

ESPUMANTE & VINHOS

CHANDON BRUT
CHARDONNAY TANTEHUE 2016 - CHILE
VIÑAMALEA 2014 – ESPANHA

SUCOS NATURAIS

LARANJA, MELANCIA, LIMÃO E ABACAXI

REFRIGERANTES E ÁGUA AROMATIZADA

FINALIZANDO UM CAFÉ DA MANHÃ

NA ORLA DE COPACABANA

CESTA DE PÃES EMILIANO
FRANCÊS, CROISSANT, "PAIN AU CHOCOLAT",
BRIOCHE, GELÉIAS, MEL E MANTEIGA

🌿 AÇAÍ OU SORBET DE PITAYA
COM BANANA E GRANOLA EMILE

CROQUE MONSIEUR
PRESUNTO, QUEIJO GRUYÈRE
E MOLHO BÉCHAMEL

CROQUE MADAME
PRESUNTO, QUEIJO GRUYÈRE,
MOLHO BÉCHAMEL E OVO FRITO

OVOS BENEDITINOS
OVO POCHÊ, TORRADA, ZABAIONE,
PRESUNTO E QUEIJO

ROYAL BENEDITINOS
OVO POCHÊ, TORRADAS, ZABAIONE
E SALMÃO DEFUMADO

WAFFLES
CALDA DE CHOCOLAT

🌿 PUDIM DE CHIA
COM BANANA CARAMELIZADA

🌿 TAPIOCA
COM GOJI BERRY E CREME DE RICOTA

NA MESA

🌿 HUMMUS DE CENOURA

VOU LA VENT DE MASCARPONE
COM CRISPY DE JAMON SERRANO

BOLINHO DE BACALHAU
COM AIOLI DE TAMARINDO

TARTELLETE DE BRIE
COM GELÉIA DE DAMASCO

🌿 DADINHO DE POLENTA
COM TAPENADE DE AZEITONAS PRETAS

MINI PASTEL DE QUEIJO
COM MEL TRUFADO

🌿 CHIPS DE BATATA
COM SAL DE ESPECIARIAS

CONFORTÁVEIS

SALADA NIÇOISE

✓ CREME DE ABÓBORA CABOTIA
COM CRISPY DE COUVE

WRAP DE SALMÃO DEFUMADO
COM CREME MONTÈ

✓ RISOTO DE BURRATA
COM TOMATES ASSADOS NO AZEITE DE TRUFAS

✓ FARFALLINE AO PESTO DE AGRIÃO
COM FAROFA DE CASTANHAS BRASILEIRAS

MOQUECA DE FRUTOS DO MAR
COM ARROZ DE COCO E FAROFA DE MARACUJÁ

BOEUF BOURGUIGNON
COM ALIGOT DE QUEIJO MINAS

🌿 MOUSSELINE DE CARÁ
COM RAGU DE FUNGHI PORCINI

ENTRECOT AO POIVRE COM BATATAS SAUTÉ
COM ERVAS DO JARDIM DO CHEF

MINI ARROZ AL NERO
COM CAMARÃO CROCANTE NA TAPIOCA COM
CHUTNEY DE MANGA E CINZAS DE BOTTARGA

ADOÇANDO O MOMENTO

ENTREMET DE CHOCOLATE E TEXTURAS DE MALTE
TARTELLETE DE MAÇÃ VERDE E CREMEUX DE IOGURTE

CHOUX COM SORVETE DE CALDA DE FRUTAS
VERMELHAS

MACARRON DE CUMARU

COCADINHA

R\$287 por pessoa
+ 13% taxa de serviço

SPARKLING WINE & WINE

CHANDON BRUT
CHARDONNAY TANTEHUE 2016 - CHILE
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NATURAL JUICES

ORANGE, WATERMELLOW, LEMON AND PINEAPPLE

SOFT DRINKS AND FLAVOURED WATER

BREAKFAST

EMILIANO'S HOMEMADE BREAD BASKET

"FRENCH ROLL", CROISSANT, "PAIN AU CHOCOLAT",
BRIOCHE, DANISH, JAMS, HONEY AND BUTTER

 AÇAÍ OR PITAYA SORBET

WITH BANANA AND EMILE'S GRANOLA

CROQUE- MONSIEUR
GRUYÈRE CHEESE, HAM
AND BÉCHAMEL SAUCE

CROQUE – MADAME

GRUYÈRE CHEESE, HAM,
BÉCHAMEL SAUCE AND FRIED EGG ON TOP

EGGS BENEDICT

POACHED EGGS, TOAST, HOLLANDAISE SAUCE
HAM AND CHEESE

ROYAL BENEDICT

POACHED EGGS, TOAST, ZABAIONE
AND SMOKED SALMON

CHOCOLATE WAFFLES

WITH CHOCOLATE SYRUP

 CHIA PUDDING

WITH CARAMELIZED BANANA

 TAPIOCA

WITH GOJI BERRY AND RICOTA CREAM

TO SHARE

 CARROT HUMMUS

MASCARPONE VOU LA VENT
WITH CRISPY JAMON SERRANO

CODFISH MINIBALLS
WITH TAMARIND AIOLI

BRIE TARTELLETE
WITH APRICOT JAM

 FRIED POLENTA
WITH OLIVES TAPENADE

MINI CHEESE PUFFY PASTRY
WITH TRUFFLED HONEY

 POTATOES CHIPS
WITH SPICIES SALT

MAIN COURSES

NIÇOISE SALAD

 PUMPKIN CREAM
WITH CRISPY CABBAGE

SMOKED SALMON WRAP
WITH MONTE CREAM

 RISOTO WITH BURRATA CHEESE
AND BAKED TOMATOES WITH TRUFFLED OLIVE OIL

 FARFALLINE WITH PESTO SAUCE
AND BRAZILIAN NUTS FAROFA

SEAFOOD MOQUECA
WITH COCONUT RICE AND PASSIONFRUIT FAROFA

BOEUF BOURGUIGNON
WITH BRAZILIAN CHEESE ALIGOT

 CARÁ MOUSSELINE
WITH FUNGHI PORCINI RAGU

POIVRE ENTRECOT WITH SAUTÉ POTATOES
WITH CHEF'S HERBS

MINI AL NERO RICE
WITH CRUNCHY SHRIMP WITH TAPIOCA
AND MANGO CHUTNEY WITH BOTTARGA

DESSERTS

CHOCOLATE ENTREMET WITH MALTE TEXTURES
GREEN APPLE TARTELLETE AND YOGURT CREMEUX

CHOUX WITH REDBERRIES SYRUP

CUMARU MACARON

MINI COCONUT SWEET

R\$287 Per person
+ 13% service charge