

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
✓ *White fish ceviche*
- ✓ ✓ Burrata e berinjela
Burrata and eggplant
- ✓ ✓ Tomate confit com mozzarella
Tomato confit with mozzarella cheese
- Croqueta do Chef
Chef's croquete
- Terrine de peixe branco e aspargos
White fish terrine with asparagus
- Cuscuz marroquino com frutas secas
Moroccan couscous with dried fruits

CAFÉ DA MANHÃ BREAKFAST

- ✓ ✓ Ovos preparados à escolha
Eggs of your choice
- Ovo Beneditino (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\$ 210 por pessoa + 13% de taxa de serviço opcional. Inclui bebidas não alcoólicas, espumante, vinho branco e vinho tinto da casa.

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 com lascas de bacalhau
Green salad with codfish
- ✓ ✓ Salada de couve, Pecorino e limão siciliano
Kale salad, Pecorino and lemon
- ✓ Crudo de wagyu
Raw wagyu beef carpaccio
- ✓ Gazpacho
Gazpacho
- ✓ ✓ Creme de abóbora com amêndoas
Pumpkin cream with almonds

PRATOS PRINCIPAIS MAIN COURSES

- Penne a Putanesca
Penne alla Puttanesca
- ✓ Ravioli de ricota ao pomodoro
Ricotta ravioli with tomato sauce
- Risoto de linguiça
Sausage Risotto
- ✓ ✓ Risoto Primavera
Vegetables risotto
- ✓ Filé Suíno com cogumelos e polenta cremosa
Pork Loin with mushrooms and creamy "polenta"
- ✓ Galeto com pirão e legumes
Roasted chicken stuffed with "pirão" and vegetables
- ✓ Pirarucu com mousseline de banana e raspas de limão
"Pirarucu" fish with banana mousseline and lemon zest

SOBREMESAS

DESSERTS

- Tartelete de lemon curd
Lemon curd tartlet
- Tiramisu com calda de café
Tiramisu with coffee syrup
- Pudim de cumaru com calda de caramelo
"Cumaru" pudding with caramel syrup
- Cheesecake com frutas vermelhas flambadas
Red fruits cheesecake
- Degustação de petit fours
Petit Four selection