

TASTING

menu

Location of our mountain range

Fond de Cave Reserva Sauvignon Blanc

Sphere

Costa y Pampa Brut Rose

Loessic soil (squid skin and vegetables)

Costa y Pampa Chardonnay

Sandy soil (trout and cucumber salad)

Terroir Series Finca Las Piedras Chardonnay

Sandy loam soil (lamb to the stake)

Terroir Series Coletto Malbec

Stony soil (grilled beef tenderloin and alborroba mole)

Terroir Series Finca Ambrosia Malbec

The hand of man (meat and nuts)

Iscaj Malbec-Cabernet Franc

Tree fruits (chocolate, cherry and quince)

Cheeses from our selection

Fond de Cave Tardive

Coffee & Petit Fours



ULTRA PREMIUM

menu

1. Amuse Bouche

Costa y Pampa Brut Rose

Tasting of olive oil and homemade bread

2. Starters

Traditional Mendoza empanadas with tomato compote

Gran Medalla Malbec

Sliced lamb, tomatoes, thyme and caramel

Gran Medalla Cabernet Sauvignon

Fresh vegetable salad marinated in lemon and olive

Lateral Semillon Anfora

Compression of red Arauco olive oil from our farm

Gran Medalla Pinot Noir

3. Main courses

Roasted lamb and herbs rotolo

Terroir Series Laborde Cabernet Sauvignon

Braised pork shoulder with Chardonnay

Gran Medalla Chardonnay

Grilled beef loin with espunta potatoes

Terroir Series Malbec Finca Las Piedras

Andean quinoa and Tunuyan trout tabouleh

Terroir Series Las Piedras Chardonnay

4. Pre Dessert

5. Desserts

Carob and coffee ice cream

Costa y Pampa Extra Brut

Selection of house cheeses

Fond de Cave Tardive

Summer fruit sorbet

Puro Rose

Caramelized milk flan

Fond de Cave Encabezado de Malbec

Coffee & Petit Fours

espacio
TRAPICHE

PREMIUM

menu

1. Amuse Bouche

Costa y Pampa Brut Rose

Tasting of olive oil and homemade bread

2. Starters

Traditional Mendoza empanadas with tomato compote

Medalla Malbec

Sliced lamb, tomatoes, thyme and caramel

Medalla Cabernet Sauvignon

Fresh vegetable salad marinated in lemon and olive

Medalla Chardonnay

Compression of red Arauco olive oil from our farm

Costa y Pampa Pinot Noir

3. Main courses

Roasted lamb and herbs rotolo

Gran Medalla Cabernet Sauvignon

Braised pork shoulder with Chardonnay

Costa y Pampa Chardonnay

Grilled beef loin with espunta potatoes

Gran Medalla Malbec

Andean quinoa and Tunuyan trout tabouleh

Lateral Semillon Anforas

4. Pre Dessert

5. Desserts

Carob and coffee ice cream

Costa y Pampa Extra Brut

Selection of house cheeses

Fond de Cave Tardive

Summer fruit sorbet

Puro Rose

Caramelized milk flan

Fond de Cave Encabezado de Malbec

Coffee & Petit Fours

espacio
TRAPICHE