

COUVERT

- ✓ Pães artesanais
Emiliano homemade breads selection
- ✓ ✓ Manteiga e azeite extravirgem
Butter and extra virgin olive oil
- Muffin de bacon e ervilhas
Bacon and green pea muffin
- ✓ Tartare de atum apimentado
Spicy tuna tartare
- ✓ Ceviche Veracruzano
'Veracruzano ceviche'
- ✓ ✓ Burrata e berinjela
Burrata cheese with eggplant
- ✓ ✓ Tomate confit com mozzarella
Confit tomato with mozzarella cheese
- Croqueta do Chef
Chef croquette
- ✓ ✓ 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)
Benedict Egg (poached egg with ham, cheese, toast and sabayon)
- ✓ Cuscuz de milho nordestino com queijo coalho
Brazilian 'cuscuz' with 'coalho' cheese
- ✓ Croque monsieur ou Croque madame
Gruyère and ham or Gruyère sandwich, 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)
Florentine Egg (poached egg with spinach, smoked salmon, toast and sabayon)

R\$287,00 + 13% de taxa de serviço opcional.
Inclui bebidas não alcoólicas, espumante, vinho branco e vinho tinto da casa.

R\$287 per person + 13% optional service charge. Includes non-alcoholic drinks, red wine, white wine and sparkling wine.

Brunch: sáb – dom – feriados, 12h00 – 16h

Brunch: sat – sun – holidays, 12h00pm – 4pm

- ✓ Pratos ovo-lacto-vegetarianos / Lacto-egg-vegetarian dishes
✓ Pratos sem glúten / Gluten free dishes

* Estes pratos são produzidos com ingredientes sem glúten porém os mesmos podem conter traços de glúten.

ENTRADAS

STARTERS

- ✓ Salada frango caesar
Caesar chicken salad
- ✓ Salada de folhas com lascas de bacalhau e azeitonas
Leaf salad with cod and olive chips
- ✓ Carpaccio de Wagyu
Wagyu carpaccio
- ✓ ✓ Gazpacho
'Gazpacho'
- ✓ ✓ Creme de abóbora com lascas de amêndoas
Pumpkin cream with almond chips

PRATOS PRINCIPAIS

MAIN COURSES

- ✓ Penne ao molho de cogumelos
Penne pasta with mushrooms
- ✓ Ravioli de berinjela e pesto
Eggplant ravioli pasta with pesto
- ✓ Risoto de camarão e abobrinha*
Shrimp and zucchini risotto
- ✓ ✓ Risoto primavera*
Vegetable risotto
- ✓ Milanese de vitello com batata assada e salada de rúcula
Vitello milanese meat with roasted potatoes and arugula salad
- ✓ Galeto assado com fregula sarda e molho de limão e alecrim
Roasted chicken with fregula pasta, limon and rosemary sauce
- ✓ Namorado com molho de moqueca e batata ao murro e ervas
Brazilian white fish with 'moqueca' sauce, roasted potatoes and herbs
- ✓ Paleta de wagyu com arroz pequí*
Wagyu palette meat with 'pequí' rice

SOBREMESAS

DESSERTS

- ✓ ✓ Pudim de chocolate com morangos e calda de caramelo
Chocolate pudding with strawberries and caramel sauce
- ✓ Cheesecake com frutas vermelhas flambadas no Grand Marnier
Cheesecake with flambéed strawberries at Grand Manier
- ✓ ✓ Verrine de limão com chocolate crocante de pistache
Lemon Verrine with crunchy pistachio chocolate
- ✓ ✓ Pavlova de coco com caramelo de maracujá e manga
Coconut pavlova with passion fruit caramel and mango

Seleção de petit four

Petit Four selection