

# ARGENTINA

PATAGONIA



EST.

1992

Let our kitchen spoil you:  
Sustainable steaks, meat and fish – gently grilled  
for you on high-quality beech charcoal.

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**Steak & More**

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# DISHES

## STARTERS

### 1. CARPACCIO / € 15.50

Black Angus beef filet  
with balsamic vinegar | olive oil | Parmesan

### 2. ESCARGOTS / € 10.50

Baked with hollandaise sauce

### 3. GRILLED BLACK TIGER PRAWNS € 14.50

With garlic | olive oil

### 4. BRUSCHETTA WITH TOMATOES € 6.90

With olive oil

### 5. APPETIZER PLATTER PER PERSON / € 16.50

from 2 persons | Scampi | escargots | Parma ham  
honeydew melon | vegetables

## HOMEMADE SOUPS

### 10. ARGENTINIAN GOULASH SOUP € 6.90

### 11. FRENCH ONION SOUP / € 5.90

### 12. CHICKEN SOUP / € 5.90

Our service staff will gladly provide  
you with information on additives and make our  
allergen labeling list available to you.

## VEGETARIAN

### 20. HALF A RED BELL PEPPER / € 13.90

Stuffed with grains, cheese, vegetables, seasoned and  
served with a side of your choice

### 21. GRILLED VEGETABLES / € 16.90

Large portion of selected vegetables  
from the charcoal grill

### 22. BAKED SHEEP CHEESE / € 13.90

Garnished with onions and cherry tomatoes

### 23. BAKED VEGETABLE LASAGNA € 14.90

Garnished with onions and cherry tomatoes

### 24. VEGETARIAN SCHNITZEL € 15.90

made from crunchy vegetables,  
with a side of your choice

## KIDS' PLATES

### 25. GAUCHO FOR KIDS / € 15.00

small rump steak with fries

### 26. DINO SCHNITZEL OR CHICKEN NUGGETS / € 12.00

with fries

### 27. CHICKEN MEATBALL / € 7.90

with fries

## FISH

### 80. GRILLED BLACK TIGER PRAWNS € 31.90

Garlic | olive oil | side of your choice

### 81. GRILLED DORADE / € 22.90

Spinach | baked potato | 7

### 82. NORWEGIAN SALMON FILLET € 23.90

Spinach | boiled potatoes | 7

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# STEAKS

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Our meat comes from humane animal farming, with the cattle fed exclusively with non-GMO feed. We let it age until it reaches ideal ripeness. It is grilled purely – without spice blends or marinades. We grill it with lemon, selected olive oil, and some sea salt over high-quality beech wood charcoal. Experience it with every bite – we love our meat!

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All beef steaks are served with herb butter and a side.  
Choose from fries, croquettes, baked potato, fried potatoes, or baguette.

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## RUMP STEAK (BIFE DE CUADRIL)

40. M	41. L	42. XL
200 g	250 g	350 g
€ 21.50	€ 24.50	€ 31.50

## SIRLOIN STEAK (BIFE ANGOSTA)

43. M	44. L	45. XL
200 g	250 g	350 g
€ 23.50	€ 26.50	€ 34.50

## RIBEYE STEAK (BIFE ANCHO)

46. M	47. L	48. XL
250 g	350 g	400 g
€ 26.50	€ 32.50	€ 36.50

## BEEF FILLET (BIFE DE LOMO)

49. M	50. L	51. XL
200 g	250 g	350 g
€ 26.50	€ 30.50	€ 40.50

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### STEAK PLATTER 350 g

A piece each of rump, sirloin, and fillet steak

€ 31.90

### BEEF FILLET 200 g

With pepper or mushroom sauce

€ 27.50

### T-BONE STEAK ~550 g

Dry Aged € 38.90

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### CHATEAUBRIAND FROM 500 g

Ideal for two or more

Finest beef fillet | broccoli | mushroom caps  
sauce and side of your choice

500 g	750 g	1.000 g
€ 68.00	€ 95.00	€ 120.00

### ARGENTINA PLATTER FROM 500 g

Ideal for two or more

rump, sirloin, and fillet steak | broccoli  
mushroom caps | sauce and side of your choice

500 g	750 g	1.000 g
€ 58.00	€ 80.00	€ 101.00

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## STEAK DONENESS

Blue: Very red, cool center  
Medium Rare: Red, warm center  
Medium Well: Pink, hot center

Rare: Red, cool center  
Medium: Pink, warm center  
Well Done: Not recommended

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# DISHES

## SPECIALTIES

### 65. ONION ROAST STEAK / € 24.90

Rump steak covered with roasted onions | baked potato

### 66. LADIES' FAVORITE / € 25.90

180 g beef fillet | baked potato

### 67. GRILLED PORK FILLET / € 21.90

220 g pork fillet | fries | sauce of your choice or baked with spinach and cheese

