

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 peixe branco e aspargos
White fish terrine with asparagus
- ✓ ✓ Caponata de legumes
Vegetable caponata

CAFÉ DA MANHÃ BREAKFAST

- ✓ ✓ Ovos preparados à escolha
Eggs of your choice
- Ovo Benedictino (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
- ✓ Crudo de Wagyu
Wagyu beef crudo
- ✓ Gazpacho
Andalusian gazpacho
- ✓ ✓ Creme de palmito
Palm heart cream

PRATOS PRINCIPAIS

MAIN COURSES

- Penne ao molho de cogumelos e ervas
Penne with mushroom sauce and herbs
- ✓ Ravioli de berinjela ao pesto
Eggplant ravioli with pesto
- Risotto de camarão trufado
Truffled shrimp risotto
- ✓ ✓ Risotto primavera
Vegetables risotto
- Filé suíno com polenta cremosa
Pork fillet with creamy polenta
- ✓ Galeto com pirão e legumes
Chicken with mush and vegetables
- Paella de frutos do mar
Seafood Paella

SOBREMESAS

DESSERTS

- Pudim de pistache com calda de caramelo salgado
Pistachio pudding with salted caramel syrup
- Verrine de cupuaçu e chocolate
Verrine of cupuaçu and chocolate
- Cremoso de chocolate com morangos frescos
Creamy chocolate with fresh strawberries
- Tartelete lemon curd
Lemon curd tartelet
- Seleção de Petit Four
Petit Four selection