

NOCHE FRANCESA

ENTRADAS Y SOPAS

- Queso brie al horno con miel de Calvados, tomillo y frutos secos \$260
- Caracoles o escargots horneados en salsa de mantequilla y hierbas a la Bourguignon \$389
- Parfait de foie gras \$469
Servido con manzana flambe, emulsión de betabel dulce y pan brioche
- Ensalada de espárragos, mix de espinaca y salsa bearnesa \$269
- Sopa de cebolla \$220
- Crema de papa y poro con queso azul \$215
- Ensalada lyonesa de lechuga larga y fris , aderezo de mostaza y echalote, huevo poch , tocino y crutones \$250
- Mejillones (200g) cocinados con chardonnay y albahaca \$360

PLATOS FUERTES

- 200g de pollo Bret n en salsa de sidra y mostaza, con papas y setas \$400
- 200g de mero en beurre blanc de lim n, ensalada tibia de ch charos y pancetta \$519
- 180g de filete de res en estofado del d a cocinado a fuego lento \$470
- Camar n U12 (150g) \$570
Cocina al gusto con ajo, lim n, a la parrilla, a la meuniere o al ajillo
- Pork Belly
200g de Pork Belly con pur  de papa, vegetales y salsa de manzana \$469
- 180g de filete de res en salsa Perigord con muselina de papa \$780

- Rib Eye Wagyu \$2,900
454g de wagyu australiano al termino de su eleccion com pure papa y vegetales
**Cargo adicional \$2,000*
- Chateaubriand a la Conquistador 510g para compartir \$3,600
Coraz n de filete de res calidad wagyu con papa grat n, salsa bordalesa y bernesa con esp rragos a la parrilla
**Cargo adicional \$2,900*



POSTRES

\$240 pesos cada uno

- Cr me br l e a la naranja
Milhojas cl sico
- Crepa de cereza
Parfait de chocolate

Men  disponible de 5 a 10 p.m.
Los precios est n en pesos e incluyen impuestos. Propina no incluida.
El consumo de alimentos crudos o poco cocidos pueden aumentar el riesgo de contraer enfermedades transmitidas por alimentos. *Cargo aplicable a hu spedes con paquete Todo-Incluido. Sujeto a cambios sin previo aviso.
Formas de pago: Cargo a la habitaci n, tarjeta de d bito y cr dito (se aceptan Mastercard, American Express y Visa)

FRENCH NIGHT

APPETIZERS

- Baked brie cheese with Calvados honey, thyme and nuts \$260
- Escargots or snails baked in Bourguignon-style butter and herb sauce \$389
- Foie gras parfait \$469
Served with flamb ed apple, a sweet beet emulsion and brioche
- Asparagus salad, spinach mix and bearnaise sauce \$269
- Onion soup \$220
- Cream of leek and potato with blue cheese \$215
- Lyonnaise salad with romaine and fris e lettuce, mustard and shallot dressing, poached egg, bacon and croutons \$250
- Mussels (200g/7oz) cooked with Chardonnay and basil \$360

MAIN COURSE

- 200g/7oz Bret n-style chicken with cider-mustard sauce, potatoes and wild mushrooms \$400
- 200g/7oz grouper fish fillet in lemon beurre blanc with warm pea salad and pancetta \$519
- 180g/6.34oz beef fillet stewed and slow-cooked \$470
- U12 Shrimp (150g/5.29oz) \$570
Cooked to order with your choice of garlic butter, lemon, grilled, a la meuni re or ajillo
- Pork Belly
200g/7oz Pork Belly with mashed potato, vegetables and apple sauce \$469
- 180g/6.34oz beef fillet in Perigord sauce with mousseline potatoes \$780

- Wagyu Rib Eye
454g/16oz Australian wagyu beef grilled to order, served with mashed potato and vegetables
**All-Inclusive surcharge \$2,000*
- Chateaubriand a la Conquistador 510g/17.98oz for sharing \$3,600
Wagyu beef fillet with potato au grat n, grilled asparagus, bordelaise and bearnaise sauce
**All-Inclusive surcharge \$2,900*



DESSERT

\$240 pesos each

- Orange cr me br l e
Classic Millefeuille
- Cherry crepes
Chocolate parfait

Menu available from 5 to 10 p.m.
Our prices are in pesos and include all taxes. Tips are not included.
The consumption of raw or partially cooked food can increase the risk of illness.
*Some dishes have surcharges for guests with the All-Inclusive package. Subject to changes without prior notice.
Payment methods: Charge to the room account, debit and credit card (MasterCard, American Express and Visa are accepted).