



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

zonda@lagarde.com.ar · www.lagarde.com.ar



FULL-DAY EXPERIENCE

Starts at 11 AM | Ends around 4 PM



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 purveyorsthat we select according to the season, transmitting the essence of Mendoza's culture.

MORNING WELCOME

Enjoy coffee, kombucha, fresh seasonal fruit, and an assortment of baked goods.

VINEYARD WALK & HISTORY

Stroll through our vineyards, discover our history, and taste the fruits of the land.

COOKING CLASS

Take part in a hands-on cooking class to prepare a traditional recipe from our Cuyo region, paired with a glass of Lagarde wine.

TASTING MENU

Aperitif

Seasonal Starter

Interlude

Tradition

Mendoza Speciality

Argentine Asado

Palate Cleanser

Dessert

Served with infusions and petit fours

WINE EXPERIENCES

PACHA EXPERIENCE

Pair wines from current and vintage years, exploring the styles of three generations of the Lagarde family.

\$400.000 per person

LANDSCAPE EXPERIENCE

Taste exceptional harvests from our family collection and cellar.

\$295.000 per person

ZONDA EXPERIENCE

Enjoy curated pairings with selected labels from across our vineyards.

\$220.000 per person



LUNCH EXPERIENCES

Hours: 12:30, 1:00, 1:30, and 2:00 PM

Join our Chefs and let yourself be guided by our Cuyo region gastronomy, with its textures, flavors, and colors.

CUYANA EXPERIENCE

- Aperitif
- Seasonal first course
- Interlude
- Mendocinean specialty
- Representation of the Argentine asado
- Dessert
- Infusions and petit fours

Paired with selected labels traveling through all our vineyards.

\$170.000 per person

GILANCO EXPERIENCE

- Seasonal first course
- Mendocinean specialty
- Representation of the Argentine asado
- Dessert
- Infusions and petit fours

Paired with classic labels.

\$140.000 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 Arsac
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

