

Radisson **BLU**

PLAZA EL BOSQUE
SANTIAGO



MENÚ EJECUTIVO



LUNES MONDAY



ENTRADA STARTER

- Crema de mariscos y merkén. /
Spicy Seafood cream soup.

PLATO PRINCIPAL MAIN COURSE

- Risotto de setas. /
Mushroom risotto.

POSTRE DESSERT

- Deconstrucción de la Tarta de almendras. /
Deconstructed Almond tart.

VALORES PRICES

Entrada + plato principal + postre + bebida ó vino+ café /
Starter + main course + dessert + soft drink + coffee

\$19.900 CLP

Plato principal + postre + bebida ó vino+ café /
Main course + dessert + soft drink + coffee

\$16.900 CLP

MARTES TUESDAY

ENTRADA STARTER

- Tiradito de salmón fresco. /
Salmon tiradito.

PLATO PRINCIPAL MAIN COURSE

- Plateada en su caldo acompañada de un puré de papas rústicas, cebolla y perejil. / Braised beef au jus served with a rustic potato, onion and parsley purée.

POSTRE DESSERT

- Bavaroisse merengue lúcuma. /
Lucuma meringue bavarois.

VALORES PRICES

Entrada + plato principal + postre + bebida ó vino+ café /
Starter + main course + dessert + soft drink + coffee

\$19.900 CLP

Plato principal + postre + bebida ó vino+ café /
Main course + dessert + soft drink + coffee

\$16.900 CLP



MIÉRCOLES WEDNESDAY

ENTRADA STARTER

- Ensalada de roast beef. /
Roast beef salad.

PLATO PRINCIPAL MAIN COURSE

- Salmón a la plancha con mix de legumbres y salsa de alcaparras. /
Grilled salmon with a mix of legumes and capers sauce.

POSTRE DESSERT

- Torta Ángel White. /
White angel cake.

VALORES PRICES

Entrada + plato principal + postre + bebida ó vino+ café /
Starter + main course + dessert + soft drink + coffee

\$19.900 CLP

Plato principal + postre + bebida ó vino+ café /
Main course + dessert + soft drink + coffee

\$16.900 CLP



JUEVES THURSDAY

ENTRADA STARTER

- Cortes de pulpo, cebolla morada y cilantro, causa de betarraga y mayonesa de Azapa. / *Octopus, purple onion and cilantro, beet causa and olive mayonnaise.*

PLATO PRINCIPAL MAIN COURSE

- Lomo saltado con papas rústicas fritas y arroz. / *Beef Strir fry with rustic fried potatoes and rice.*

POSTRE DESSERT

- Suspiro de maracuyá. / *Passion fruit suspiro.*

VALORES PRICES

Entrada + plato principal + postre + bebida ó vino+ café /
Starter + main course + dessert + soft drink + coffee

\$19.900 CLP

Plato principal + postre + bebida ó vino+ café /
Main course + dessert + soft drink + coffee

\$16.900 CLP



VIERNES FRIDAY

ENTRADA STARTER

- Mariscal frío. /
Seafood salad.

PLATO PRINCIPAL MAIN COURSE

- Gnocchi de papa con carne mechada en salsa demi glace, reducción de Carmenere y queso de cabra. / Potato gnocchi with shredded beef in demi glace sauce, Carmenere wine reduction and goat cheese.

POSTRE DESSERT

- Strudel de piña y pera. /
Pineapple and pear strudel.

VALORES PRICES

Entrada + plato principal + postre + bebida ó vino+ café /
Starter + main course + dessert + soft drink + coffee

\$19.900 CLP

Plato principal + postre + bebida ó vino+ café /
Main course + dessert + soft drink + coffee

\$16.900 CLP