



UN DÍA EN

# LA CAMPIÑA

*Choose your selection for each course*

## STARTERS

### ASPARAGUS & CAMEMBERT AU GRATIN

crispy bread and lemon zest

### GRILLED ARTICHOKEs

tender butter beans, crispy bread,  
and basil

### TOMATO TARTARE

garden tomatoes, capers,  
and Dijon mustard

### CRISPY EGG

pea cream and spicy strawberry

### MOULES FRITES

mussels sautéed in white wine,  
garlic, parsley, and French fries

### GLAZED SWEETBREADS

beetroot, roasted peppers and  
onions, toasted hazelnuts

### SAUTÉED PRAWNS

vichyssoise sauce and fried leek

### MENDOCINIAN EMPANADAS

roasted pepper cream

## MAINS

### BEEF TENDERLOIN MILANESA

green leaf salad and French fries

### GRILLED EYE OF LOIN WITH CHIMICHURRI

Andean potatoes, squash, roasted  
onion, and fresh oregano

### GRILLED TROUT

béarnaise sauce, sautéed tomatoes  
and mushrooms

### AGNOLOTTI PLIN

stuffed with ricotta, spinach, and  
parmesan, with tomato sauce  
and olive tapenade

### TORTELLONI

filled with braised veal, with  
Roquefort sauce and parsley oil



**ALTA VISTA®**  
WINES

*When booking, please inform us of any food allergies or intolerance.*



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## DESSERTS

OPERA CAKE

FRESH FRUIT CUP

SELECTED CHEESES &  
SWEET PRESERVE

PÂTE À CHOUX  
filled with chocotorta and warm  
chocolate

APPLE CRÊPE SUZETTE  
Cointreau and whipped cream

## 3 COURSE MENU

Starter - Main - Dessert  
1 wine glass (Estate range)

**\$65.000**

## 2 COURSE MENU

2 courses of your choice  
Wine NOT included

**\$39.000**

VAT included.

**PRICE PER PERSON**

Our service includes:

Sparkling and still water.

Our artisanal sourdough bread with olive oil from our centenarian olive trees, and homemade preserves.

Coffee and petit fours.

**Ask about our kids menu.**



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WINES