

STARTERS

1. **Carpaccio**
from Black Angus filet
with Balsamic vinegar | olive oil | Parmesan
13,90
2. **Burgundy snails**
gratinated with Hollandaise sauce
8,90
3. **Parma ham**
thinly sliced dry-cured ham
Juan Canary melon | rocket
10,90
4. **Grilled Scampi**
with garlic | olive oil
12,90
5. **Grilled vegetables**
a selection of charcoal grilled vegetables
9,90
6. **Starters platter** (for 2 or more people)
Scampi | Burgundy snails
Parma ham | Juan Canary melon | grilled vegetables
pro Person 14,90

Our soups are made
freshly in house and free
from preservatives and
additives.

SOUP SPECIALITIES

10. **Argentinian goulash soup** 5,50
11. **French onion soup** 4,50
12. **Chicken soup** 4,50

SALADS

15. **Our self-service salad buffet**
can be added to any main course for just:
4,90
16. **Argentine salad**
a large selection of fresh salad with strips
of tender steak, turkey or chicken
13,90
17. **Salat Buffet**
Help yourself to our freshly prepared salad bar
as much and as often as you like
7,90

VEGETARIAN DISHES

20. **Tofu steak** with baked potato
11,90
21. **Grilled vegetables**
a large selection of charcoal grilled vegetables
13,90

CHILDREN'S CHOICE

25. **Kids Gaucho**
small beef steak with french fries
12,00
26. **Dino escalope or chicken nuggets**
with french fries
8,90

DESSERT

Also try our selected wines and desserts with
special ingredients and enjoy our homemade
soft drinks.

Please ask your service employee for the relevant card.

- Wine Card
- Dessert Menu Card
- Soft Drinks Card

STEAKS



Our beef originates from
livestock farms with open
pastures for the cattle to graze.
The stock are not fed on any genetically
modified food. We hang our beef for optimal maturity and
flavour, which is then grilled with no marinades or spices.

We love our meat and fish!
With just lemon, virgin olive oil and a pinch of sea salt,
grilled to perfection over our highquality beech charcoal fire.



Sirloin steak (*Bife de Cuadril*)

40. M-Portion 200 g 15,50	41. L-Portion 250 g 18,50	42. XL-Portion 350 g 25,50
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Rump steak (*Bife Angosto*)

43. M-Portion 200 g 17,50	44. L-Portion 250 g 20,50	45. XL-Portion 350 g 28,50
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Rib eye steak (*Bife Ancho/Entrecote*)

46. M-Portion 250 g 20,50	47. L-Portion 350 g 26,50	48. XL-Portion 400 g 30,50
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Filet steak (*Bife de Lomo*)

49. M-Portion 200 g 20,50	50. L-Portion 250 g 24,50	51. XL-Portion 350 g 34,50
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52. **Mixed steaks** 350 g
comprising of sirloin, rump and filet steaks 25,90

53. **Filet steak** 200 g with pepper sauce 21,50

54. **Filet steak** 200 g with mushroom sauce 21,50

55. Chateaubriand (ab 500 g)

Ideal for two or more people
Finest Tenderloin filet, grilled whole with
Broccoli | white button mushrooms
sauce and side dish of your choice

500 g 62,00	750 g 89,00	1000 g 114,00
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56. Argentinian plate (from 500 g)

Ideal for two or more people
Sirloin, rump and filet steaks
Broccoli | white button mushrooms
sauce and side dish of your choice

500 g 52,00	750 g 75,00	1000 g 95,00
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All steaks dishes are served with herb butter.

Please select your side dishes separately with your meal.

YOU ARE WELCOME TO ADD A SALAD TO EACH MAIN

COURSE order FROM OUR SALAD BUFFET FOR ONLY €5.90

How would you like your steak prepared ?

- Blau/Blue** - Very red with a cool core temperature
- Rare/English** - Red with a cool core temperature
- Medium Rare** - Red with a warm core temperature
- Medium** - Pink with a warm core temperature
- Medium Well** - Pink with a warm core temperature
- Well Done** - Not recommendable

HOUSE SPECIALITIES

65. **Onion roast beef** 220 g
Rump steak covered with
roasted onions | baked potato
20,90
66. **Ladies favourite** 180 g
Filet of beef | baked potato | salad from the salad bar buffet
24,90
67. **Grilled filet of pork** 220 g
served with french fries and a sauce of your choice
or spinach covered in melted cheese
18,90
68. **Neptun plate**
Filet steak (150g) with
scampi | salmon filet | calamaris | side dish of your choice
29,90
69. **Pork back steak** 220 g
Cracked pepper sauce | french fries
16,90
70. **Mixed grill**
Filet of pork | sirloin steak | french fries
sauce of your choice
17,90
71. **Turkey or chicken breast**
Sauce and side dish of your choice
15,90
72. **Filet of lamb** 250 g
Served with green beans bundles wrapped in bacon
sauce and side dish of your choice
27,90

The difference is calculated if you change a side dish.

FISH

Our fish are grilled whole
and served with lemon and olive oil.

