

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
- ✓ **Bife Thay**
Thay Steak
- ✓ ✓ **Cuscuz marroquino com legumes orgânicos**
Moroccan couscous with organic vegetables

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)

ENTRADAS

STARTERS

- ✓ **Salada de folhas com bacalhau em lascas**
Leaf salad with cod in chips
- ✓ ✓ **Salada de couve, Pecorino e limão siciliano**
Kale salad, pecorino and lemon
- ✓ **Crudo de Wagyu**
Wagyu beef crudo
- ✓ **Gazpacho**
Andalusian gazpacho
- ✓ ✓ **Creme de raízes**
Root cream

PRATOS PRINCIPAIS

MAIN COURSES

- Penne ao molho de cogumelos e ervas**
Penne with mushroom sauce and herbs
- ✓ **Ravioli de ricota e espinafre**
Ricotta and spinach ravioli
- Risotto de camarão trufado**
Truffled shrimp risotto
- ✓ ✓ **Risotto primavera**
Vegetables risotto
- Brasato com polenta**
Brasato with polenta
- ✓ **Galinha cozida com legumes orgânicos**
Cooked chicken with organic vegetables
- Moqueca de peixe com arroz de coco e farofa**
Fish stew with coconut rice and farofa

SOBREMESAS

DESSERTS

- Tiramisù com Calda de Café**
Tiramisù with coffee syrup
- Mil Folhas de Baunilha com morangos frescos**
Vanilla millefeuille pastry with fresh strawberries
- Pudim de cumaru com calda de caramelo e tuile crocante**
Cumaru pudding with caramel syrup and crunchy Tuile
- Verrine de cupuaçu com cremoso de chocolate e crunch de cacau**
Cupuaçu Verrine with chocolate cream and cocoa
- Seleção de 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