



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)





## FULL-DAY EXPERIENCE

*Starts at 11 AM | Ends around 4 PM*

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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.*

### 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  
Origin  
Counterpoint  
Mendoza Speciality  
Maine Course  
Cleanser  
Dessert  
Infusions and Petit Fours*

### WINE EXPERIENCES

#### PACHA EXPERIENCE

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

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*\$490.000 per person*

#### LANDSCAPE EXPERIENCE

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*Taste exceptional harvests from our family collection and cellar.*

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*\$300.000 per person*

#### ZONDA EXPERIENCE

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*Enjoy curated pairings with selected labels from across our vineyards.*

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*\$250.000 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 Starter  
Interlude  
Tradition  
Origin  
Mendoza Speciality  
Maine Course  
Dessert  
Infusions and Petit Fours

*Paired with selected labels traveling through all our vineyards.*

*\$210.000 per person*

### GILANCO EXPERIENCE

Seasonal Starter  
Origin  
Mendoza Speciality  
Maine Course  
Dessert  
Infusions and Petit Fours

*Paired with classic labels.*

*\$170.000 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 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*

