

# 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 de queijo brie e cupuaçu**  
*Brie cheese and cupuaçu croquette*
- Filé Thay**  
✓ *Thay filet*
- ✓ ✓ **Couscous marroquino com frutas secas**  
*Moroccan couscous with dried fruits*

## 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)*

## ENTRADAS STARTERS

- ✓ **Salada de folhas com grão de bico**  
*Green leaf salad with chickpeas*
- ✓ ✓ **Salada de couve, Pecorino e limão siciliano**  
*Kale salad, Pecorino and lemon*
- ✓ **Carpaccio de wagyu**  
*Raw wagyu beef carpaccio*
- ✓ **Gazpacho**  
*Andaluzian gazpacho*
- ✓ ✓ **Creme de feijão branco**  
*White bean cream*

## PRATOS PRINCIPAIS MAIN COURSES

- ✓ **Penne ao molho de salmão defumado com aspargos**  
*Penne with smoked salmon sauce with asparagus*
- ✓ **Gnocchi ao pomodoro e torrada de pão de queijo**  
*Pomodoro gnocchi and cheese bread toast*
- Risotto de linguiça artesanal**  
*Sausage risotto with truffled pumpkin*
- ✓ ✓ **Risotto de cogumelo**  
*Mushroom risotto*
- ✓ **Estracoto com polenta**  
*Stracotto with polenta*
- ✓ **Galeto com pirão e legumes**  
*Chicken with brazilian "pirão" and vegetables*
- ✓ **Beijupiura com pure de abobora**  
*Beijupiura with pumpkin puree*

## SOBREMESAS

### DESSERTS

**Mousse de coco e compota de uva com vinho do porto**  
*Coconut mousse and grape jam with port wine*

**Tiramisu com calda de café**  
*Tiramisu with coffee syrup*

**Mil folhas com creme de baunilha e morangos frescos**  
*"mil folhas" with vanilla cream and fresh strawberries*

**Pudim de leite com calda de caramelo e jule crocante**  
*Milk pudding with caramel sauce and crispy jule*

**Petit Four**  
*Petit Four selection*

**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