



EL CASCO  
ART HOTEL

**Options for a 3 step LUNCH**

**Appetizer**



- Green Leaf Salad, Champagne vinaigrette, grapes and brie Cheese  
Green leaves salad, andean papines, smoked Salmon and cream cheese vinaigrette  
Lime Quiche with Green Leaf Salad  
Quiche of Portobellos and Bocconcinos with arugula Salad  
Tomatoes tatin with caramelized onion and bocconcinos, base of black olives and arugula.  
Beet Soup with camembert cheese

**Main Dish**



- Chicken Breast, roasted pumpkins and arugula salad  
Corn and zucchini Risotto with patagonian mushroom Veloutata  
Trout / Salmon, smooth green Apple purée and arugula salad  
Steak with mashed potatoes and roasted garlic and ghimichurri  
Casserole of chicken with green apples, roasted cherys tomatoes and rice pilaf with almonds  
Veal goulash with spaetzle

**Desserts**



- Trifle of forest fruits, cream and crumble of Oranges  
Tiramisu with coffee cream and English creamy Chocolate  
Lime Pie with Pear and mint Salad  
Apple Crumble with Vainilla Ice Cream  
Bread Pudding with Dulce de Leche and Caramelo sauce  
Classic Brulee Cream

