

STARTERS

CANNELLONI DE CENTOLLA AUSTRAL

Avocado cannelloni stuffed with centolla crab

\$25.000

ESCARGOTS AU BEURRE

Burgundy snails in butter, roasted garlic and fine herbs

\$17.000

TERRINE DE FOIE GRAS AU TORCHON

Duck liver terrine, fig jam and brioche toasts

\$20.000

FRAÎCHEUR DE SAUMON

Fresh salmon tartar with ginger, lemon and mixed green leaves

\$13.000

THON SUR THON

Red tuna tartar on avocado, Kaffir lime dressing, ginger and soy sauce

\$13.500

MORILLES AU COULIS DE FOIE GRAS

Valdivian morel mushrooms and poached egg on country bread and foie gras coulis

\$17.500

ASPERGES RICHELIEU

Poached egg, parmesan cheese sauce and sauteed green asparagus with thyme and lemon juice serve on a sourdough toast

\$12.500

LES SAVEURS DES SOUS-BOIS

Confied Portobello mushroom carpaccio, brie cheese tortellini with hazelnut and southern black truffle essence

\$16.500

MOZARELLA ET JAMBON CRU

Italian mozzarella, spanish ham, mini arugula and cherry tomato salad

\$16.500

HUÎTRES FRAICHES

oysters, shallot vinaigrette and lemon wedges

\$18.500

HUÎTRES GRATINÉES

oysters with Béarnaise gratin

\$16.500

CARPACCIO DE ORMEAUX CHILIENNE

Abalone carpaccio, avocado emulsion and pickled dijon seeds

\$20.000

CAVIAR OSCIETRA "KENOZ" 30GR. / 50 GR.

Served with blinis, sour cream and its traditional accompaniments

\$95.000 / \$145.000

AMANDINE

BISTRO ET VINS

SALADS

SALADE DE LANGOUSTINES ET SON NAPAGE

Prawns covered with champagne sauce, brunoise avocado and tomatoes, enoki mushrooms, mix of green leaves, and homemade dressing

\$18.000

MA SALADE DU DIMANCHE

Arugula, cherry tomatoes, mozzarella bocconcinis, pine nuts with a soft pesto and grana padano cream dressing

\$14.500

SALADE CAESAR DE POULET

Grilled chicken breast, crispy bacon, grana padano cheese, croutons, anchovies, gem lettuce and Caesar dressing

\$13.500

PASTA

SPAGHETTI AL CAVIALE

Spaghetti, champagne sauce and Oscietra caviar

\$19.500

CAVIAR EXTRA KENOZ 5 GR.

Extra portion of caviar that you can add to the dish you like

\$15.000

SPAGHETTI DORDOGNE

Spaghetti, salsa de champagne, foie gras y caviar Oscietra

\$40.000

OEUF EN OEUF

Egg dough raviolo stuffed with ricotta, spinach and egg yolk, served in sage butter with parmesan cheese

\$16.000

PÂTES AU RAGOÛT

Papardelle, duck bolognesa and parmesan cheese

\$17.500

RISOTTO FORESTIÈRE

Shitake, Paris, Oyster and Portobello mushrooms, finished with Grana Padano cheese, mushroom butter and truffle essence

\$17.000

SIDES

FRENCH FRIES

**extra portion*

\$5.000

FROM THE SEA

SAUMON BLAYAIS \$18.000

Salmon fillet cooked at low temperature, with Beurre Blanc sauce, grilled asparagus and crispy onion

CONFIT DE ESTURGEON \$22.000 AU CHAMPAGNE

Sturgeon fillet confied in extra virgin olive oil, creamed cauliflower, grilled pak choi and champagne sauce with Oscietra caviar

REINETTE "AMANDINE" \$17.000

Grilled pacific pomfret, toasted almonds in Meunière butter and chef's mashed potatoes

TRILOGIE DE ORMEAUX \$25.000 CHILIENNE

Abalone carpaccio, chupe and empanadas

MEAT

FILET MIGNON \$18.000 / \$22.000 (180GR. - 250GR.)

Beef filet medallion with French fries.
Choice: Chilean Style - Pepper Sauce  - Bearnaise Sauce

TARTARE DE VEAU \$17.000 'ANDES DEL SUR'

Sustainable aged raw veal tartar, with shallots, capers, green chilies, hearts of palm and chili sauce. Served with french fries

TOURNEDOS ROSSINI \$45.000

Beef filet, foie gras medallion, potatoes gratin and sauteed vegetables.

BRAISÉE DE BOEUF \$25.000

Beef ribs braised in Carménère wine , served in its own jus and accompanied by mashed potatoes

DUCK

CONFIT DE CANARD \$21.000

Confied leg of duck, duck fat fried potatoes and mushrooms cubes, grilled onion

MAGRET DE CANARD \$21.000

Seared duck breast, duck demi-glace, mashed sweet potatoes and confied shitake mushrooms

FOIE GRAS POÊLÉ \$27.500

Pan-fried duck liver, with pear tarte fine and duck demi-glace

DESSERTS

TARTE TATIN \$6.500

Our version of the classic, served with vanilla ice cream

CRÉME BRÛLÉE \$6.000

Vanilla

VOLCAN DE SAUCE CARAMEL \$7.000

Dulce de leche volcano, served luke warm, with vanilla ice cream

DELICE DE CHOCOLAT \$7.500

Lemon sorbet, orange sauce

TARTE AU CITRON \$7.500

Classic lemon meringue tart

MILLEFEUILLE DE VANILLE \$8.000 ET FRAMBROISES

Layers of mille-feuille stuffed with amaretto-vanilla cream and fresh raspberries

