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

✓ **Tartare de atum picante**
Spicy tuna tartare

✓ **Ceviche de namorado**
White fish ceviche

✓ **Creme de Burrata e babaganuche**
Burrata and babaganuche cream

✓ **Tomate confit com mozzarella**
Confit tomato with mozzarella cheese

Croqueta do Chef
Chef croquette

✓ **BifeThay**
Beaf Thai

✓ **Farinha D'Água Temperada**
Tempered water flour

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

✓ **Salada Mista com palmito, cenoura e tomate**
Mixed *Salad with heart palm, carrots and tomatoes*

✓ **Salada Niçoise**
Niçoise salad

✓ **Carpaccio de salmão**
Salmon carpaccio

✓ **Gaspacho de manga**
Gazpacho mango

✓ **Creme milho verde**
Green corn cream

PRATOS PRINCIPAIS
MAIN COURSES

✓ **Tagliolini de cacau ao molho Alfredo**
Cocoa tagliolini in Alfredo sauce

✓ **Risoto de *camarão* e *abobrinha***
Shrimp and zucchini risotto

✓ **Risoto de vinho tinto, linguiça e abobrinha**
Red wine risotto, sausage and zucchini

✓ **Canellone de ricota e espinafre**
Ricotta and spinach cannelloni

Galinhada com legumes e cogumelos
"Galinhada" with vegetables and muchsrrom

Paelha Valenciana
Valencian Paella

Filé de wagyu com purê de cará
Wagyu filet with mashed cará

SOBREMESAS
DESSERTS

Baked Alaska, sorbet framboesa, bolo de nozes e merengue
Baked Alaska, raspberry sorbet, nut cake and meringue

Tartelet de blueberry com ganache de baunilha
Blueberry tartelet with vanilla ganache

Verrine Floresta Negra
Verrine "Floresta Negra"

Semifredo de abacaxi com crocante de castanhas e calda de menta
Pineapple semifredo with crunch chestnut and mint syrup

Seleção de petit four
Petit Four selection