

Buenos Aires Cafe

NEW YEAR MENU 2017

Glass of champagne

STARTERS

Beef steak tartare with a poached quail egg, mustard seeds and wasabi mayonnaise.
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Cream of wild mushroom soup served with truffle oil croutons and black sesame seeds.  
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Roasted beetroot with crispy goat's cheese and pine nut kernels.
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Pan-fried foie gras with quince purée and roasted almond flakes.

### MAINS

Grilled Argentinian rib-eye steak with dauphinoise potatoes, sautéed green beans, carrot purée and a red wine sauce.  
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Grilled lobster with parsley-garlic butter served with saffron rice pilaf and steamed vegetables.
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Black truffle tortellini with asparagus and pesto sauce.

### DESSERT

Profiteroles with dulce de leche crème pâtissière, chocolate sauce and chantilly cream.  
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Medley of ice cream on a bed of biscuit crumbs and mixed berries.
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Cheese platter with grissini, walnuts and apple.  
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Coffee.

Price £75 per person

Book your table on 0208 858 9172 or online at
buenosairescafe.co.uk/reservation

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