

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 salmão
Salmon tartare
- ✓ Ceviche de peixe branco
White fish ceviche
- ✓ ✓ Ricota com mel e beterraba orgânica
Ricotta with honey and organic beets
- ✓ ✓ Tomate confit com mozzarella
Tomato confit with mozzarella cheese
- Croqueta do Chef
Chef croquette
- ✓ Terrine de fígado e pistache
Pistachio and chicken liver terrine
- ✓ ✓ Quinoa com legumes
Quinoa with vegetables

CAFÉ DA MANHÃ BREAKFAST

- ✓ ✓ Ovos preparados à escolha
Eggs of your choice
- Ovo Benedictino (ovo pochê com presunto, queijo, torrada e zabaione)
Egg Benedict (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)
Egg Florentine (poached egg with spinach, smoked salmon, toast and sabayon)

R\$ 265 por pessoa + 13% de taxa de serviço opcional. Inclui bebidas não alcoólicas, espumante, vinho branco e vinho tinto da casa.

R\$ 265 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 mista
Mixed salad
- ✓ ✓ Salada de couve, Pecorino e limão siciliano
Kale salad, pecorino and lemon
- ✓ Carpaccio de Wagyu com rúcula
Wagyu beef carpaccio with arugula
- ✓ Gaspacho de melancia
Watermelon gazpacho
- ✓ ✓ Vellutata de milho
Corn Vellutata

PRATOS PRINCIPAIS

MAIN COURSES

- ✓ ✓ Spaghetti sem glúten com molho de ervas
Gluten-free spaghetti with herb sauce
- ✓ Agnolotti de Vitelo
Veal agnolotti
- Risoto de abóbora com camarão
Pumpkin risotto with shrimp
- ✓ Risoto de aspargos com fonduta de queijo canastra
Asparagus Risotto with Canasta Cheese Fonduta
- Entrecotê de wagyu com purê de couve flor
Wagyu ribs with cauliflower puree
- ✓ Saltimboca de frango com batata sauté
Chicken saltimboca with sautéed potatoes
- ✓ Namorado com purê de ervilha e molho chardonay
White fish with pea puree and chardonay sauce

SOBREMESAS

DESSERTS

- Devil's Cake
Devil's Cake
- Parfait de maracujá com mangas flambadas no grand manier
Passion fruit parfait with flambéed mangoes and grand manier
- Arroz doce com compota de tangerina e praliné de amendoim
Sweet rice with tangerine compote and peanut praline
- Verrine de framboesa com chocolate branco e pistache
Raspberry verrine with white chocolate and pistachios
- Seleção de petit four
Petit Four selection