

COUVERT

- ✓ Pães artesanais
Emiliano homemade bread selection
- ✓ ✓ Manteiga e azeite extravirgem
Butter and extra virgin olive oil
- Muffin de bacon com milho
Bacon and corn muffin
- ✓ Tartare de salmão e pimenta de cheiro
Salmon tartare with sweet pepper
- ✓ Ceviche de namorado com avocado
White fish ceviche with avocado
- ✓ ✓ Hommus de grão de bico e babaganuche
Chickpea hummus and babaganoush
- ✓ ✓ Tomate confit com mozzarella
Confit tomato with mozzarella cheese
- Croqueta do Chef
Chef croquette
- ✓ ✓ Couscous marroquino com frutas secas
Moroccan couscous with dried fruit
- ✓ Terrine de peixe branco e aspargos
White fish and asparagus terrine

CAFÉ DA MANHÃ BREAKFAST

- ✓ ✓ Ovos preparados à escolha
Eggs of your choice
- Ovo Beneditino (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 por pessoa + 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, 12h30 – 16h Brunch: sat – sun – holidays, 12h30pm – 4pm

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

ENTRADAS

STARTERS

- ✓ Mix de folhas, tomate, camarões e iogurte
Mix of leaves, tomato, shrimp and yoghurt
- ✓ ✓ Salada de alface, maçã verde, gorgonzola, nozes e mel
Lettuce salad with green apple, gorgonzola cheese, walnut and honey salad
- ✓ Carpaccio de wagyu certificado com molho de mostarda
Certified wagyu carpaccio with mustard sauce
- ✓ Gaspacho andaluz
Andalusian gazpacho
- ✓ ✓ Creme de beterraba assada e coalhada
Roasted beetroot cream and curd

PRATOS PRINCIPAIS MAIN COURSES

- ✓ Tagliarini com molho de ervas frescas
Tagliarini with fresh herb sauce
- ✓ Agnolotti de cacau com queijo brie e pera
Cocoa agnolotti with brie cheese and pear
- ✓ Risotto milanês com linguiça de porco preto
Milanese risotto with black pork sausage
- ✓ ✓ Risoto de mussarela de bufúla e tomate confit
Buffalo mozzarella and tomato confit risotto
- ✓ Moqueca de peixe branco com arroz de coco e farofa
Brazilian dish "moqueca" with white fish, coconut rice and "farofa"
- ✓ Filé suíno com polenta e molho de figo seco
Pork with polenta and dried fig sauce
- ✓ Saltimboca de filet mignon com purê de cará
Tenderloin saltimboca with cassava puree

SOBREMESAS

DESSERTS

- ✓ Religieuse creme patissière com cobertura de ganache de chocolate e creme inglês
Patissiere cream religieuse with chocolate ganache and english cream topping
- ✓ ✓ Verrine mousse de menta e manga com calda de damasco e crocante de amêndoas
Mint and mango mousse verrine with apricot sauce and almond crunch
- ✓ Red velvet com calda de frutas vermelhas e chocolate ruby
Red velvet with red berries sauce and ruby chocolate
- ✓ ✓ Flan de doce de leite com ganache de café e calda de chocolate gianduia
Dulce de leche flan with coffee ganache and gianduia chocolate sauce
- ✓ Seleção de petit four
Petit Four selection