

PICHON

C O C I N A R E F U G I O

Appetizers

Homemade chicken liver Pâté

V.S.O.P. cognac | freshly baked breads

Foussadier Endives

soft blue cheese with malbec | candy | walnuts | beet puree

Strawberry Salad

mix of greens | strawberries | almonds | blue cheese

Sweetbreads Burnt with V.S.O.P. Cognac

brioche | sugarcane honey | V.S.O.P. cognac

Stuffed Squid

prawns | sweetbreads | bacon | onion | leek sauce

Salmon Tiradito

passion fruit honey | toasted philo pastry | arugula

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Main Dishes

Entrecôte of Argentine Steer

criolla sauce | organic sprouts | potatoes Catalana

Pork Sirloin

caper-chardonnay sauce | cous cous | dried fruit | mint leaves

Catch Of The Day

ask your waiter

Roasted Aubergine Ravioli

roasted and smoked aubergines | ricota cheese | roasted tomato sauce

Season Seafood Skillet

garlic | seafood broth reduction | potatoes

Lamb Chops

garlic-thyme sauce | vegetable ratatouille

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Desserts

Pear and Apple Strudel

vanilla custard | homemade cardamom ice cream

Passion Fruit Semifreddo

mint cream | crunchy chocolate

Crème Brûlée

made with class A Madagascar vanilla beans

Citric Mousse

red berry coulis

Belgian Chocolate Mousse

belgian chocolate | Berry coulis

White Chocolate Textures

moist coconut biscuit | malibu liqueur | passion fruit coulis