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

✓ **Tartare de atum apimentado**
Spicy *tuna fish tartare*

✓ **Ceviche veracruzano**
Veracruz ceviche

Burrata e berinjela
Eggplant and *Burrata*

✓ **Tomate confit com mozzarella**
Tomato confit with mozzarella cheese

✓ **Croqueta do Chef**
Chef croquette

✓ **Caponata**
Caponata

✓ **Terrine de vegetais**
Vegetables terrine

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**
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)

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 de folhas orgânicas, bacalhau e azeitonas**
Organic leaves salad with cod and olives

✓ **Salada de couve, Pecorino e limão siciliano**
Kale salad, pecorino and lemon

✓ **Crudo de wagyu**
Wagyu Crudo

Gaspacho
Gazpacho

✓ **Creme de abóbora com lascas de amêndoas**
Pumpkin cream with almond chips

PRATOS PRINCIPAIS
MAIN COURSES

Penne ao molho de cogumelos
Penne with mushroom sauce

Ravioli de berinjela e pesto
Eggplant and pesto ravioli

Risotto de cogumelos
Mushroom risotto

Risotto primavera
Vegetables risotto

✓ **Milanese de wagyu com batata assada e salada de rúcula**
Wagyu Milanese with roasted potatoes and arugula salad

✓ **Galeto assado com fregola sarda e molho de limão e alecrim**
Roasted chicken with fregola, lemon and rosemary sauce

Namorado com molho de moqueca e batatas ao murro e ervas
White fish with "moqueca" sauce, potatoes and herbs

SOBREMESAS
DESSERTS

Pudim de chocolate com morangos e calda de caramelo
Chocolate pudding with strawberries and caramel sauce

Cheesecake com frutas vermelhas flambadas em licor grand marnier
Cheesecake with flambed red berries with grand marnier liquor

Verrine de lemon curd com chocolate e crocante de pistache
Lemon curd verrine with chocolate and pistachio crunch

Pavlova de coco com caramelo de maracujá e manga
Coconut pavlova with passion fruit caramel and mango

Seleção de petit four
Petit Four selection