



## COUVERT


 **Pães artesanais**  
*Emiliano homemade breads selection*

 **Manteiga e azeite extravirgem**  
*Butter and extra virgin olive oil*

**Muffin de bacon e ervilhas**  
*Bacon and pea muffin*

**Tartar de salmão com creme de manga no beiju de tapioca**  
*Treat salmon with mango cream in 'tapioca beiju'*

 **Tapenade e coalhada com pimenta de cheiro**  
*Tapenade and curdled with pepper*

 **Tomate confit com mozzarella de búfala**  
*Tomato confit with buffalo mozzarella*

**Croqueta do Chef**  
*Chef croquette*



 **Terrine de queijo brie e damasco**  
*Brie cheese and apricot terrine*

## 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\$ 305 por pessoa + 13% de taxa de serviço

Inclui bebidas não alcoólicas, espumante, vinho branco e vinho 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 de glúten.

## ENTRADAS


### STARTERS

 **Salada de alface romana com supreme de laranja e nozes caramelizadas**  
*Green salad, pieces of orange and caramelized nuts*

 **Salada de couve Kale com tallegio empanado e vinagrete de mel**  
*Organic kale with deep fried taleggio cheese and honey vinaigrette*

**Carpaccio de Polvo**  
*Carpaccio Octopus*

 **Salmorejo**  
*Salmorejo*


 **Creme de cenoura assada com especiarias**  
*Carrot cream soup with spices*

## PRATOS PRINCIPAIS


### MAIN COURSES

**Papardelle verde com ragu de pato confit**  
*Green papardelle with confit duck ragout*

 **Canelone de ricota e ervas**  
*Ricotta cheese caneloni with fresh herbs*

 **Risoto de palmito assado com tomate cereja**  
*Roasted heart of palm risotto with tomatoes*

**Risoto de presunto serrano com rúcula**  
*Serrano ham risotto with arugula*


 **Caldeirada**  
*Fresh cooked fish with vegetables broth and aromatics herbs*

**Assado bovino angus com legumes defumados ao molho poivre**  
*Angus beef with smoked vegetables in poivre sauce*


**Galeto assado com pirão e abobora assada**  
*Roasted chicken with 'pirão' and roast pumpkin*

## SOBREMESA

### DESSERTS

 **Choux creme de matcha e gel de frutas vermelhas**  
*Choux mate tea cream and red fruit gel*

 **Verrine de massa folhada de pistache e morango**  
*Pistachio puff pastry verrine with strawberry*

 **Tartelete de castanha com chocolate amargo e banana com especiarias**  
*Chestnut tartlet, dark chocolate and banana with spices*

 **Mousse de Gianduja**  
*Mousse Gianduja*

**Petit Fours**  
*Petit fours*