

BRUNCH

COUVERT

- ✓ Pães artesanais
Emiliano homemade bread selection
- ✓ ✓ Manteiga e azeite extravirgem
Butter and extra virgin olive oil
- Muffin de bacon e milho verde
Bacon and corn muffin
- ✓ Tartare de atum apimentado
Spice tuna tartare
- ✓ Ceviche Veracruzano
White fish ceviche
- ✓ ✓ Burrata e berinjela
Burrata and eggplant
- ✓ ✓ Tomate confit com mozzarella
Tomato confit with mozzarella cheese
- Croqueta do chef
Cheff croquette
- ✓ Terrine de fígado e geleia de uva
Liver terrine and grape jelly
- ✓ ✓ Cuscuz marroquino com legumes
Couscous Moroccan With Vegetables

CAFÉ DA MANHÃ BREAKFAST

- ✓ ✓ Ovos preparados à escolha
Eggs of your choice
- Ovo Beneditino (ovo pochê com presunto, queijo, torrada e zabaione)
Egg Benedict (poached egg with ham, cheese, toast and sabayon)
- ✓ ✓ Cuscuz de milho nordestino com queijo coalho
Couscous with "coalho" cheese
- Croque monsieur ou Croque madame
Gruyère and ham or Gruyère, ham and a fried egg
- ✓ Panqueca americana ou waffle com maple syrup
American pancake or waffle with maple syrup
- ✓ ✓ Omelete de queijo parmesão com trufas negras
Parmesan cheese and black truffle omelet
- Ovo Florentine (ovo pochê com espinafre, salmão defumado, torrada e zabaione)
Egg Florentine (poached egg with spinach, smoked salmon, toast and sabayon)

R\$ 265 por pessoa + 13% de taxa de serviço opcional. Inclui bebidas não alcoólicas, espumante, vinho branco e vinho tinto da casa.

R\$ 265 per person + 13% optional service charge. Includes non-alcoholic drinks, red wine, white wine and sparkling wine.

Brunch: sáb – dom – feriados, 12h30 – 16h

Brunch: sat – sun – holidays, 12h30pm – 4pm

✓ Pratos ovolactovegetarianos / Lacto-egg-vegetarian dishes
✓ Pratos sem glúten / Gluten free dishes

ENTRADAS

STARTERS

- ✓ Salada de folhas com salmão defumado
Leaf salad with smoked salmon
- ✓ ✓ Salada de couve, Pecorino e limão siciliano
Kale salad, Pecorino and lemon
- ✓ Carpaccio de wagyu
Raw wagyu beef carpaccio
- ✓ Gazpacho
Andaluzian gazpacho
- ✓ ✓ Creme de palmito
Heart of palm cream

PRATOS PRINCIPAIS

MAIN COURSES

- ✓ Penne ao molho de alcaparras e cogumelos
Penne with capers and mushrooms sauce
- ✓ Ravioli de ricota ao pomodoro
Ricotta ravioli with pomodoro
- Risotto de linguiça artesanal
Sausage risotto
- ✓ ✓ Risotto de cogumelos frescos
Fresh mushroom risotto
- ✓ Filé suíno com polenta cremosa
Pork fillet with creamy polenta
- ✓ Galeto com pirão e legumes
Chicken with mush and vegetables
- ✓ Arroz de polvo
Octopus rice

SOBREMESAS

- Pudim de cumaru com calda de caramelo e crocante de avelã
Cumaru pudding with caramel sauce and hazelnut crunch
- Pavlova de coco com caramelo de maracujá e manga
Coconut pavlova with passion fruit caramel and mango
- Verrine de chocolate amargo com cereja amarena e crunch de pistache
Dark chocolate verrine with cherry and pistachio crunch
- Mil folhas de baunilha com morangos e calda de caramelo
Vanilla with strawberries and caramel sauce

Petit Four
Petit Four selection