



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

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

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ZONDA EXPERIENCE



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 Viognier

PAIRING MENU

Aperitif

Lagarde Champenoise Extra Brut

First step of the season

Guarda Chardonay

Interlude

Proyecto Hermanas Pinot Noir

Chef's Exquisiteness

Proyecto Hermanas Pinot Noir

Mendoza Specialty

Primeras Viñas Malbec Drummond - D.O.C.

Veal and Vegetables

Henry Pure Cabernet Sauvignon

Cleanser

Dessert

Lagarde Blanc de Noir Millésime

Infusions and Petit Fours

\$190.000 per person

LANDSCAPE EXPERIENCE

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

\$260.000 per person



MENU PAIRED
WITHOUR WINES

CUYANO

Aperitif

Lagarde Champenoise Extra Brut

First step of the season

Guarda Chardonay

Interlude

Proyecto Hermanas Pinot Noir

Mendocina Specialty

Primeras Viñas Malbec Drummond - D.O.C.

Beef and vegetables

Henry Pure Cabernet Sauvignon

Dessert

Lagarde Blanc de Noir Millésime

Infusions and petit fours

\$145.000 per person





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

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

