA JACOBO  
RICARDO MARTÍNEZ  
MONTSERRAT HEREDIA  
MACDIEL VÁZQUEZ  
DANIEL ZACARIAS

A stylized, handwritten signature in black ink, consisting of several overlapping loops and a long horizontal stroke at the bottom.

ÁLVARO ZEPEDA LAHUD  
CHEF DE CUISINE

# *cocktails*

---

## **SIDECAR PASSION**

Don't skip out on the soothing scent of the orange liqueur combined with cognac and the alliance of juicy mango and acidic passion fruit

## **FRENCH MANHATTAN**

A beguiling and adored balance: Bourbon, Campari and sweet Vermouth

## **SPARKLING COCKTAIL**

Sparkling drink, spiked with a healthy dose of cognac, scented with cinnamon bitters and sugar

## **COSMO LUMIERE**

Vodka and Saint Germain get together to add a bit of flare and a citrus finish to this fabulous recipe

## **MOULIN ROUGE**

One of our favorites: fragrant orange bitters and the blackberry liqueur boost the maple-nutmeg aromas of the Bourbon

# starters

---

## BEETROOT SALAD 🌱 🍃

Beet textures: purée, poached cubes and confit layers with cheese bites, powdered parsley and apple compote

## ARTISAN SALAD 🌱 🍃 🥬

Fresh arugula, caramelized cashews, yoghurt and green grapes

## ESCARGOTS

Snails sautéed in butter with shallots and white wine, mashed potatoes, Provençal sauce and potato snap

## GRAVLAX SALMON 🌱 🌸

Cold-cured salmon, compressed watermelon with mirin dressing, pickled shallots and mashed green peas

## SEAFOOD VOL AU VENT 🌸

Savory seafood filled puff pastry with bechamel sauce

## NIÇOISE 🌸

Seared tuna, potato and fresh arugula and spinach leaves

## BEEF TARTARE 🌸

With aged mustard, mashed green peas and old-fashioned bread shavings

# soup

---

## ONION 🍃

With crispy croutons and Gruyère cheese

## BOUILLABAISSSE 🌱

Lobster soup with sautéed seafood and sprouts

## GREEN PEAS 🍃

Green pea cream soup with labneh and green pea purée

# main

---

## CATCH OF THE DAY

Griddled fish with butter, potato beurre blanc sauce, mashed artichoke and crisp pancetta

## GRILL-SEARED TUNA ✨

With rich Mornay sauce and broccoli crèmeux

## GRIDDLED SALMON

With lentils, smooth cauliflower purée and silky caper velouté

## SEARED SCALLOPS ✨

Served with root vegetables, sautéed spinach and parsley-caper mignonette sauce

## BRUSSELS MUSSELS

Sautéed in butter, white wine, parsley, garlic and crusty rustic bread

## CHICKEN PROVENÇAL 🌿

Oven-roasted chicken breast coated with fragrant Provençal sauce, parsnip purée, mushroom confit, glazed carrots and caramelized onion

## DUCK AND CHERRY

Deeply-flavored roasted duck breast with vegetable confit, apple salad and cherry wine sauce

## PORK BELLY

Seared confit pork belly with pickled onion, parsnip purée, zucchini and gravy sauce

## OVEN-ROASTED MUTTON

Served with petit pois purée, tender braised rib and onions steeped in miso

## BOURGUIGNON

Tender beef stew gently cooked for 24 hours with tournée potatos and carrot

## GRIDDLED NEW YORK 🍷

With butter, crispy pancetta, broccolini and braised shallots

## SURF AND TURF

Picanha sous vide finished off on the griddle, shrimp with butter, silky mashed potatoes and mushroom sauce

---

🌾 **Gluten free.** Le Blanc Spa Resorts 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.

🌿 **Vegetarian** 🌿 This food contains nuts or seeds that can cause allergies.

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