

PRIMEIRO MOMENTO

FIRST COURSE

✓ **Pães artesanais de fermentação natural**
Homemade levain breads

Manteiga e azeite extra virgem
Butter and extra virgin olive oil

🍷 **Tarteletti de salm defumado, avocado, siciliano e ervas**
Tarteletti with smoked salmon, avocado, lemon and herbs

🌱 **Queijos artesanais e mel**
Craft cheeses and honey

Ovo Beditino - Ovo orgânico, brioche, presunto parma e molho hollandaise
Egg Benedict - Organic egg, brioche, prosciutto and Hollandaise

Croque monsieur
Ham and cheese

Couscous Nordestino com queijo coalho, ovo poché e Brotos Orgânicos
Brazilian corn 'cuscuz' with curd cheese, poached egg and organic sprout

🌱 **Iogurte de ovelha com frutas vermelhas**
Summer fruit with yoghurt goat's milk

🌱 **Rabanada de brioche com doce de leite artesanal**
French toast with homemade dulce de leche

🌱 **Waffle com emulsão de mel e manteiga noisette, avelãs, mirtillo e chantilly de mascarpone**
Waffle with honey and beurre noisette emulsion, hazelnuts, blueberries and mascarpone whipped cream

R\$480 por pessoa + 15% de taxa de serviço

Incluso bebidas não alcoólicas, espumante, vinho branco e tinto da casa

Includes non-alcoholic drinks, red wine, white wine and sparkling wine

🍷 **Pratos sem Leite e derivados /Lacto-egg-free dishes**

🌱 **Pratos sem glúten / Gluten free dishes**

✓ **Pratos Veganos / Vegan dishes**

🌱 **Vegetarianos/Vegetarian dishes**

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

These dishes are prepared with gluten-free ingredients, however they may contain gluten traces.

SEGUNDO MOMENTO

SECOND COURSE

🌱🍷 ✓ **Creme de abóbora japonesa e amêndoas**
Pumpkin creamy soup with nuts and almond

🌱🍷 ✓ **Hommus de beterraba e batata doce, salsa de nozes e folhas verdes**
Beetroot and sweet potato hummus, walnut parsley and green leaves

🍷 **Polenta assada com cogumelos e molho de queijo tulha**
Roasted polenta with mushrooms and brazilian cheese sauce

🌱 **Gnudi com ricota, creme de brócolis e espinafre e siciliano**
Gnudi with Ricotta, broccoli and spinach cream and lemon

🍷 **Ravioli de camarão com molho de tomate italiano Assado**
Shrimp Ravioli with Roasted Italian Tomato Sauce

🌱 **Filet mignon, purê de cará, molho roti e mini cenoura**
Filet mignon, yam purée, roti sauce and baby carrots

TERCEIRO MOMENTO

THIRD COURSE

Mil folhas de maçã caramelizada com creme pâtisserie
Caramelized apple mille feuille with cream pâtisserie

Bolo de tamara com calda de caramelo salgado
Dates cake with salted caramel sauce

Torta de chocolate 70% com cupuaçu
70% chocolate cake with brazilian fruit

🌱🍷 ✓ **Mousse chocolate vegano com castanha do Pará**
Vegan chocolate mousse with brazilian nut