

## COUVERT

 **Pães artesanais de fermentação natural**  
Homemade naturally fermented breads

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

**Rabanada**  
Rabanada



  **Creme de abóbora japonesa assada ao vapor com azeite extra virgem**  
Steamed Japanese pumpkin cream with extra virgin olive oil

## CAFÉ DA MANHÃ


BREAKFAST

**Ovo Benedictino - Ovo orgânico, brioche, presunto cru e Hollandaise**  
Egg Benedict - Organic egg, brioche, prosciutto and Hollandaise

**Ovo Florentine - Ovo orgânico, brioche, salmão defumado e Hollandaise**  
Egg Florentine - Organic egg, brioche, smoked salmon and Hollandaise

  **Cuscuz de milho nordestino com queijo coalho**  
Brazilian 'cuscuz' with curd cheese

**Croque monsieur ou Croque madame**  
Gruyère and ham or Gruyère, ham and a fried egg

 **Panqueca americana ou waffle com maple syrup e frutas vermelhas**  
American pancake or waffle with maple syrup and berries

  **Omelete de ovo orgânico com parmesão e salsa**  
Parmesan cheese and parsley organic eggs omelet

**R\$ 332 por pessoa + 15% de taxa de serviço**



Incluso bebidas não alcoólicas, espumante, vinho branco e 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.  
These dishes are prepared with gluten-free ingredients, however they may contain gluten traces.


## ENTRADAS


STARTERS

  **Folhas orgânicas, tomate italiano, muçarela de búfala, manjeriço e vinagre balsâmico**  
Organic leaves, italian tomato, buffalo mozzarella, basil and balsamic vinegar.

  **Beterraba e cebola roxa assada, humus, ervilha torta, rúcula e azedinha vermelha**  
Roasted beetroots and red onions, hummus, pea, arugula and sour leaves

  **Polenta crocante assada com shitake laminado e lascas de queijo Tulha**  
Crispy roasted polenta with laminated shiitake and tulha cheese chips


 **Ciabatta crocante com linguiça salamanca com páprica, compota de cebola roxa e mizuna**  
Crunchy ciabatta with shoulder steak bites, arugula and Dijon mustard



 **Cogumelos salteados, crisy de bacon, tomate e crostini de pão de queijo**  
Sautéed mushrooms, bacon crispies, roasted tomatoes and cheese bread crostinis

## PRATOS PRINCIPAIS



MAIN COURSES

 **Gnocchi de batata Asterix com alho poró e fonduta de boursin**  
Asterix potato gnocchi with leek and boursin fonduta

 **Ravioli artesanal com ragu de coelho, cenouras brunoise e tomate concasse**  
Handmade ravioli with rabbit ragu, brunoise carrots and concasse tomatoes

  **Dados de filet mignon salteados no azeite, farofa de Focaccia e ervas e chips de cebola**  
Filet mignon sautéed in olive oil, Focaccia farofa with herbs and onion chips

**Atum selado, mini batatas douradas, mini tomates e siciliano**  
Seared tuna, small golden potatoes, small tomatoes and lemon zests

  **Pirarucu finalizado no azeite extra virgem, legumes salteados e redução de caldo de peixe**  
Arapaima with extra virgin olive oil, stir fried vegetables and reduced fish stock

## SOBREMESAS

DESSERTS

**Mousse de chocolate branco e morango balsâmico**  
White chocolate and strawberry balsamic mousse

**Tartelete de chocolate com laranja e castanha de caju**  
Chocolate tartlet with orange and cashew nuts

**Pudim de leite com caramelo de maracujá**  
Pudding with passion fruit caramel

 **Bolo vegano de azeite, limão e pistache**  
Vegan oil cake with lemon and pistachio