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We invite our valuable guest to choose  
one of the 4 Menus or á la carte.  
Please note the menu shows the price  
of each course when choosing á la carte.  
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## Menu Sur



### Starters



#### Tatar

Beef Tartar, homemade red-habanero ketchup,  
pickled onions with turmeric, bread crisps,  
pea shoots and quail egg.

( Nut free / Also available Gluten free )

115,-



#### Ceviche Verde

Raw cod fish marinated with lime,  
cilantro and ginger, served with  
“Chioggia” beetroot and dragon fruit.

( Gluten – Lactose - Nut free )

120,-

### Main Courses



#### Lomo ( Angus filet )

Angus beef tenderloin in a smoked  
mushrooms and Pozolero blanco demi-glace.  
Served with corn purée, baby corn and garlic.

( Gluten – Nut free / Also available Lactose free )

Small Large  
**180gr.** - 290,-      **300gr.** - 395,-

Extras: Fries 40,- / Fuego's Bearnaise 25,-

#### Pescado

Seared “cod-fish steak” served with  
“3 ways” cabbage (purée, boiled and pan-fried)  
and a homemade Salsa Verde.

( Gluten – Nut free / Also available Lactose free )

265,-

Extras: Mix of cooked vegetables 40,-

### Desserts



#### Cucumber Mojito

The famous cocktail in a dessert version:  
white rum jelly, lime and mint semifreddo  
with candied cucumber.

( Gluten - Nut free )

110,-

#### Volcán de Chocolate

Fuego's classic chocolate fondant, vanilla  
ice-cream, lime and white chocolate ganache,  
orange crumble and crushed cacao beans.

( Nut free )

115,-

Full Menu Prices: **180gr.** 465,- / **300gr.** 565,-

Full Menu Price: 445,-

#### Extras:

Chef's mixed green salad 65,- / Mix of cooked vegetables 40,- / Chorizo ( homemade sausage ) 45,-  
Corn purée and baby corn 40,- / Spelt & roots risotto 40,- / Roasted mushrooms and fennel 40,-

#### 3 Courses Vegetarian Menu 395,-

2 vegetarian Empanadas – Vegetarian Main Course – Dessert á la carte ( Please ask your Waiter )

Any changes in the 4 Menus will be considered as á la carte price.

We only serve filtered THOREAU water ad libitum ( Unlimited ) - Still / Sparkling - 25,-kr per person

Special 5 Courses tasting Menu (ca. 550gr. of meat.), only served for the whole table.  
**“Menu Patagonico”** - also called **“Meat lovers menu”** 650,- p.p. - Please ask your waiter.  
 It is also possible to combine the menu with 2 kind of wine menus for the total price of:  
 “Clasico Menu” 5 wines 995,- p.p. / “Exclusivo Menu” 5 wines 1.195,- p.p.  
 All the wines in the wine menus will be served with refill included per each course, if asked.

We also offer 3 Types of wine menus pairing your dishes with refill included:  
 Wine Menu Clasico 295,- / Wine Menu Exclusivo 395,-

## Menu Los Lagos



### Starters

#### Sopa a la Diabla

Seafood bouillon with a scallop and prawn ravioli, pumpkin, squid ink Aioli and smoked chili-oil.

( Nut free / Also available Lactose free )

100,-



### Main Courses

#### Churrasco

Beef rib-eye ( Entrecôte ) in a black olives demi-glace. Served with a classic spelt & roots vegetables risotto with cracklings.

( Nut Free / Also available Lactose – Gluten or Pork free )

Small **275gr.** - 285,-      Large **400gr.** - 395,-

Extras: Fries 40,- / Fuego’s Bearnaise 25,-



#### Passion Pannacotta

Passion fruit pannacotta, sponge cake, passion fruit coulis and granité.

( Nutfree )

105,-

Full Menu Prices: **275gr.** 445,- / **400gr.** 545,-

## Menu Pampa



#### Empanadas

2 Traditional Argentinian buttered pastries filled with beef. Avocado and jalapeño cream.

( Nut free / Also available Vegetarian )

110,-



#### Parrillada (ca. 400gr. of meat)

Argentina’s national mix of Entrecôte, Tenderloin, Chorizo & Sweetbreads; with mushrooms, fennel and rosemary. With our Chimichurri green salsa.

( Gluten – Nut Free / Also available Lactose or Pork free )

360,-

Extras: Fries 40,- / Fuego’s Bearnaise 25,-



### Desserts

#### Crème Brûlée

Fuego’s classic Crème Brûlée with dulce de leche and Amaretto liqueur. Amarena-cherries in a “broken” tartelette.

100,-

Full Menu Price: 495,-

| Blue                               | Rare                                  | Medium Rare                      | Medium                        | Medium Plus                  | Well Done                   |
|------------------------------------|---------------------------------------|----------------------------------|-------------------------------|------------------------------|-----------------------------|
|                                    |                                       |                                  |                               |                              |                             |
| Very red inside and “cold” center. | Soft; red center at room temperature. | Warm red center, firmer texture. | Pink inside and firm texture. | Slightly pink in the center. | Grey-brown, hard throughout |

\* A fee will be charged on payments with CREDIT CARDS. \* Any changes in any Menu will be considered as á la carte.

\*It is not possible to use 2 different promotions/discounts in the same table \* No fee on Dankort or danish DEBIT CARDS.