



Menu Sur

Menu Marítimo

Starters

Toro

Slow braised oxtails ragout tartlet and caramelized onions.

(125,-dkr.)

Pasta Marina

Seafood bisque with bitter chocolate and chili, served with black inked pasta and frutti di mare.

(115.-dkr.)

Main Courses

Lomo

– Oksemørbrad –

Tenderloin with potato pure and garlic confit, sauteed seasonal mushrooms and redwine sauce infused with rosemarin.

(180 gr - 250,-dkr) (300 gr - 335,-dkr**)

Bacalao

Skin fried cod, with brussels sprouts and symphony of beetroots as fried, sauce and baked.

(195,- dkr)

Desserts

Manzana

Marinated apples in cinnamon and rosemarin, crumble and ice cream.

(105 ,-dkr)

Full Menu: 429,- dkr / 485,-dkr


Volcán de Chocolate

Fuego's classic chocolate fondant with baileys parfait and fried mint.

(110,-dkr)

Full Menu: 395.-dkr

- We only serve Nordaq Fresh Water 39,- dkr.
- Side orders: Fresh Salads 65,-dkr / Cheese plate 95,-dkr
- Extra potatoes: Butter steamed new potatoes / Pomme frites 39 ,-dkr.
- 3 Course Vegetarian Menu 365.- dkr • 3 Petit fours & coffee 85,-dkr.

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Special 4 courses tasting Menu "Patagonico",
served only for the whole table 485,- dkr.
w/wine "clasico" menu 725.-dkr. or wine menu "exclusivo" 785.-dkr.

Menu Los Lagos

Menu Pampa

Starters

Sopa

Cauliflower-vanilla soup, roasted portobello,
winter truffle vinaigrette and a crispy chicken
croquette.
(95,- dkr)

Empanadas

Traditional Argentine pastries. 3 different fillings:
Beef with raisins, nuts and onions;
Mix of tuna, capers, koriander and sun dried
tomatoes;
Spinach, feta cheese, pine nuts and brown
champignon.
(105,- dkr.)

Main Courses

Churrasco

Ribeye/Entrecote with shallots sauce, creamy
potatoes and chestnuts lasagna.
(250 gr - 239,-dkr) (400 gr - 360,-dkr **)

W/ FRIES + 30 dkr.

Parrillada

Argentina's national plate; Mix of 4 different
meats on the grill: Entrecote, tenderloin, home-
made chorizo and sweatbread. It is served with
potatoes, leaks, bacon and chimichurri sauce.

(249,- dkr)

W/ FRIES + 30 dkr.

Desserts

Pannacotta

White chocolate pannacotta with orange,
mandarine and praline nuts.

(105,-dkr)

Full Menu: 395,-dkr. / 485 dkr.

Crème Brulée

Fuego's classic crème brulée with
dulce de leche and amaretto.

(90,-dkr)

Full Menu: 429,-dkr

• wine menu for three courses; "CLASICO " 225 dkr. / "EXCLUSIVO" 295 dkr.

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

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

**not valid with any promotions