

ARGENTINA

PATAGONIA

Englisch menu card



EST.

1992

Let our kitchen spoil you:
Sustainably sourced steaks, meat, and fish – gently grilled
for you over premium beechwood charcoal.

Steaks & Culinary Highlights

DISHES

APPETIZERS

1. CARPACCIO 15.5

from Black Angus beef fillet, balsamic vinegar, olive oil, parmesan

2. ESCARGOT 10.5

baked with hollandaise sauce

3. GRILLED BLACK TIGER PRAWNS 15.9

with garlic and olive oil

4. TOMATO BRUSCHETTA 7.9

with olive oil

5. APPETIZER PLATE PER PERSON 16.5

from 2 persons, includes scampi, escargot, Parma ham, honeydew melon, vegetables

HOMEMADE SOUPS

10. ARGENTINIAN GOULASH SOUP 7.9

11. FRENCH ONION SOUP 6.9

12. CHICKEN SOUP 6.9

Our service staff will be happy to provide information about additives and offer you our list of allergens.

VEGETARIAN

20. HALF RED BELL PEPPER 13.9

filled with grains, cheese, vegetables, spicy seasoning, and a side of your choice

21. GRILLED VEGETABLES 16.9

large portion of selected vegetables from the charcoal grill

22. BAKED FETA CHEESE 16.9

garnished with onions and cherry tomatoes

23. VEGETABLE LASAGNA AU GRATIN 16.9

garnished with onions and cherry tomatoes, with a side of your choice

24. VEGETARIAN SCHNITZEL 15.9

made from crunchy vegetables, with a side of your choice

KIDS MENU

25. KIDS GAUCHO 15.0

small rump steak with French fries

26. DINO SCHNITZEL OR CHICKEN NUGGETS 12.0

with French fries

27. CHICKEN MEATBALL 7.9

with French fries

FISH

80. GRILLED BLACK TIGER PRAWNS 33.9

with garlic, olive oil, and a side of your choice

81. FRESH GRILLED SEA BREAM 24.9

with spinach and baked potato | 7

82. FRESH GRILLED NORWEGIAN SALMON FILLET 25.9

with spinach and boiled potatoes | 7

STEAKS

Our meat comes from humane animal husbandry, and the cattle are fed exclusively with non-GMO feed. We allow the meat to age until it reaches perfect maturity. It is grilled pure – without any spice mix or marinade.

With lemon, carefully selected olive oil, and a touch of sea salt, we grill it over premium beechwood charcoal.

You'll taste it in every bite – we love our meat!

With all main courses, we serve bread, dips, and Mediterranean vegetables beforehand.

All beef steaks are served with herb butter and a side dish of your choice. You're welcome to choose from French fries, croquettes, baked potatoes, fried potatoes, or baguette.

HIP STEAK (BIFE DE CUADRIL)

40. M	41. L	42. XL
200 g	250 g	350 g
23.9	26.9	33.9

RUMP STEAK (BIFE ANGOSTA)

43. M	44. L	45. XL
200 g	250 g	350 g
25.9	28.9	36.9

RIBEYE STEAK (BIFE ANCHO)

46. M	47. L	48. XL
250 g	350 g	400 g
28.9	34.9	38.9

BEEF TENDERLON (BIFE DE LOMO)

49. M	50. L	51. XL
200 g	250 g	350 g
29.9	33.9	43.9

STEAK PLATTER 350 g

One each: sirloin steak, rump steak, and filet steak

33.9

BEEF TENDERLON 200 g

with pepper or mushroom sauce

29.9

T-BONE STEAK approx. 550 g

Dry Aged 42.9

CHATEAUBRIAND from 500 g

Perfect for two or more people

Finest beef tenderloin

Served with broccoli, mushroom caps, sauce as well a sauce and a side dish of your choice

500 g	750 g	1.000 g
77.0	109.0	139.9

ARGENTINA PLATTER from 500 g

Perfect for two or more people

Sirloin, rump, and filet steak

Served with broccoli, mushroom caps, as well as sauce and a side dish of your choice

500 g	750 g	1.000 g
64.0	89.9	119.9

STEAK DONENESS LEVELS

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

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

DISHES

MOMENTS OF ENJOYMENT

65. ONION ROSTED STEAK 25.9

rump steak topped with roasted onions, served with baked potato

66. LADIES FAVORITE 26.9

tender beef fillet (180 g), served with baked potato

67. GRILLED PORK FILLET 21.9

220 g, with French fries and sauce of your choice or au gratin with spinach and cheese

68. NEPTUNE PLATE 36.9

beef fillet (150 g) with scampi, salmon, and calamari, with a side of your choice

69. ARGENTINA SKEWER 22.9

beef fillet (150 g) with scampi, salmon, and calamari, with a side of your choice

