

Appetizers

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Beef empanada	4.50
Oyster Thierry Guillemot n° 3 (Normandy)	7.00
Cheese board of the Pyrenees	20.50
Scallops with bacon and potato foam	23.00
Smoked Carpier salmon tartare with avocado and egg. (Carpier, Norway)	23.00
Wagyu carpaccio A5 high loin. 120g (Sugimoto, Miyazaki A5, Japan)	30.00

Starters

Grilled Provoletta cheese with sun-dried tomato pesto	19.00
Focaccia with buffalo stracciatella cheese, spinach and aromatic herbs	20.00
Forest mushrooms with poached egg, bacon and Pyrenean cheese puree	22.00
Stir-fried eggs with Iberian ham and French fries	23.00
Vitel toné from Angus beef (USA)	23.00
Wagyu ham and bread with tomato (Japan)	32.00

Soup

Pumpkin cream with ginger and coconut milk	18.00
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Fish

Grilled salmon with sautéed vegetables	30.00
Grilled turbot with sautéed vegetables	30.00

Suggestions

Veggie lasagna with mushroom bolognese	25.00
Goulash with spaetzle	30.00
Neapolitan-style beef Milanese with tomato, cheese, potatoes and fried egg	30.00

Meats

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Vegetarian burger with lettuce, tomato, onion and cheddar cheese	24.00
Duck breast foie gras (Basque Country, Spain)	31.00
30-day matured Angus beef burger with lettuce, tomato, onion, cheddar cheese and bacon. 180 g. (USA, 50%angus-50% Wagyu)	33.00
Black Angus outside skirt 250g (Canada)	37.00
Boneless top loin. 300g (Uruguay)	39.00
Boneless bottom loin. 300g (Argentina)	39.00
60-day matured beef entrecote. 1kg (Germany)	82.00
Wagyu sirloin. 200g (Sugimoto, Miyazaki A5, Japan)	98.00

*All our meats are accompanied by their garnish

Homemade desserts

Alfajor with white or dark chocolate	11.00
Chocolate mousse	11.00
Catalan cream	11.00
Tiramisu	11.00
Balcarce dessert with meringue, dulce de leche and nuts	11.00
Solanelles cheese cake	11.00
Chocolate volcano	11.00