



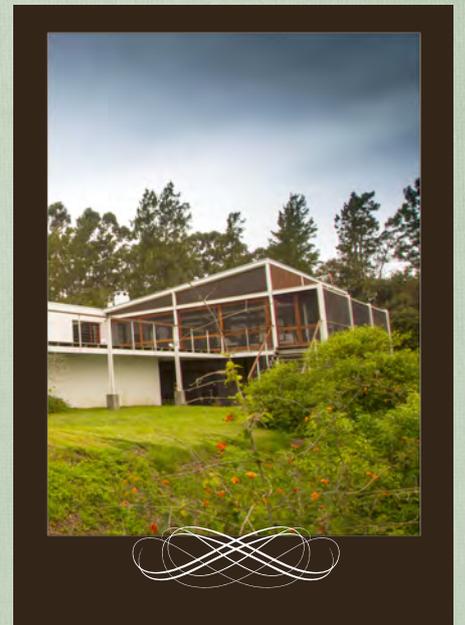
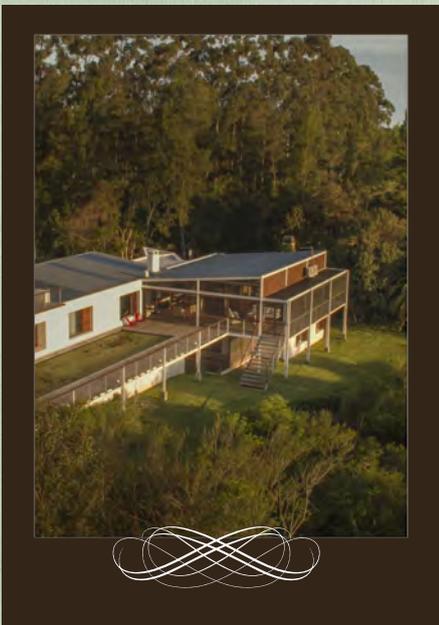
río ancho

GOURMET LODGE

Out of a horizon of unforgettable experiences, Río Ancho Gourmet Lodge was born. Located in a unique setting on the shores of the Río de la Plata river and a few miles away from Colonia del Sacramento, Uruguay.



The grand view to this immense river is our seal. We invite you to enjoy unique sunsets, a private beach and the site's own silence. The surrounding nature begs to be enjoyed and contemplated from every room in a house run by its owners.



LOCATION

Río Ancho, Gourmet Lodge is located on a rural area 10km from the Colonia de Sacramento's Historic Center and on the banks of the Río de la Plata.

ADDRESS

Tula Suarez de Cutinella s/n,
Paraje El Caño, Colonia del Sacramento.

ACCOMMODATIONS

Three exclusive rooms to relax in comfort and keep obligations apart. Also available "3-Bedroom Suite" service, to book exclusively the three rooms together.

Deluxe Suite



- 30m2 surface
- 50" HD LCD TV
- Air Conditioning
- One double bed or two twin beds
- View of the pool, the hills and the Río de la Plata
- 1 extra guest can be accommodated
- Divided bathroom

Junior Suite



- 63m2 surface
- Motorized Solar Control System
- 50” HD LCD TV
- Air Conditioning
- One double bed or two twin beds
- View of the pool, the hills and the Río de la Plata
- Private garden with outdoor shower and relaxation area
- Divided bathroom

Master Suite



- 75m2 surface
- Motorized Solar Control System
- 50” HD LCD TV
- Air Conditioning
- One double bed or two twin beds
- Independent drawing room (2 extra guests can be accommodated)
- Private balcony with Jacuzzi and scenic view of the Río de la Plata and the hills
- Divided bathroom
- Access to this room requires the use of stairs

MENU

Rio Ancho Gourmet Lodge opens its doors to honor its guests.

The magic in our cooking gets its inspiration from the best produce our local producers bring to the table. Their orchards, meats, cheeses and fisheries are invoked to offer a seven-dish menu.

Rio Ancho Gourmet Lodge’s menu is a journey through the best native and exotic products we have found in the region and an experience unique to it. Our proposal reflects our consideration for our vegetarian diners as well as our omnivores. Everyone is welcome at our table.

It all begins with an appetizer and our freshly-kneaded bread, and follows with the cream soup that prepare us to receive the third step: the entree.

In our mission to discover new textures; the catch of the day and the homemade pasta will follow, and the next course will be an exquisitely cooked meat or vegetable dish. The suggestive confectionery ends with tea or coffee, served with petit fours.