70. MIXED GRILL PLATE 21.9

pork fillet, rump steak, turkey steak with fries and sauce of your choice

71. TURKEY STEAK OR CHICKEN BREAST 19.9

with sauce and a side of your choice

72. LAMB FILLET 35.9

250 g with green beans and bacon, sauce and side of your choice

SAUCES

85. BÉARNAISE SAUCE 3.5

86. CREAMY MUSHROOM SAUCE 3.5

87. PEPPER SAUCE 3.5

88. GARLIC OIL 3.5

89. CHIMICHURRI — HOMEMADE HERB MIX 3.5

SIDE DISHES

90. GARLIC BAGUETTE 3.4

91. MUSHROOM CAPS 4.9

92. FRIED POTATOES 4.9

93. LEAF SPINACH 4.9

94. BAKED POTATO 4.9

95. FRENCH FRIES 3.8

96. CROQUETTES 3.8

97. GREEN BEANS WITH BACON 4.9

98. ROASTED ONIONS 3.7

99. GRILLED CORN ON THE COB 4.2

100. BROCCOLI 3.8

101. BOILED POTATOES 4.6

102. CHANTERELLES (SEASONAL) 6.7

103. KETCHUP OR MAYONNAISE each 0.6

SALADS

TOMATO SALAD WITH RED ONIONS 6.5

MIXED SALAD 6.9 seasonal ingredients

ARGENTINA SALAD 16.9 with chicken, turkey, or sirloin strips

SMALL MIXED SIDE SALAD 4.5

SALAD DRESSINGS OF YOUR CHOICE Olive Oil & Balsamic, Yogurt, or American Dressing

IN THE MOOD FOR SOMETHING SWEET?
PLEASE SEE OUR
DESSERT MENU FOR OPTIONS.

BEVERAGES

APERETIFS

CAMPARI SODA		7.6
MARTINI	5cl	6.5
CAMPARI ORANGE		7.6
SHERRY	5cl	6.5

SOFTDRINKS

WASSER	0,25 0,75	2.8 6.1
(STILL/SPARKLING)		
APPLE SPRITZER	0,2	3.2
COKE	0,2	3.0
ZERO	0,2	3.0
SPRITE	0,2	3.0
FANTA	0,2	3.0
SPEZI	0,2	3.0
GINGER ALE	0,2	3.2
BITTER LEMON	0,2	3.2
TONIC WATER	0,2	3.2
JUICES	0,2	3.4
VITAMALZ	0,2	3.6

HOUSE WINES

HOUSE WINE	0,2 0,5	6.5 15.5
Red dry mild		
HOUSE WINE	0,2 0,5	6.5 15.5
White dry mild		
HOUSE WINE	0,2 0,5	6.5 15.5
Rosé		

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

BEER

BARRE PILSENER (DRAFT)	0,3 0,4	3.5 4.5
BARRE DARK (DRAFT)	0,3 0,4	3.5 4.5
BARRE WHEAT BEER (DRAFT)	0,5	5.5
BARRE ALSTER (RADLER)	0,3 0,4	3.5 4.5
BARRE NON-ALCOHOLIC	0,33	3.5
BARRE ALSTER NON-ALCOHOLIC	0,33	3.5
BARRE WHEAT NON-ALCOHOLIC	0,5	5.5
SCHNEIDER WEISSE	0,5	5.5

All dishes and beverages on this menu are priced in euros and include the applicable VAT.

A list of allergens requiring declaration is available – please don't hesitate to ask our staff.

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

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|---------------------------------------|----------------------|---------------------|
| 1. Preserved | 4. With coloring | 7. Fish may contain |
| 2. Antioxidant | 5. Contains caffeine | traces of bones |
| 3. Contains a source of phenylalanine | 6. Contains quinine | |

*Only for post-mix/premix containers

HOT DRINKS

CUP OF COFFEE	3.4
LATTE MACCHIATO	4.5
CAPPUCCINO	4.0
MILK COFFEE	4.0
TEA	2.9
ESPRESSO	3.2
DOUBLE ESPRESSO	3.9
ESPRESSO MACCHIATO	3.2

SPIRITS

SAMBUCA	2cl	2.7
BAILEYS	2cl	3.1
OUZO	2cl	2.7
JACK DANIELS	2cl	4.5
FRUIT BRANDY	2cl	2.7
JIM BEAM	2cl	3.4
WILLIAMS PEAR	2cl	2.7
JOHNY WALKER BLACK	2cl	3.5
ABSOLUT VODKA	2cl	2.7
HAVANNA CLUB RUM	2cl	3.1
GRAPPA CELINI	2cl	3.1
HENNESY	2cl	4.5
RAMAZOTTI	2cl	3.1
REMY MARTIN	2cl	4.9
AVERNA	2cl	3.1
FARNET BRANCA/MENTA	2cl	3.1
JÄGERMEISTER	2cl	3.1
AS LONGDRINK		7.9

COCKTAILS

LIMONCELLO SPRITZ	8.5
CAIPIRINHA	7.5
SEX ON THE BEACH	7.5
PINA COLADA	7.5
APEROL SPRITZ	8.5
HUGO	7.5
LILLET WILD BERRY	8.5

NON-ALCOHOLIC COCKTAILS

IPANEMA	7.5
FRESH SUMMER	8.5



Since 1992, we have been delighting our guests
as a traditional family-owned business with
a wide selection of delicious dishes, special specialties,
and fine wines – all in a stylish setting.