

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
- ✓ Cuscuz marroquino com frutas secas e nuts
Moroccan couscous with dried fruit
- ✓ ✓ Terrine de fígado
Liver terrine

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 Caesar
Caesar salad
- ✓ ✓ Salada de couve, Pecorino e limão siciliano
Kale salad, pecorino and lemon
- ✓ Carpaccio de wagyu
Wagyu carpaccio
- ✓ Gaspacho
Gazpacho
- ✓ ✓ Creme de couve flor e milho
Cauliflower and corn cream

PRATOS PRINCIPAIS MAIN COURSES

- ✓ Ravioli de abóbora e amêndoas
Pumpkin and almond ravioli
- Penne ao molho de salmão
Penne with salmon sauce
- Risoto de camarão e abobrinha
Shrimp and zucchini risotto
- ✓ Risoto de aspargos
Asparagus risotto
- ✓ Saltimboca de vitela com purê de batatas
Veal saltimboca with mashed potatoes
- ✓ Frango a cacciatore
Chicken a "cacciatore"
- Moqueca de peixe branco
White fish "moqueca"

SOBREMESAS

DESSERTS

- Mousse passione chocolate com maracujá
Passione Chocolate Mousse with Passion Fruit
- Crème brûlée de baunilha com amêndoas caramelizadas
Vanilla crème brûlée with caramelized almonds
- Vacherin de frutas vermelhas
Red fruit vacherin
- Verrine Romeu e Julieta com goiabada confitadas
Romeo and Juliet Verrine with guava confit
- 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