

COUVERT

- ✓ Pães artesanais
Emiliano homemade bread selection
- ✓ Manteiga e azeite extravirgem
Butter and extra virgin olive oil
- ✓ Muffin de bacon com ervilha
Bacon muffin with peas
- ✓ Tartare de atum picante
Spicy tuna tartar
- ✓ Ceviche de namorado
White fish ceviche
- ✓ Homus de grão de bico e tapenade de azeitona
Chickenpea hummus and olive tapenade
- ✓ Tomate confit com mozzarella
Confit tomato with mozzarella cheese
- ✓ Croqueta do Chef
Chef croquette
- ✓ Beef thay
Beef thay
- ✓ Quinoa e vegetais defumados
Quinoa and smoked vegetables

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
sat – sun – holidays, 12h30pm – 4pm

✓ Pratos ovolactovegetarianos / Lacto-egg-vegetarian dishes
✓ Pratos sem glúten / Gluten free dishes

ENTRADAS

STARTERS

- ✓ Salada de rucula com azedinhas e vinagrete de mel
Arugula salad with edible sour weeds and honey vinagrete
- ✓ Salada grega com queijo de ovelha, tomate, pepino e azeitona
Greek salad with sheep's cheese, tomatoes, cucumbers and olives
- ✓ Carpaccio de salmão
Salmon carpaccio
- ✓ Gaspacho andaluz
Andalusian gazpacho
- ✓ Veloute de mandioquinha
Cassava veloute

PRATOS PRINCIPAIS

MAIN COURSES

- ✓ Tagliolini de espinafre, creme e bottarga
Spinach, cream and bottarga tagliolini
- ✓ Capeletti suíno na manteiga com sálvia
Pork capeletti in butter with sage
- ✓ Risoto de gorgonzola e nozes caramelizadas
Gorgonzola Risotto and caramelized nuts
- ✓ Risoto de açafrão e linguiça artesanal
Handmade saffron and sausage risotto
- ✓ Bobó de camarão com arroz de coco
Shrimp "bobó" with coconut rice
- ✓ Parmegiana de wagyu com crosta de pão de queijo e purê de cará
Wagyu parmigiana with cheese bread crust and yam puree
- ✓ Saltimboca de frango com presunto serrano e batatas sauté
Chicken saltimboca with serrano ham and sautéed potatoes

SOBREMESAS

DESSERTS

- ✓ Torta mousse napolitano com calda de chocolate
Neapolitan mousse pie with chocolate sryup
- ✓ Frangipane de blueberry com amêndoas e sorvete de amburana
Blueberry frangipani with almonds and amburana ice cream
- ✓ Cheesecake com calda de frutas vermelhas
Cheesecake with red fruit syrup
- ✓ Pudim de leite condensado com mousse de limão e tuile crocante
Condensed milk pudding with lemon mousse and crispy tuile

Seleção de petit four

Petit Four selection