

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
Veracruz style ceviche

✓ ✓ Burrata e berinjela
Burrata and eggplant

✓ ✓ Tomate confit com mozzarella
Tomato confit with mozzarella cheese

Bolinho de queijo mussarela de búfala
Fried buffalo mozzarella cheese balls

Terrine à l'Ancienne
Terrine à l'Ancienne

✓ Caponata de legumes alla Siciliana
Vegetables caponata Sicilian style

✓ Rabanada com açúcar e canela
French toast with sugar and cinnamon

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
Corn 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\$ 210 por pessoa + 13% de taxa de serviço opcional.
Inclui bebidas não alcoólicas, vinho branco e tinto da casa e espumante

R\$ 210 per person + 13% optional service charge.
Includes non-alcoholic drinks, red wine, white wine and sparkling wine.

Brunch: sáb – dom – feriados, 12h – 16h
Brunch: sat – sun – holidays, 12pm – 4pm

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

ENTRADAS

STARTERS

✓ Salada de folhas nobres com salmão defumado
Green salad with smoked salmon

✓ ✓ Salada de couve, Pecorino e limão siciliano
Collard greens salad, Pecorino and sicilian lemon

Carpaccio

Black Angus carpaccio with grilled asparagus, mustard sauce and Parmesan shavings

✓ Gazpacho

Andaluzian gazpacho

✓ Creme de zuca com amêndoas
Zucca cream with almonds

PRATOS PRINCIPAIS

MAIN COURSES

✓ Calamarata com cogumelos e alcachofra
Calamarata pasta with mushrooms and artichoke

Conchiglione a nizzarda

Conchiglione alla nizzarda

✓ Risoto de aspargos e camarão
Risotto with asparagus and shrimp

✓ Risoto Toscana
Risotto with Toscan sausage sauce

Assado de tira com polenta
Strip roast with "polenta"

Frango com Shitake e purê de batata
Chicken with shitake and potato puree

✓ Bobó de Camarão
Shrimp brazilian "bobó"

SOBREMESAS

DESSERTS

Pavlova com compota de morango
Pavlova with strawberry compote

Pudim de leite com calda de caramelo e Fiorentina de nibs
Milk Pudding with caramel syrup and nibs fiorentina

Tartaleta de caramelo salgado com sorvete de baunilha
Salted caramel tart with vanilla ice cream

Brownie de chocolate com sorvete de banana e pralinée de amendoim
Chocolate brownie with banana ice cream and peanut praline

Verrine de Maracujá
Passionfruit verrine

Seleção de macarons
Macarons selection