

TASTING SET  
*with Uruguayan meat, caviar and wine*

Four-hands dinner by Chefs David Desseaux and Michel Lentz  
with sommelier Javier Muyala

**Aperitif**

*Pinot Noir Rosé Estate, Bodega Garzon*

**Cold starter**

Beef tartare with black caviar  
in caramelized orange

*Albariño Single Vineyard, Bodega Garzon*

**Hot starter**

Oriental style beef tataki with “Crying Tiger” sauce

*Pinot Noir Single Vineyard, Bodega Garzon*

**Main course**

Grilled rib-eye steak with potato truffade

*Tannat Single Vineyard, Bodega Garzon*

**Dessert**

Dulce de Leche

Price per a set – 6 000 rubles

BODEGA  
**GARZON**  
URUGUAY



LEADING  
HOTELS®