Argentine Asado

The Art of Fire, Meat & Tradition

Inspired by our Argentine Cook Ignacio, our selection of quality meats is slowly grilled over an open fire, allowing the flavours to develop naturally and the meat to reach its full potential.

UPCOMING DATES

5 & 6 December 2026
12 & 13 December 2026

Starting at 12:00 noon

Please arrive on time: each Asado takes place as a single, shared serving.

A NOTE ON OUR GRILLING

Our meats are slowly grilled over an open fire using traditional Argentine techniques. To preserve the quality and tenderness achieved through this cooking method, the beef is served medium. This is an essential part of our Asado experience and the way we believe the meat is best enjoyed.

Argentine Asado

AMUSE-BOUCHE
Herb Butter & Fresh Bread

STARTER
Mendoza-Style Beef Empanadas
Served with Traditional Chimichurri Sauce

MAIN COURSE
Parrillada Argentina
Traditional Argentine Grill — Sharing Buffet

A selection of Argentine grilled specialities:

Argentine Sausages · Beef Short Ribs ·
Top Sirloin Cap · Tri-Tip Steak

Accompanied by Fresh Salad, Roasted Potatoes,
and Criolla Salsa & Spiced Sauce

DESSERT
Dulce de Leche Ice Cream
with Candied Nuts

Price per Person: 60€

RESERVATIONS & INFORMATION

Reservations are required and must be made by email at:

reservation@goldbierg.lu

To confirm your reservation, a 50% deposit of the total menu price is required.

CANCELLATION POLICY

Cancellations made at least 3 days before the event date are eligible for a full refund of the deposit. Cancellations made less than 3 days before the event are not eligible for a refund.

SPECIAL REQUESTS & FURTHER INFORMATION

Do you have questions about the event or any special requirements? Whether you are joining us with children, have food allergies, please contact us in advance.

Contact: reservation@goldbierg.lu