



D A S A D O E X P E R I E N C E

Grilling the
Argentinian way





TO START



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.

LEG OF LAMB | 06/07 DECEMBER

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

DESSERT | OPTIONS

FLAN DE DULCE DE LECHE |

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



RESERVATIONS



Contact@benoitclaudel.lu

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