



STARTERS

APPETIZER	4,5
Freshly baked bread, butter & something pickled ^{AG}	
REGIONAL ORGANIC BEEF TATAR	
• CLASSIC: butter, red onions & capers ^{ADGMO}	18
• SURF & TURF: cress, chili mayo & prawn ^{ABDGMO}	21
• SPECIAL: truffle & truffle butter ^{ADGMO}	21
GRILLED GOAT'S MILK CHEESE	17
Pumpkin, pear, black walnuts & chicory ^{DGO}	
SMOKED SALMON	20
Potatoes, horseradish, radish & crème fraîche ^{DGO}	

SOUPS

JERUSALEM ARTICHOKE CREAM SOUP	10
BBQ duck & chestnut ^{GLO}	
BEEF BROTH	9
Root vegetables, chives, sherry & semolina dumpling ^{ACLO}	

SPECIALS

TAGLIOLINI	23
Eggyolk, Belp ball & autumn truffel ^{ACGL}	
GRILLED SALMON TROUT	30
Pasta Risoni, pumpkin & sheep's milk cheese ^{ACDGL}	
GRILLED CORN-FED CHICKEN	27
Roasted cauliflower, creamy cauliflower & croûtons ^{AGLO}	
GRILLED SADDLE OF BOAR	33
Brussels sprouts, sweet potato, rowanberry & jus ^{GLO}	
ROASTED TENDERLOIN SLICES	26
Cream pepper sauce & truffel gnocchi ^{ACGL}	
EL GAUCHO BEEF BURGER	20
Sour cream, lettuce, bacon, cheddar & steak fries ^{ACGO}	

The Steaks

(A) Dry Aged Beef

100 % AUSTRIAN ALP BEEF
by our butcher of trust, dry aged 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 15



el Gaucho Beef

BIFE DE CUADRIL – RUMP HEART

200 gram	21
300 gram	29
400 gram Churrasco	40

BIFE DE CHORIZO – SIRLOIN

300 gram	35
400 gram	42
400 gram Churrasco	43

BIFE DE LOMO – TENDERLOIN

150 gram Ladysteak	29
250 gram	42
350 gram	52
350 gram Churrasco	53

BIFE DE ANCHO – RIBEYE STEAK

300 gram	36
400 gram	42

PINCHO DE CARNE 300g GAUCHO SKEWER

Rump heart, tenderloin, sirloin, ribeye	37
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SURF & TURF SKEWER

150 gram tenderloin, prawns & parsley-garlic-oil	44
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The Butcher's Special

QUEEN'S CUT DRY AGED, 280g **40**
Probably the best cut of regional beef, the tenderloin, is cut from the backside. For this special cut, it is framed by the bone from two sides. This very unique steak is offered exclusively at el Gaucho. It is extra soft, has an intense taste and is incredibly juicy!

TIP: in every degree of doneness an experience, but we recommend medium rare!

SALADS

ROCKET SALAD	10
Balsamico dressing, pine nuts, Grana, olives & dried tomatoes ^{GHLMO}	
LAMB'S LETTUCE	10
bacon, potatoes, apple vinegar, garlic, pumpkin seed oil & roasted pumpkin seeds ^{HLMO}	
CAESAR SALAD	10
Original Cipriani dressing, croûtons & Grana ^{ADGMO}	

SIDES

PASTA RISONI WITH PUMPKIN & SHEEP'S MILK CHEESE	5,5
^{ACGL}	
MIXED GREEN BEANS WITH BACON	5,5
^{GP}	
ROASTED CAULIFLOWER & CAULIFLOWER CREAM	6,5
^{GL}	
SWEET POTATOES AL FORNO & CHORIZO	5,5
^{LO}	
JERUSALEM ARTICHOKE & SHIITAKE MUSHROOMS	6,5
^G	
BRUSSELS SPROUTS & BUTTER CRUMBS	6,5
^{AGL}	
ZUCCHINI, BELL PEPPER, CORN & EGGPLANT	5,5
HUMITA – ORIGINAL STUFFED CORN LEAF	5,5
^{GO}	
TRUFFLE GNOCCHI WITH CREAM SAUCE	6,5
^{ACGL}	
ORGANIC BAKED POTATO WITH SOUR CREAM	5,5
^{GO}	
ORIGINAL STEAK FRIES	4,5
^O	

SAUCES

CREAM PEPPER SAUCE	3
^{GLO}	
SAUCE BÉARNAISE	3
^{CGLMO}	
GAUCHO CHIMICHURRI SPICY	3
^{MO}	
TRUFFLE MAYO	4
^M	
WHIPPED HERB BUTTER	2
^G	
BBQ DÍP „GAUCHO EDITION“	3
^G	
KETCHUP, HERB MUSTARD or MAYO	2
^M or ^C	

PIMP ↑ YOUR STEAK

1 pc. soft shell crab	9
^{AB}	
1 slice of grilled foie gras	9
1 pc. grilled tiger prawn with herbs	8
^B	
1 fried egg	2,5
^C	
With „butter a la Pimienta“	4
^{GM}	

FRESHLY BAKED BREAD & BUTTER 2,5 | FOR ANY QUESTIONS IN TERMS OF ALLERGENS PLEASE ASK OUR WELL-TRAINED SERVICE STAFF
PRICES INCLUDE THE STATUTORY VAT

THE 14 ALLERGENS

A	cereals containing gluten	F	soybeans and products thereof	N	sesame seeds and products thereof
B	crustaceans and products thereof	G	milk and products thereof	O	sulphur dioxide and sulphites
C	eggs and products thereof	H	nuts and products thereof	P	lupin and products thereof
D	fish and products thereof	L	celery and products thereof	R	molluscs and products thereof
E	peanuts and products thereof	M	mustard and products thereof		