



# DIAMANTS



PETIT "GRAND CRU" MENU

*winter 2024*

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## *starters*

**PERLITA, CHARDONNAY 2022**

CAULIFLOWER SOUP. APPLE. COCONUT  
& DECORATED PHYLLO

**DIAMANDES, CAB SAUVIGNON 2021**

BLACK GARLIC TARTELETTE. MUSHROOMS.  
TRUFFLE. KALE POWDER & CARROTS

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## *choice of main course*

**DIAMANDES, MALBEC 2020**

BEEF TENDERLOIN, POTATO MILLE-FEUILLE, POTATO  
FOAM AND FRIED EGG,

EGGPLANT, MASCARPONE & TAHINI, BEAN HUMMUS,  
MANDARIN ORANGES



DIAM'S



PETIT "GRAND CRU" MENU

*autumn 2024*

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*dessert*

DIAMANDES, VIOGNIER 2023

ARAUCO OLIVE ICE CREAM AND TANGERINE  
POWDER. LAVENDER. TANGERINE. MERINGUE

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NESPRESSO COFFEE / NATURAL INFUSIONS  
MIGNARDISES FROM DIAM'S CUISINE

SANTIAGO OROZCO RUSSO, CHEF SIGNATURE



DIAMANTS



MENÚ PETIT "GRAND CRU"

*invierno 2024*

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*entrantes*

PERLITA, CHARDONNAY 2022

SOPA DE COLIFLOR. MANZANA. COCO  
& PHILO DECORADO

DIAMANDES, CAB SAUVIGNON 2021

TARTELETTE DE AJO NEGRO. HONGOS. TRUFA.  
POLVO DE KALE & ZANAHORIA

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*opciones de principal*

DIAMANDES, MALBEC 2020

LOMO VACUNO, MILHOJAS DE PAPA, ESPUMA DE PAPA,  
HUEVO FRITO

BERENJENA, MASCARPONE & TAHINI, HUMMUS DE POROTOS,  
MANDARINAS



DIAM'S



MENÚ PETIT "GRAND CRU"

*invierno 2024*

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*postre*

DIAMANDES, VIOGNIER 2023

HELADO DE OLIVA ARAUCO Y POLVO DE  
MANDARINA. LAVANDA. MANDARINA. MERENGUE

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CAFÉ NESPRESSO / INFUSIONES NATURALES  
MIGNARDISES DU DIAM'S CUISINE

SANTIAGO OROZCO RUSSO, CHEF SIGNATURE