Our proposal involves wines and soft drinks. Rio Ancho offers a special wine cellar to discover the wines that Uruguay has to offer and delight with.



MARTIN MOLTENI'S CUISINE

The cuisine comes from the mind of Martín Molteni, executed under his philosophy of honoring the producer, of communicating the native product, of burrowing into the ground to find the roots of the cultures that inhabited the lands, transforming these experiences into a cuisine of influences.



BIOGRAPHY OF MARTÍN MOLTENI

Martín Molteni discovers cooking in his family's restaurant at the age of 12.

He studied at the Regency Hotel School, in Australia, to earn his degrees in Cuisine and Pastries.

From the ages of 17 to 21 he worked at renowned hotel and restaurant's kitchens — Lola, Dill, El Aljibe — Sheraton Hotel, La mansión — Park Hyatt.

Between 1994 and 1995 he moves to France, where he learns the process of tradition, origin and creation of a dish, mainly alongside Jacky Dallais, from "La Promenade".

In 1996 he returns to Argentina with a purpose, to give local cuisine an identity. Since his return, he has been a chef at various restaurants. He has led graduate culinary courses; he lectured regularly at festivals, expos and seminars; he has been part of the jury at several culinary competitions, in Argentina and abroad, and represented Argentina at various contests. Between 2002 and 2006 he was a gastronomical consultant at the Hoteles Boutique Mares Sur. In 2006 he opens PURATIERRA restaurant, where he develops his culinary philosophy, shaping a new form of cooking based on pre-Columbian foundations in South America. Among his awards he counts PURATIERRA being named as best new restaurant of 2007 by Cuisine&Vins. He was named Chef of the Year 2008 in the Tendencias Gastronómicas awards, number 33 in the 50 BEST LATAM in the San Pellegrino list in 2013 and number 50 in 2014. He manages CATERING PURATIERRA and KAO, the high-end chocolate and pastry shop. He is a consultant to hotel and gastronomical projects for companies in Argentina and abroad, where he finds fertile ground to plant his spirit.

PROGRAMS



Lunch + Relaxation

Our lunch program begins with the reception of the guests, the discovery of our proposal, to then proceed to the table. After lunch the guests will be invited to relax in our spaces, the drawing room, the gardens, the terrace or the beach depending on the season and their personal wishes.



Afternoons + Tea

Beginning at 4 in the afternoon we have our tea service in the dining room, with a privileged view to enjoy the surrounding nature. A selection of simple flavors through tea leaves, NESPRESSO coffee, some sweet and rustic findings, or simply toasted bread with homemade jams made with fruits from the region. Before or after, the lush forest begs to be discovered, a walk that leads to the beach where our guests can enjoy a sunset nowhere to be seen on earth.



Sunsets + Cocktails

At 6 o'clock we open the bar to present a cocktail offer of the best brands of spirits. Premium beverages, fine glassware, carefully-made and original drinks to witness the sunset immersed in the landscape.





Lodge Full Board

For those who wish to have dinner and are not looking to return to town, we offer comfort rooms to spend the night. On the morning, they will wake amid the calmness of nature, to begin with a comforting breakfast designed with all kinds of local details.

Dinner + Wine Tasting

At 9 o'clock, a new journey for your senses. Our guests will enjoy the most carefully-elaborated flavors of the regional cuisine, prepared by our Gourmet Chef based on the ingredients particular to the season, the catch of the day and resources of the area. On top of that, a tasting of the best wines to delight even the most demanding connoisseur.



CONTENT PROGRAMS



We offer different programs for our guests, in case they want to enjoy an unique experience, or with groups in case of workshops.

Available options are:

- Homemade liquors*
- Bread kneading*
- Pastries*
- Yoga and Massages*
- Bird watching*
- Organic garden*
- Equine therapy*
- Guided horseback riding*
- Archery*
- Kayaking*

Corporate and social events

We host all kinds of events for companies or individuals, and provide dining, setting, spaces and experiences for up to thirty people. Please enquire in case of a greater number of people. We will try to sort out your needs in this paradise.

Thursday to Saturday 11.30 a 22.30 hs. Sunday 11.30 a 18 hs. Monday to Sunday. Corporate and Social Events
Tula Suarez de Cutinella s/n, Paraje El Caño, Colonia del Sacramento, Uruguay
Bookings +598 4520 2205 info@rioanchocolonia.com www.rioanchocolonia.com