

STARTERS

REGIONAL ORGANIC BEEF TATAR

- CLASSIC: butter, capers & pickled red onions ^{ADGMO} 16
- SURF & TURF: cress, jalapeño mayo & prawn ^{ABDGMO} 19
- SPECIAL: beet rot, wasabi & butter ^{ADGMO} 18

SADDLE OF VEAL

Artichokes, pistachios, blood sorrel & Pecorino cheese ^{GHLMO} 18

SCALLOPS

Leaf Spinach, caviar & herb butter ^{DGR} 18

SALMON TROUT

Ceviche, passion fruit, pumpkin & coriander ^{DLNO} 18

SOUPS

PUMPKIN CREAM SOUP

Muscquee de Provence pumpkin, curry, apple & ravioli ^{ACGLO} 9

OX TAIL

Root vegetables, chives, sherry & semolina dumpling ^{ACLO} 9

SPECIALS

TAGLIOLINI

Eggyolk, Belp ball & Istrian truffel ^{ACGL} 22

GRILLED ARCTIC CHAR FILET

Bell pepper cabbage & pumpkin gnocchi ^{DFLNO} 28

GRILLED CORN-FED CHICKEN

Red lentil curry, Swiss chard & spiced yoghurt ^{GOP} 24

GRILLED SADDLE OF BOAR

Parsnip, carrot, hazelnut, rowanberry & jus ^{GHL} 32

ROASTED TENDERLOIN SLICES

Porcini, leek, mashed potatoes & ox sauce ^{ACGLO} 26

EL GAUCHO BEEF BURGER

Sour cream, lettuce, pickled red onion, bacon, cheddar & chili mayo ^{ACGO} 16

The Steaks

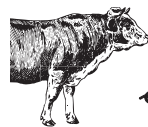
A Dry Aged Beef

100 % REGIONAL BEEF
MATURED DRY FOR AT LEAST 21 DAYS

Porterhouse Steak
T-Bone Steak
Rump Steak
Ribeye Steak
Tomahawk

SUBJECT TO
AVAILABILITY
We are happy
to help you with
your choice!

pro 100g 12



el Gaucho Beef

BIFE DE CUADRIL – RUMP HEART

200 gram 17
300 gram 24
400 gram Churrasco 34

BIFE DE CHORIZO – SIRLOIN

300 gram 26
400 gram 33
400 gram Churrasco 34

BIFE DE LOMO – TENDERLOIN

150 gram Ladysteak 23
250 gram 33
350 gram 40
350 gram Churrasco 41

BIFE DE ANCHO – RIBEYE STEAK

300 gram 28
400 gram 35

PINCHO DE CARNE 300g GAUCHO SKEWER

Rump heart, tenderloin, sirloin, ribeye 33

SURF & TURF SKEWER

150 gram tenderloin, 3 prawns & parsley-garlic-oil 35

The Butcher's Special

TIRA DE CUADRIL 600 / 800g 49 / 68

For this special cut, a large Rump Heart steak is thinly sliced widthwise and finished with our Churrasco marinade. The steak thereby covers a larger surface on the grill, has a shorter cooking time and is even even juicier!

TIP: We recommend sharing it and roasted to Medium Rare. That way, the low-fat meat remains wonderfully tender!

SALADS

ROCKET SALAD

Balsamico dressing, pine nuts, Grana, olives & dried tomatoes ^{GHLMO} 8

LAMB'S LETTUCE

bacon, potatoes, apple vinegar, garlic, pumpkin seed oil & roasted pumpkin seeds ^{GHLMO} 8

CAESAR SALAD

Original Cipriani dressing, croûtons & Grana ^{ADGMO} 8

SIDES

HOKKAIDO PUMPKIN

& SHEEP'S MILK CHEESE ^{ANO} 5

MIXED GREEN BEANS WITH BACON ^{GP} 5

WILD BROCCOLI WITH ALMONDS ^{GH} 5

MASHED POTATOES & FRIED ONION ^{AG} 5

PARSNIP, CARROT & HAZELNUT 5

RED LENTIL CURRY & SWISS CHARD ^{AFGLNO} 5

ZUCCHINI, BELL PEPPER, CORN & EGGPLANT 5

HUMITA – ORIGINAL STUFFED CORN LEAF ^{GO} 5

TRUFFLE GNOCCHI WITH CREAM SAUCE ^{ACGLO} 5

ORIGINAL STEAK FRIES ^O 4

ORGANIC BAKED POTATO

WITH SOUR CREAM ^{GO} 5

SAUCES

CREAM PEPPER SAUCE ^{AG} 3

SAUCE BÉARNAISE ^{CGLMO} 3

TRUFFLED OX SAUCE ^{GM} 4

GAUCHO CHIMICHURRI spicy ^{MO} 3

TRUFFLE MAYO ^{GM} 3

WHIPPED HERB BUTTER ^G 2

BBQ DIP „GAUCHO EDITION“ ^O 3

GARLIC SOUR CREAM DIP ^G 2

PIMP YOUR STEAK

1 pc. soft shell crab ^{AB} 9

1 slice of grilled foie gras 9

1 pc. grilled tiger prawn with herbs ^B 8

1 fried egg ^C 2

Gratinated with „butter a la Pimienta“ ^{GM} 4



DRY AGED BEEF
from our selected
partner exclusively for us



EL GAUCHO BEEF
„Premium Edition“ from
Black Angus cattle



CHURRASCO is a thin
special cut with aparsley-garlic-
marinade

