

Menu

Entrées

Onion soup | \$4.500
season soup | \$4.500

Main dishes

Tuna steak | \$14.000
with quinoa crust
Trout, blue cheese sauce | \$15.000
Ribeye steak 250g | \$14.000
(recomended with sauce)
Ribeye steak 350g | \$18.000
(recomended with sauce)
Chicken breast | \$12.500
with mustard sauce
Deer tenderloin | \$19.000
with mushrooms sauce

Sides

gratin dauphinois | \$4.500
(grated potatoes with cream
and garlic)
mashed potatoes | \$3.500
spicy mashed potatoes | \$4.000
mixt of vegetables | \$4.500
gratin with quinoa | \$4.500
(zucchini, tomatoes and onions)
papas fritas | \$4.500

Postries

chocolate cake | \$5.000
chocolate cake | \$6.000
with ice cream
2 ice cream scoops | \$4.500
Celestino | \$5.500
pancake with dulce de leche
and walnuts

Cafeteria

tea | \$1.500
coffee | \$2.000
doble espresso | \$2.500
hot chocolate | \$4.000

Omelettes

cheese | \$5.500
onions | \$5.500
ham and cheese | \$6.000
vegetables | \$6.000
mushrooms | \$6.000
shrimps with merken | \$7.000

Sauces (for steaks)

mushrooms | \$4.000
parmesan | \$3.500
black pepper | \$3.500
blue cheese and walnuts | \$4.500

Drinks

natural juice | \$4.000
soft drinks | \$2.500
mineral water Puyehue | \$2.500

Beers

Bronken artesanal \$ 4.500
Kunstmann \$ 4.000

Alcohols

pisco sour 35° | \$5.000
pisco sour 40° | \$5.500
pisco sour premium | \$6.500
sour del Diablo | \$5.500
arándano sour | \$6.000
chardonnay sour | \$5.500
whisky 12 años | \$7.000
doble whisky | \$11.000
bourbon | \$7.000
ron con bebida | \$6.000
Martini | \$4.500
Araucano | \$4.500
Jägermeister | \$6.000