



THOUGHTFUL COOKING  
COMES FROM OUR  
LANDSCAPE AND SOIL,  
ALL THE WAY TO ITS  
NATURAL PRODUCTS, AS  
WELL AS FROM THE HANDS  
OF THE FARMERS WHO  
TAKE CARE OF IT.





## FARM TO TABLE

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*We work hard to reduce the impact of our activities on the environment, as we understand that the land is our source of work and the fruit of our wines and dishes. That is why we work hard to pay tribute to what nature has: the land, the climate and the vineyard.*

*The proposal of our chefs uses fresh products from our own organic garden. From the garden to the table, without additives or agrochemical products. It is seasonal like the crops, so we invite you to be surprised by the creativity of our cuisine.*

RESERVATIONS

+54 9 2613023412

[zonda@lagarde.com.ar](mailto:zonda@lagarde.com.ar) · [www.lagarde.com.ar](http://www.lagarde.com.ar)



## ZONDA EXPERIENCE

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*We invite you to explore our gardens and history in order to share the Andean culture with you, where the best recipes are the reflection of the landscape. The Region of Cuyo Cuisine Workshop.*

*A path that takes us from the garden to the table offering produce and purveyors that we select according to the season, transmitting the essence of Mendoza's culture.*

*A walk through Cuyo's cuisine*

### INTRODUCTION

*Morning Welcome*

### GETTING TO KNOW OUR VEGETABLE GARDEN

*Selection of seasonal products in the company of our farmer*

### EXPERIENCE WITH OUR CHEFS

*Lagarde Organic Rosé*

#### PAIRING MENU

**Aperitif**

*Lagarde Champenoise Extra Brut*

**First step of the season**

*Proyecto Hermanas*

**Soup**

*Lagarde Organic Rosé*

**Chef's Exquisiteness**

*Proyecto Hermanas*

**Mendoza Specialty**

*Primeras viñas (Luján de Cuyo)*

**Veal and Vegetables**

*Henry Gran Guarda N°1*

**Cleanser**

*Lagarde Blanc de Noir Millesime*

**Dessert**

*Lagarde Blanc de Noir Millesime*

**Infusions and Petit Fours**

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*\$176.000 per person*

## LANDSCAPE EXPERIENCE

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*We propose to complement this adventure with a selection of old vintages from our winery.*

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*\$240.000 per person*



MENU PAIRED  
WITHOUR WINES

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CUYANO

Aperitif

*Lagarde Extra Brut*

First step of the season

*Proyecto Hermanas*

Soup

*Lagarde Organic Rosé*

Mendocina Specialty

*Primeras Viñas (Lujan de Cuyo)*

Beef and vegetables

*Henry Gran Guarda N°1*

Dessert

*Lagarde Dolce Rosé*

Infusions and petit fours

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*\$133.000 per person*





WE WOULD LIKE TO THANK LOCAL  
PRODUCERS WHO ACCOMPANY US  
IN EVERY STEP OF ZONDA, COCINA  
DE PAISAJE.

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CERAMISTS FROM LUJÁN DE CUYO:

*Yamile Abraham – Ana Simionato – Danisa Arzac  
Agustín Herrera*

FABRICS FROM LUJÁN DE CUYO:

*Dolores Panasci – Sol Cornejo – Betty de Drummond –  
Belén Lanoralias*

CITY HALL:

*Liaison for Job Placement Program*

FARMERS OF THE ZONE:

*Joaquin Bonilla - Cooperative Kume Matru*

