

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

- Pudim de tapioca com coco
Tapioca pudding with coconut
- Pavlova de frutas amarelas
Yellow fruit pavlova
- Verrine banoffe flambada
Flambed verrine banoffe
- Torta de queso
Queso pie
- 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