



MENU

Reception

Variety of canapés and champagne.

Starters

1. Gourmet: Sweetbreads, prawns, arugula and golden shower of pai potatoes with Malbec reduction.
2. Creps stuffed with tomatoes, cheese and thin slices of basil in a variety of sauces.
3. Crab with lime cream, mixed greens and tomato confit. -
4. Mediterranean: Cured ham, green bouquet and cheese slices. Spider crab with lime cream, mixed greens and tomato confit.
5. Mediterranean: Serrano ham, green bouquet and cheese slices.
6. Dorados Prawns with sautéed peppers and endives.

Main course

1. Medallón de lomo with mushroom duxelle, rustic potatoes, mushrooms, sautéed with fine herbs.
2. Great grilled chorizo steak with glazed vegetables and rustic potatoes.
3. Grilled Patagonian trout accompanied by cous cous and glazed vegetables.
4. Patagonian trout in a saffron cous cous sauce and sautéed mushrooms.
5. Patagonian trout in saffron sauce, cous cous, and sautéed mushrooms.
6. Poultry grille with wild rice, scallions and mushrooms.
7. Spaghetti in squid ink with basil, fresh tomatoes and cream sauce with prawns.

Drinks

1. Luigi Bosca Reserva: Cabernet Sauvignon, Malbec, Chardonnay, Sauvignon blanc (half bottle per person).
2. Sain Felicien: Cabernet Sauvignon, Malbec, Cabernet-Merlot, Chardonnay, Sauvignon blanc (half bottle per person).
3. Terrazas Reserva-Shyra, Cabernet Sauvignon, Malbec, Chardonnay (half bottle per person).
4. Chandon-Champagne Extra Brut (half bottle per person).
5. Beers, soft drinks, mineral water with or without gas.





Desserts

1. Apple pie with vanilla ice cream.
2. Passion fruit and seasonal fruit mousse.
3. Our classic lime pie with lemon ice cream.
4. Chocolate delight with red fruit ice cream.