80. **Grilled scampi**
garlic | olive oil | side dish of your choice
27,90
81. **Grilled Seabream** ☺
spinach and baked potato
19,90
82. **Norwegian salmon filet** ☺
spinach and boiled potatoes
18,90

SAUCES

85. **Bernaise sauce** 3,00
86. **Creamy mushroom sauce** 3,00
87. **Cracked pepper sauce** 3,00
88. **Garlic and oil** 3,00
89. **Chimichurri** 3,00

SIDES

90. **Garlic baguette** 2,50
91. **White button mushrooms** 3,90
92. **Fried potato** 3,90
93. **Spinach** 3,90
94. **Baked potato** 3,50
95. **French fries** 2,90
96. **Croquettes** 2,90
97. **Green beans bundles wrapped in bacon** 3,90
98. **Roasted onions** 2,90
99. **Grilled corn on the cob** 3,50
100. **Herb butter from our own production** 2,50
101. **Broccoli** 2,90
102. **Boiled potatoes** 3,90
103. **Mexican red beans** 3,50
104. **Chanterelle** (when in season) 5,90

APERITIFS

Campari Soda	4,90	Martini	5cl	4,50
Campari Orange	5,20	Sherry	5cl	4,50

SOFTDRINKS

Carolinen Sparkling mineral water	0,25	2,50		0,75	5,50
Carolinen Mineral water	0,25	2,50		0,75	5,50
Carolinen Apple + mineral water	0,25	2,90		0,4	4,20
Coca-Cola ④⑤	0,2	2,70		0,4	4,20
Coca-Cola Light ①③④⑤	0,2	2,70		0,4	4,20
Coca-Cola zero ③④⑤	0,2	2,70		0,4	4,20
Sprite ①③	0,2	2,70		0,4	4,20
Fanta ①③④	0,2	2,70		0,4	4,20
mezzo mix ①③④⑤	0,2	2,70		0,4	4,20
Bitter Lemon ⑥	0,2	2,90			
Ginger Ale	0,2	2,90			
Tonic Water ⑥	0,2	2,90			
Fruit juices apple, orange, grape, pineapple, passion fruit	0,2	2,90			
Vitamalz	0,33	3,20			

OPEN ARGENTINE RED AND WHITE WINES

Carbenet Sauvignon	0,2	6,90		0,5	17,50
Argentina Trapiche dry					
Hausmarke dry	0,2	5,50		0,5	12,80
Hausmarke mild	0,2	5,50		0,5	12,80
Chardonnay	0,2	6,50		0,5	14,50
Argentina Trapiche dry					
Hausmarke dry	0,2	5,50		0,5	12,80
Hausmarke mild	0,2	5,50		0,5	12,80
Ros	0,2	5,50		0,5	12,80

We recommend our wine menu for a larger selection of quality Argentine wine.

BEER

Barre Pilsener	0,3	2,80		0,4	3,50
Barre Alster	0,3	2,80		0,4	3,50
Barre Dunkel	0,33	2,90			
Barre Alster	0,33	2,90			
Barre Alster	0,33	2,90			
Barre Weizen				0,5	3,90
SCHNEIDER WEISSE				0,5	3,90
Barre Weizen				0,5	3,90

HOT BEVERAGES

Cup of coffee ⑤	2,50	Latte Macchiato ⑤	3,20
Cappuccino ⑤	2,90	Tea ⑤	2,50
Espresso ⑤	2,50	Turkish Mocha ⑤	3,20

SPIRITS

Sambuca	2 cl	2,50	Baileys	2 cl	2,90
OUZO	2 cl	2,50	Jack Daniels	2 cl	3,90
Obstbrand	2 cl	2,50	Jim Beam	2 cl	3,20
Williamsbirne	2 cl	2,50	Jonny Walker Black	2 cl	2,90
Absolut Vodka	2 cl	2,50	Havana Club Rum	2 cl	2,90
Grappa Celini	2 cl	2,90	Hennessy	2 cl	3,90
Ramazotti	2 cl	2,90	Remy Martin	2 cl	3,90
Averna	2 cl	2,90			
Fernet	2 cl	2,90	as Longdrink		5,90
Branca / Menta					

COCKTAILS

Caipirinha	6,50	Sex on the Beach	7,00
Cosmopolitan	5,00	Tequila Sunrise	6,50
Pina Colada	7,00		

ALCOHOL FREE COCKTAILS

Ipanema	5,50	Fresh Summer	5,50
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① conserved
② with anti oxidants
③ contains synthetic aroma compound
④ with food colouring
⑤ caffeine
⑥ quinine
⑦ Fishbone may be found in the fillets of fish
* only with postmix/premix carbonater



PATAGONIA
★ Steak & Meer ★

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www.argentina-minden.de
Phone: 0571 - 2 33 35

Owner: Family Gürleyen

ARGENTINA

PATAGONIA

★ **Steak & Meer** ★

Let yourself be spoiled by our kitchen

Sustainable steaks, meat & fish.
Gently grilled for you over highquality
beech charcoal



Steak  House

