

COUVERT

- ✓ Pães artesanais
Emiliano homemade bread selection
- ✓ ✓ Manteiga e azeite extravirgem
Butter and extra virgin olive oil
- Muffin de bacon com ervilhas
Bacon and peas muffin
- ✓ Tartar de salmão
Salmon tartare
- ✓ Ceviche peruano
Peruvian ceviche
- ✓ ✓ Babaganush de ricota com beterraba
Ricotta babaganush with beetroot
- ✓ ✓ Tomate confit com mozzarella
Tomato confit with mozzarella cheese
- Croqueta do Chef
Chef croquette
- ✓ Quinoa com favas verdes e tomates orgânicos
Quinoa with green beans and organic tomatoes
- ✓ ✓ Caponata com torradas
Caponata with toast

CAFÉ DA MANHÃ BREAKFAST

- ✓ ✓ Ovos preparados à escolha
Eggs of your choice
- Ovo Benedictino (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)

ENTRADAS

STARTERS

- ✓ Salada de palmito pupunha e folhas orgânicas
Heart of Palm salad and organic leaves
- ✓ ✓ Salada de couve, Pecorino e limão siciliano
Kale salad, pecorino and lemon
- ✓ Crudo de Wagyu
Wagyu beef crudo
- ✓ Gazpacho de melancia
Watermelon gazpacho
- ✓ ✓ Velouté de abóbora com amêndoas tostadas
Pumpkin Velouté with toasted almonds

PRATOS PRINCIPAIS MAIN COURSES

- ✓ Spaghetti ao molho de ervas e ervilhas
Spaghetti with fresh herbs sauce and peas
- ✓ Ravioli de ricota e ervas ao molho puxuri
Ricotta and herb ravioli with pixuri sauce
- Risoto de abóbora e camarão
Pumpkin and shrimp risotto
- ✓ Risoto de cogumelos defumados
Smoked mushroom risotto
- Saltimbocca de vitelo com polenta mantecata
Veal saltimbocca with mantecata polenta
- ✓ Filé mignon suíno com purê de batatas
Tenderloin pork steak with mashed potatoes
- ✓ Costelinha de tambaqui com farinha d'água
Tambaqui ribs with manioc flour

SOBREMESAS

DESSERTS

- Verrine de coco com cremoso de chocolate e maracujá
Coconut verrine and chocolate cream with passion fruit
- Pavlova de baunilha com mangas flambadas
Vanilla pavlova with flambé mango
- Torta banoffee
Banoffee Pie
- Pudim de chocolate com morangos frescos e tuile de amendoim
Chocolate pudding and fresh strawberries with peanut tuile
- Seleção de Petit Four
Petit Four selection

R\$ 265 por pessoa + 13% de taxa de serviço opcional. Inclui bebidas não alcoólicas, espumante, vinho branco e vinho tinto da casa.

R\$ 265 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