

ENTRADAS

STARTERS

- ✓ **Carpaccio de Black Angus com rúcula e molho de mostarda**
Black Angus carpaccio with mustard dressing and rocket salad
- ✓✓ **Salada caprese**
Buffalo mozzarella with tomato salad and basil
- ✓✓ **Salada mista orgânica com folhas verdes, palmito, cenoura e tomate-cereja**
Organic green salad with palm heart, carrot and cherry tomato
- Tartar do dia**
Tartar of the day

PRATOS PRINCIPAIS

MAIN COURSES

- ✓ **Peixe do dia grelhado com azeitonas, tomate-cereja e alcaparras**
Catch of the day with olives, cherry tomatoes and capers
- ✓ **Filé mignon ao molho roti**
Tenderloin on roti sauce
- ✓ **Galetinho assado com azeite de ervas**
Roasted spring chicken with herbal olive oil
- ✓ **Risoto do dia**
Risotto of the day

ACOMPANHAMENTOS

SIDE DISHES

- ✓✓ **Legumes salteados / Sauteed vegetables**
- ✓✓ **Tagliatelle na manteiga e sálvia / Tagliatelle, butter and sage**
- ✓✓ **Purê de mandioquinha / Mashed yellow manioc**
- ✓✓ **Purê verde / Mashed green vegetables**
- ✓✓ **Risoto primavera / Spring vegetables risotto**
- ✓✓ **Polenta cremosa / Creamy polenta**
- ✓✓ **Gnocchi trufado / Truffled gnocchi**
- ✓✓ **Mix de folhas / Mixed salad**
- ✓✓ **Arroz branco / White rice**

SOBREMESAS

DESSERT

- Cannolo com cream cheese, frutas cristalizadas e sorvete de pistache**
Cannolo with cream cheese, candied fruits and pistachio ice cream
- ✓ **Frutas da estação**
Fresh fruits

Servido de segunda à sexta das 12h às 15h (exceto feriados) / Incluso uma taça de espumante Mumm. Entrada + principal + acompanhamento 65,00 / Entrada + principal + acompanhamento + sobremesa 78,00 / Acompanhamento adicional 15,00.

Served Monday to Friday from 12pm until 3pm (except holidays) / Included one glass of Mumm sparkling wine. Starter + main course + side dish 65,00 / Starter + main course + side dish + dessert 78,00 / Extra side dish 15,00.