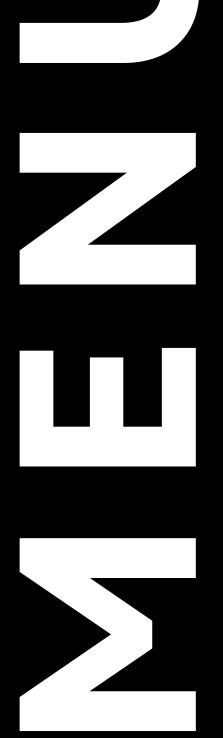




# ASADO EXPERIENCE

Grilling the Argentinian way











### CHORIZO CRIOLLO

Traditional argentine starter.
Home made sausage served with chimichurri sauce

### **MOLLEJAS**

Sweatbreads grilled and served with lemon

### MATAMBRITO DE CERDO

Argentine pork flank steak/ pork belly or 'hunger killer' grilled and served with lemon.

### **VEGGI OPTION**

Grilled provoletta with sun-dried and green tomatoes

## THE MAIN

ARGENTINEAN RIB EYE | ...... 22/23 NOVEMBER

Steak eye with Criolla sauce and smashed potatoes.

Al Asador lamb with demiglass sauce and roasted sweet potatoes.

PORK BELLY RIBS | ...... 13/14 DECEMBER

Grilled pork ribs and roasted potatoes.

### GREEN FIRE | VEGETARIAN OPTION

Grilled vegetables with herb vinaigrette

#### TIME SHEDULE

Apero: 18.00-19.00

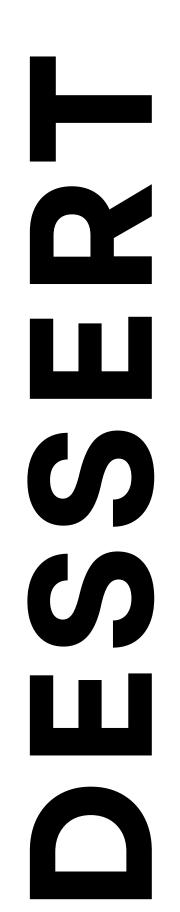
Starters: 19.00

Main: 20.00

Dessert: 21.00







### DESSERT | OPTIONS

### FLAN DE DULCE DE LECHE I

Homemade flan with fresh cream and dulce de leche.

### ROAST PINEAPPLE

Roast pineapple with blueberries and vainilla ice.

### **BURNT ORANGES** |

Burnt oranges with herbs and mascarpone cream.





### **Kick Off the Evening**

Enjoy delicious starter dishes and traditional appetizers around cozy fires, paired with our exquisite wines.

### **Rustic Dinner at the Wine Bar**

Savor perfectly grilled meats and seasonal sides at our rustic wine bar, celebrating the heart of Argentine cuisine.

### **Sweet Finale**

Finish the evening with delightful desserts that will leave you with lasting memories. Don't miss this culinary journey filled with flavor and warmth!

### **Prices**

Meat: 65 euros per person

Veggi: 40 euros per person





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