

Chez Nous

RESTAURANT

LUNCH



A
ALGODON
MANSION
BUENOS AIRES

APPETIZERS

LA SALADE VERTE

Fresh green salad • organic sprouts • edible spring flowers
cherry tomatoes • green or black tomatoes (according to harvest)
Torrontés vinaigrette

\$35

NOTRE SALADE D'AUTOMNE, FAÇON ALGODÓN

Organic sprouts • edible flowers • homemade salmon gravlax
portobello mushroom purée • grilled asparagus
63° C perfect egg

\$45

LA SOUPE DU JOUR

Seasonal market produce • chef's inspiration • Thermomix

\$37

EMPANADAS FAITES MAISON

Tasting of empanadas • lamb, chorizo and "humita" (sweet corn)

\$39

ENTREES

NOS TAGLIATELLES AUX PARFUMS
DE LA MEDITARRANEE

Fresh, homemade tagliatelle • tomato confit • cherry tomatoes
fresh basil • olive powder

\$55

LA PECHE DU JOUR AU COUP DE COEUR
DE NOS CHEFS

Fresh catch of the day • prepared to our Chef's inspiration

\$63

LA VOLAILLE ET NOS LEGUMES
DE SAN RAFAEL

Roasted organic chicken breast • corn emulsion
grilled palm heart • calsots

\$65

NOTRE ANGUS, POLENTA ET CAPONATTA

Angus Certified Tenderloin • stuffed with sweetbreads
polenta • caponatta • anticucho

\$67