### 68. NEPTUNE PLATTER / € 33.90

150 g beef fillet | scampi | salmon | calamari side of your choice

### 69. ARGENTINA SKEWER / € 22.90

juicy fillet tips and bacon slices | sauce and side of your choice

### 70. MIXED GRILL PLATTER / € 21.90

Pork fillet | rump steak | fries | sauce of your choice

### 71. TURKEY STEAK OR CHICKEN BREAST FILLET / € 19.90

sauce and side of your choice

### 72. LAMB FILLET / € 32.90

250 g Lamb Fillet | green beans with bacon sauce and side of your choice

## SAUCES

### 85. SAUCE BÉARNAISE / € 3.50

### 86. CREAMY MUSHROOM SAUCE / € 3.50

### 87. PEPPER SAUCE / € 3.50

### 88. GARLIC OIL / € 3.50

### 89. CHIMICHURRI — HOMEMADE HERB MIX / € 3.50

## SIDES

### 90. GARLIC BAGUETTE / € 3.00

### 91. MUSHROOM CAPS / € 4.40

### 92. FRIED POTATOES / € 4.40

### 93. LEAF SPINACH / € 4.40

### 94. BAKED POTATO / € 4.00

### 95. FRENCH FRIES / € 3.40

### 96. CROQUETTES / € 3.40

### 97. GREEN BEANS WITH BACON / € 4.40

### 98. ROASTED ONIONS / € 3.40

### 99. GRILLED CORN ON THE COB / € 4.00

### 100. BROCCOLI / € 3.40

### 101. BOILED POTATOES / € 4.40

### 102. CHANTERELLES (SEASONAL) € 6.40

## LETTUCE

### TOMATO SALAD WITH RED ONIONS / € 6.50

### MIXED SALAD / € 6.90

seasonal salad

### ARGENTINA SALAD / € 16.90

with chicken, turkey, or rump steak strips

Dressing of your choice:  
Olive oil & balsamic, yogurt,  
or American dressing

Desserts are available on  
our dessert menu.

# BEVERAGES

## APERETIFS

CAMPARI SODA		€ 6.50
MARTINI	5cl	€ 6.50
CAMPARI ORANGE		€ 6.50
SHERRY	5cl	€ 6.50

## SOFTDRINKS

WATER	0.25   0.75	€ 2.80   € 6.10
Sparkling   Still		
APPLE SPRITZER	0.2	€ 3.20
COKE	0.2	€ 3.00
LIGHT	0.2	€ 3.00
ZERO	0.2	€ 3.00
SPRITE	0.2	€ 3.00
FANTA	0.2	€ 3.00
MEZZO MIX	0.2	€ 3.00
GINGER ALE	0.2	€ 3.20
BITTER LEMON	0.2	€ 3.20
TONIC WATER	0.2	€ 3.20
JUICES	0.2	€ 3.40
VITAMALZ	0.2	€ 3.60

## OPEN WINES

HOUSE WINE	0.2   0.5	€ 6.50   € 15.50
Red   dry   mild		
HOUSE WINE	0.2   0.5	€ 6.50   € 15.50
White   dry   mild		
HOUSE WINE	0.2   0.5	€ 6.50   € 15.50
Rosé		

For more wine selections, please refer to our wine list.

## BEER

BARRE PILSENER ON TAP	0.3   0.4	€ 3.10   € 3.90
BARRE DARK BEER ON TAP	0.3   0.4	€ 3.10   € 3.90
BARRE WHEAT BEER ON TAP	0.5	€ 5.50
BARRE RADLER	0.3   0.4	€ 3.10   € 3.90
BARRE NON-ALCOHOLIC	0.33	€ 3.20
BARRE RADLER NON-ALCOHOLIC	0.33	€ 3.20
BARRE WHEAT BEER NON-ALCOHOLIC	0.5	€ 4.90
SCHNEIDER WEISSE	0.5	€ 4.90

## HOT DRINKS

CUP OF COFFEE	€ 2.90
LATTE MACCHIATO	€ 3.70
CAPPUCCINO	€ 3.20
TEA	€ 2.70
ESPRESSO	€ 2.90

## SPIRITS

SAMBUCA	2cl	€ 2.70
BAILEYS	2cl	€ 3.10
OUZO	2cl	€ 2.70
JACK DANIELS	2cl	€ 4.50
FRUIT BRANDY	2cl	€ 2.70
JIM BEAM	2cl	€ 3.40
WILLIAMS PEAR	2cl	€ 2.70
JONNY WALKER BLACK	2cl	€ 3.50
ABSOLUT VODKA	2cl	€ 2.70
HAVANNA CLUB RUM	2cl	€ 3.10
GRAPPA CELINI	2cl	€ 3.10
HENNESY	2cl	€ 4.50
RAMAZOTTI	2cl	€ 3.10
REMY MARTINI	2cl	€ 4.90
AVERNA	2cl	€ 3.10
FARNET BRANCA / MENTA	2cl	€ 3.10
JÄGERMEISTER	2cl	€ 3.10
AS LONG DRINK		€ 6.90

## COCKTAILS

LIMONCELLO	€ 5.90
APEROL SPRITZ	€ 6.50
HUGO	€ 6.50
CAIPIRINHA	€ 7.50
SEX ON THE BEACH	€ 7.50
PINA COLADA	€ 7.50
LILLET WILD BERRY	€ 6.90

## NON-ALCOHOLIC COCKTAILS

IPANEMA	€ 6.50
FRESH SUMMER	€ 7.50

Our staff will gladly provide you with our allergen information. Please ask for it if needed.

1. Preserved
  2. Antioxidants
  3. Contains a source of phenylalanine
  4. With coloring
  5. Contains caffeine
  6. Contains quinine
  7. Fish may contain traces of bones
- \*Only for post-mix/premix containers



Since 1992, our family-run business has offered our guests a wide variety of delicious dishes, special specialties, and a carefully selected wine list in a stylish atmosphere.