We invite our valuable guest to choose one of the 5 Menus or á la carte. Please note the menu shows the price of each course when choosing á la carte.

Fuego

Menu Sur

Menu Marítimo

Starters

Tatar

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

(Nut free / Also available Gluten free)

115,-

Ceviche

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 demi-glace and garlic puée. Corn and potatoes purée, Pozolero blanco, baby corn and brown butter.

(Gluten – Nut free / Also available Lactose free)

Small **180gr.** - 290,-

Large **300gr.** - 395,-

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

Pescado

Oven cooked cod-fish served with 3 different cabbages cooked in 3 ways (purée, sautéed and pan-fried) and a homemade Salsa Verde.

(Gluten – Nut free / Also available Lactose free)

265,-

Extras: Spelt & roots risotto 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,-

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

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 Price: 445,-

Extras:

Chef´s mixed green salad 65,- / 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 Spelt & roots risotto – 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.

We also offer 2 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,-

Desserts

Passion Pannacotta

Passion fruit pannacotta with Macaron, passion fruit coulis and granité.

(Nut free)

105,-

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

Menu Pampa

Starters

Empanadas

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

(Nut free / Also available Vegetarian)

110,-

Main Courses

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.*