

24 de diciembre 2019

CARNERO RESTAURANTE

CENA NOCHE VIEJA

RECEPCION/ RECEPTION

COCKTAIL BIENVENIDA CHAMPAGNE ,VODKA Y SAUCO
(WELLCOMING CHAMPAGNE, VODKA AND ELDER)

MINI PAN AL VAPOR + LENGUA + PICKLES DE REMOLACHA
+ REPOLLO ÁCIDO
(SMALL STEAMED BREAD + TONGUE+ BEET PICKLES +
SOUR CABBAGE)

ENTRADAS / APPETIZERS

MOLLEJAS CROCANTE+ FAINA CROCANTE+ SABAYON CÍTRICO
(CRISPY SWEETBREAD + CRISPY FAINA , CITRUS SABAYON)

QUESO AHUMADO + GARRAPIÑADAS DE PIÑÓN + TOMATES ASADOS +
BROTOS
(SMOKED CHEESE +PINTON BEETLES + ROASTED TOMATORS + BUDS)

PRINCIPAL / MAIN COURSE

TRUCHA ARCO IRIS CURADA + COL ASADO + MIX VERDES
(CURED RAINBOW TROUT + ROASTED CABBAGE + GREEN MIX)

RACK DE CORDERO AHUMADO + PURE DE MANDIOCA + PICKLES
(SMOKED LAMB RACK + MUSHED CASSAVE + PICKLES)

POSTRES /DESSERTS

ALFAJOR ARGENTINO HELADO
(ARGENTINIAN ICE CREAM ALFAJOR)

TARTELETA BERRY PATAGONICOS
(PATAGONIAN BERRY CAKE)

BEBIDAS/DRINKS

AGUA MINERAL , GASEOSAS , JUGOS NATURALES
(MINERAL WATER , SODA, NATURAL JUICES)

BODEGA QUIMAY

(Rio Negro, PATAGONIA)

VINOS

(WINES)

Enólogo (Winemaker): Alejandro Sejanovich

MESA DULCE : CHOLATERIA Y PASTELERIA ARTESANAL
(SWEET TABLE : CRAFTED CHOCOLATE AND BAKERY)

RESERVAS :

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