GLACES \$7.000

Three flavors of ice cream to choose from the varieties of the day

NOS ACCORDS SORBETS & SPIRITUEUX

Sorbet and Spirits

\$10.000

PAMPLEMOUSSE / GIN MOMBASA

Grapefruit/Gin Mombasa

CITRON/ VODKA GREY GOOSE

Lemon/ Vodka Grey Goose

FRUITS DES BOIS/ BOURBON BULLEIT

Berries/ Bourbon Bulleit

FRUITS DE LA PASSION/ RON PLANTATION 5

Passion Fruit/ Ron Plantation 5

BAR

WINE

BY THE GLASS

SPARKLING WINES

CASA BOHER EXTRA BRUT ————— \$10.000
Valle de Uco, Mendoza

UNDURRAGA BRUT ————— \$6.000
Leyda

RED WINE

PINOT NOIR VILLARD EXPRESION ————— \$7.500
Villard, Leyda

CABERNET SAUVIGNON ————— \$7.500
PEREZ CRUZ, GRAN RESERVA
Perez Cruz, Maipo Andes

CARMENERE ————— \$6.500
CUVÉE LOS LINGUES
Koyle, Los Lingues, Colchagua Andes

MERLOT SANTA EMA ————— \$6.500
GRAN RESERVA
Santa Ema, Maipo

ENSAMBLAJE PARCELA 7 ————— \$7.500
GRAN RESERVA
Von Siebenthal, Aconcagua

WHITE WINE

SAUVIGNON BLANC ————— \$8.500
CUARZO COSTA
Koyle, Paredones, Colchagua

CHARDONNAY CORRALILLO ————— \$7.500
Matetic, San Antonio

SWEET WINE ————— \$12.500

FORT, VINO FORTIFICADO
Calyptra, Alto Cachapoal

*"This restaurant was born out of love, love for
gastronomy and country life.*

*Dishes prepared with French technique and
local products, a combination that will delight
the palate of all diners"*

DRAFT BEER

TAMANGO CORTA CORRIENTE 355cc ————— \$5.000
Hazy Ipa

TAMANGO CORTA CORRIENTE 473cc ————— \$6.500
Hazy Ipa

TAMANGO HUMBOLDT 355cc ————— \$4.000
Pacific Lager

TAMANGO HUMBOLDT 473cc ————— \$5.500
Pacific Lager

CÓCTELES DE AUTOR

AMAZONIC

\$10.000

Rum Flor de Caña 12 years, cucumber syrup,
passion fruit reduction and Guaraná Antártica

SWEET/CITRUS

LE GÉOMÉTRIQUE

\$10.000

BITTER/CITRUS

Orange Pineapple Shrub-Tequila Cazadores-Blue Moon
Beer-Lime Juice

MARCHE LUNAIRE

\$10.000

CITRUS/SWEET

Pineapple Orange Shrub -Tequila Cazadores-Beer Blue
Moon-lemon juice

SATURNO

\$10.000

SPICED / CITRUS

Gin Bombay-Horchata-Falernum-Lemon-Passion Fruit.

LES CHAMPS ELYSEES

\$10.000

FLORAL / TROPICAL

St. Germain-Maracuyá-Earl Grey-Sparkling Brut

LE JARDIN SECRET

\$10.000

ERBAL / CITRUS

Grey Goose Le Poire-St. Germain-Cucumber
Syrup-Lemon Juice.

AGRUMES

\$10.000

CITRUS/SWEET

Pisco El Gobernador 40°-Lemongrass Citrus-Syrup.

POMME BLANCHE

\$10.000

SPICED / CITRUS

Extraction of Laurel in Pisco-Apple Liquor-Eucalyptus
Syrup-Lime Juice-Tonic Water

BONBONS DU SUD

\$10.000

STARCHY / SWEET

Plantation 5 Rum - Caramelized Yogurt - Coffee Liqueur -
Clarified Lemon Cordial - Pernod Ricard

PARI DE LA REINE

\$10.000

HERBAL / CITRUS

Ophir Gin-Tequila Cazadores-Saint Germain-Cordial de
Lima Clarificado-Chartreuse Green-Soft Water

LA BRUSCHETTA

\$10.000

SPICED / SWEET

Vodka 14 Inkas-Bruschetta with Thyme-Cordial Orange
Honey-Vermouth Rosso-Ginger Ale

AMANDINE

BISTRO ET VINS

BEBESTIBLES

sin alcohol

FRUIT JUICES ————— \$3.500

Pineapple, mango, strawberry, passion fruit or custard apples

LEMONADES ————— \$3.500

classic or ginger mint

NATIONAL WATER 300 cc. ————— \$3.500

Puyehue

IMPORTED WATER 500 cc. ————— \$5.500

Aqua Panna or San Pellegrino

PREMIUM SOFT DRINK ————— \$4.000

Redbull, Thomas Henry, Brituic, Fentimans

TRADITIONAL SOFT DRINK ————— \$3.500

Guaraná antártica, Coca Cola, Sprite, Schweppes or Canadá Dry

CAFETERÍA

RISTRETTO ————— \$2.200

ESPRESSO ————— \$2.200

LUNGO ————— \$2.200

AMERICANO ————— \$2.200

MACCHIATO ————— \$2.500

DOUBLE ESPRESSO ————— \$2.500

DOUBLE MACCHIATO ————— \$2.800

CAPPUCCINO ————— \$3.000

TÉ MIGHTY LEAF/INFUSIONES \$2.500

ENRIQUE FOSTER 30
LAS CONDES / SANTIAGO / CHILE

RESERVATION
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PARCKING
GRATUITO DESDE LAS 20:00 HRS.