

# Menu

## Entrées

Onion soup (without cheese)	\$4.500
pumpkin cream	\$4.500
mixt salad	\$4.500

## Main dishes

Tuna steak	\$15.000
with quinoa crust	
Trout, blue cheese sauce	\$16.000
Ribeye steak 250g	\$15.500
(recommended with sauce)	
Ribeye steak 350g	\$19.000
(recommended with sauce)	
Tenderloin steak 200g	\$15.500
(recommended with sauce)	
Chicken breast	\$14.000
with mustard sauce	
Deer tenderloin	\$19.500
with mushrooms sauce	

## Sides

gratin dauphinois	\$4.500
(grated potatoes with cream and garlic)	
mashed potatoes	\$4.000
spicy mashed potatoes	\$4.500
mixt of vegetables	\$4.500
gratin with quinoa	\$4.500
(quinoa and vegetables)	
French fries	\$4.500

## Pastries

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

## Cafeteria

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

## Omelettes

with cheese	\$5.500
with onions	\$5.500
with ham and cheese	\$6.000
with vegetables	\$6.000
with mushrooms	\$6.000
with shrimps and 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 (raspberry, strawberry, blueberry, mango, orange, lemonade)	\$4.000
ginger mint lemonade	\$4.500
soft drinks	\$2.500
mineral water Puyehue	\$2.500

## Beers

Bronken artesanal	\$ 4.500
Kunstmann	\$ 4.000

## Alcohols

kir royal	\$5.500
(champagne and cassis liqueur)	
champagne glass	\$5.500
Apérol spritz	\$5.500
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
Baileys	\$5.500
ron with soft drink	\$6.000
Araucano	\$4.500
Jägermeister	\$6.000