

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 atum e pimenta de cheiro
Tuna tartare with sweet pepper
- ✓ Ceviche de namorado com avocado
White fish ceviche with avocado
- ✓ ✓ Babaganuche com purê de beterraba
Babaganuche with beet puree
- ✓ ✓ Tomate confit com mozzarella
Confit tomato with mozzarella cheese
- Croqueta do Chef
Chef croquette
- ✓ ✓ Quinoa com legumes orgânicos
Quinoa with organic vegetables
- ✓ Caponata
Caponata

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, bacalhau, tomate e azeitonas
Mix of leaves, cod fish, tomato and olives
- ✓ ✓ Salada de alface, com cogumelos frescos e barú
Lettuce salad with fresh mushrooms and "barú"
- ✓ Carpaccio de wagyu certificado com molho de mostarda
Certified wagyu carpaccio with mustard sauce
- ✓ Gaspacho de melancia
Watermelon gazpacho
- ✓ ✓ Velouté de palmito
Heart of palm velouté

PRATOS PRINCIPAIS MAIN COURSES

- ✓ Spaghetti de Cogumelos ao pesto de manjericão
Mushroom spaghetti with basil pesto
- ✓ Crespelle dois queijos (Gruyer e Canastra)
Crespelle two cheeses (Gruyer and Canastra)
- ✓ Risotto de camarão e abóbora
Shrimp and pumpkin risotto
- ✓ ✓ Risotto de aspargos e rúcula
Asparagus and arugula risotto
- ✓ Salmão com purê de grão de bico e semolato de licuri
Salmon with chickpea puree and licuri semolate
- ✓ Filé Luiz XV com Batata Soutê e Aspargos
Luiz XV Filet with Soute Potato and Asparagus
- ✓ Galeto com Pirão e Arroz Primavera
Chicken with Pirão and Vegetables Rice

SOBREMESAS DESSERTS

- ✓ Torta Mousse Chocolate com Gianduia e calda de caramelo
Chocolate Mousse Pie with Gianduia and Caramel Sauce
- ✓ ✓ Cheesecake com calda de doce de leite e banana caramelizada
Cheesecake with caramelized banana and caramel sauce
- ✓ Creme Brulée de Laranja ao Grand Marnier
Orange Creme Brulée to the Grand Marnier
- ✓ ✓ Torta limão siciliano com calda morango frescos
Sicilian lemon pie with fresh strawberry syrup
- ✓ Seleção de petit four
Petit Four selection