

COUVERT

- ✓ Pães artesanais
Emiliano homemade bread selection
- ✓ ✓ Manteiga e azeite extravirgem
Butter and extra virgin olive oil
- Muffin de bacon com ervilha
Bacon and pea muffin
- ✓ Tartar de atum
Tuna fish tartare
- ✓ Ceviche de peixe branco
White fish ceviche
- Ricota com mel e baba ganuche
Ricotta with honey and baba ghanoush
- ✓ ✓ Tomate confit com mozzarella
Tomato confit with mozzarella cheese
- ✓ Croqueta do Chef
Chef croquette
- ✓ Caponata
Caponata
- ✓ ✓ Terrine campagne
Terrine campagne

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
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)
Florentine Egg (poached egg with spinach, smoked salmon, toast and sabayon)

ENTRADAS

STARTERS

- ✓ Salada de folhas orgânicas e bacalhau
Organic leaves and cod salad
- ✓ ✓ Salada de couve, Pecorino e limão siciliano
Kale salad, pecorino and lemon
- ✓ Carpaccio de wagyu
Wagyu carpaccio
- ✓ Gaspacho de melancia
Watermelon gazpacho
- ✓ ✓ Creme de milho
Corn cream

PRATOS PRINCIPAIS MAIN COURSES

- ✓ Lasanha de berinjela
Eggplant lasagna
- Agnolotti de vitelo na manteiga de sálvia
Spaghetti with basil pesto
- ✓ Risoto de taleggio e cupuaçu
Taleggio and "cupuaçu" risotto
- Risoto de polvo
Octopus risotto
- ✓ Pato com arroz vermelho e nozes
Duck with red rice and nuts
- ✓ Stracotto com polenta
Stracotto with "polenta"

Bobó de camarão
Typical Bahia dish with shrimp

SOBREMESAS

DESSERTS

- Entremet mousse de coco, geleia de manga e biscoito de coco
Coconut mousse entremet, mango jelly and coconut biscuit
- Verrine mousse de menta e chocolate meio amargo com raspas de chocolate
Bitter chocolate and mint mousse verrine with chocolate chips
- Red velvet com calda de frutas vermelhas
Red velvet with red berries sauce
- Pudim de leite condensado com espuma de caramelo e amêndoas caramelizadas
Condensed milk pudding with caramel foam and caramelized almonds
- Seleção de petit four
Petit Four selection

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