



Menu Sur

Menu Maritimo

Starters

Foie Gras

Terrin of foie gras with brioche bread, quince compot and citrus glaze.
(Kr. 125.-)

Sopa de zapallo y pato

Creamy butternut squash, orange and madras curry soup, with a timbale of duck confit with chstnuts
(Kr.95,-)

Main Courses

Lomo Fillet

Argentine tenderloin served with smoked potato pure, wild mushrooms, garlic confit, sauteed spinach, red wine sauce and thyme.
(180 gr Kr. 235,-) (300 gr kr. 325,-)

Fish

Steamed Codfish with green cabbage, fennel, sauteed chanterelle mushrooms; and lobster bisque sauce.
(Kr. 195,-)

Desserts

Pannacotta and apples

Calvados and vanilla panacotta, rosemary apple ginger compote, apple and figs salad; and apple sorbet.
(Kr.105,-)
Full Menu: Kr. 425.- / 485.-

Chocolate Fondant


Chocolate coulant/fondant with crème anglaise of spices and vanilla ice cream
(Kr. 110,-)
Full Menu: Kr. 395.-

• Side orders: Fresh Salads Kr. 65,- / Cheese plate Kr. 115,- / Extra potatoes Kr. 39.-

* A fee will be charged on payments made with international cards *

*Any changes in the menus will be considered as a la carte.

*To be seated in the restaurant area, the minimum order is two courses per person.

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Special 4 courses Menu "Patagonico",
served only for the whole table
Kr. 485. – w/wine mendoza menu Kr. 725.- or wine menu top Andes Kr. 785.-

Menu Los Lagos

Menu Pampa

Starters

Pat Tartlet of calf tails

Slow cooked calf tails ragout, pok choy and herb salad, with caramelized red onions on a puff pastry tartlet.
(Kr.95,-)

Empanadas

Argentine classical starters of butter pastries with 3 different fillings: meat with raisins; spinach and parmiggiano with pine nuts; bacon with shrimps.
(Kr. 105,-)

Main Courses

Churrasco

Argentine rib-eye served with poached red cabbage, bacon, apples, jerusalem artichoke pure, and a madagascar pepper sauce.
(250 gr Kr. 235,-) (400 gr Kr 350,-)

Parrillada

Argentines National plate, with 4 different types of grilled meat: entrecote, tenderloin, sweetbread and home made chorizo, served with chimichurri salsa, potato gratin with nutmeg and parmesan.
(Kr. 250,-)

Desserts

Cheese plate

Parmiggiano, pecorino, goat cheese with ashes and bleu de Auvergne, with seasonal compote and salted nuts.
(Kr. 105.-)

Crème Brulée

Fuego's classic with amaretto and dulce de leche.
(Kr. 90,-)

Full Menu: Kr. 395.- / 485.

Full Menu: Kr. 425.-

- wine menu for three courses can be order, mendoza menu 225 dkr. and top Andes at 275 dkr.
- 3 Course Vegetarian Menu Dkr. 365.-
- 3 Petit fours & coffee Kr. 85,-