

COUVERT

- ✓ Pães artesanais
Emiliano homemade breads selection
- ✓ Manteiga e azeite extravirgem
Butter and extra virgin olive oil
- Muffin de bacon e milho verde
Bacon and green corn muffin
- ✓ Tartare de atum picante
Spicy tuna tartare
- ✓ Ceviche de namorado
White fish ceviche
- ✓ Creme de Burrata e babaganuche
Burrata and babaganuche cream
- ✓ Tomate confit com mozzarella
Confit tomato with mozzarella cheese
- Croqueta do Chef
Chef croquette
- ✓ Caponata
Caponata
- ✓ Couscous marroquino com legumes
Marrocan couscous with vegetables

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
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

- ✓ Salada com lascas de bacalhau, tomate e azeitonas
Salad with cod chips, tomatoes and olives
- ✓ Salada de couve e pecorino
Cabbage and pecorino salad
- ✓ Crudo de Wagyu
Wagyu crudo
- ✓ Gaspacho
Gaspacho
- ✓ Creme de abóbora e amêndoas tostadas
Pumpkin cream and toasted almonds

PRATOS PRINCIPAIS MAIN COURSES

- ✓ Penne ao molho de cogumelos
Penne pasta with mushroom sauce
- ✓ Risoto de cogumelos e aspargos
Mushroom risotto with asparagus
- ✓ Risoto primavera
Vegetables risotto
- ✓ Ravioli de berinjela e pesto
Augerbine and pesto pasta

Namorado ao molho de moqueca e batatas
White fish "Namorado" in "moqueca" sauce and potatoes

Milanesa de vitelo, batata assada e rúcula
Milanese calf, baked potatoes and arugula

Galeto com frégula ao molho de limão e alecrim
Chicken with fregula in lemn and rosemary sauce

SOBREMESAS

DESSERTS

- ✓ Pudim de chocolate com morango e calda de caramelo
Chocolate pudding with strawberries and caramel syrup
 - ✓ Cheesecake com frutas vermelhas flambadas no grand marnier
Cheesecake with flambéed red fruits
 - ✓ Verrine lemon curd com chocolate e crocante de pistache
Verrine lemon curd with chocolate and pistachio crisp
 - ✓ Pavlova de coco com caramelo de maracujá e manga
Coconut pavlova with passion fruit caramel and mango
- Seleção de petit four
Petit Four selection