



RIO DE JANEIRO

FINALIZANDO UM CAFÉ DA MANHÃ NA ORLA DE COPACABANA

FINISHING THE BREAKFAST AT THE COPACABANA COAST

CESTA DE PÃES EMILIANO | *Emiliano's homemade bread basket*
FRANCÊS, CROISSANT, "PAIN AU CHOCOLAT", DANISH, BRIOCHE, GELÉIAS, MEL E MANTEIGA
"french roll", croissant, "pain au chocolat", brioche, danish, jams, honey and butter

 **JUÇAI OU SORBET DE PITAYA | *Juçai or pitaya sorbet***
COM BANANA E GRANOLA EMILE
With banana and emile's granola

CROQUE-MONSIEUR OU MADAME | *Croque-monsieur ou madame*

OVOS BENEDITINOS | *Eggs benedict*
OVO POCHÊ, TORRADA, ZABAIONE, PRESUNTO E QUEIJO
Poached eggs, toast, zabaione, ham and cheese

ROYAL BENEDITINOS | *Royal benedict*
OVO POCHÊ, TORRADAS, ZABAIONE E SALMÃO DEFUMADO
Poached eggs, toast, zabaione, and smoked salmon


RABANADA DE BRIOCHE | *Brioche french toast*
COM SORVETE DA CASA
With Emile's ice cream

WAFFLES
COM MEL OU CALDA DE CHOCOLATE
With honey or chocolate syrup

 **PUDIM CHIA | *Chia pudding***
COM BANANA CARAMELIZADA
With caramelized banana

 **TAPIOCA**
COM GOJI BERRY E CREME DE RICOTA
With goji berry and ricotta

NA MESA | TO SHARE

CAPONATA | *Caponata*
VOL AU VENT DE COGUMELOS TRUFADOS | *Truffled mushrooms vol au vent*
CHIPS DE BATATA COM SAL DE ESPECIARIAS | *Potato chips with spice salt*
BOLINHO DE BACALHAU | *Codfish cake*
 TAPENADE DE AZEITONA | *Olive tapenade*
COUSCOUS COM LEGUMES PROVENÇAL | *Couscous with provençal vegetables*

OS CONFORTÁVEIS | THE MAINS

🌿 SALADA VERDE | 🌿 *Green salad*

COM MANGA, PALMITO PUPUNHA E VINAGRETE DE ACAÍ
With mango, pupunha heart palm and açaí vinaigrette

SALADA CAESAR | *Caesar salad*

COM FRANGO CROCANTE
With crispy chicken

CASARECCE

AO MOLHO FUNGHI PORCINI
With porcini funghi sauce

🌿 POLENTA

COGUMELHOS GRELHADOS E ESPINAFRE FRESCO
Grilled mushrooms and fresh spinach

FARFALONE

COM RAGÚ DE LINGUIÇAS ARTESANAL PICANTE E TOMILHO
With spicy artisanal sausage stew and thyme

MOQUECA DE FRUTOS DO MAR | *Seafood moqueca*

COM ARROZ DE COCO
With coconut rice

PICADINHO BOVINO | *Bovine stew*

PURE DE BAROA E AZEITE TRUFADO
Manioc puree and truffled olive oil

DOURADO | *Mahi mahi fish*

COM PALMITO PUPUNHA E ASPARGOS
With heart of palm and asparagus

ENTRECOTE

COM ALIGOT E MOLHO POIVRES
With aligot and poivre sauce

ADOÇANDO O MOMENTO | SWEETENING UP THE MOMENT

COCADINHA CREMOSA | *Coconut cream*

MACARRON DE FRUTAS VERMELHAS | *Red berries macaron*

TARTELETTE CAFÉ E BAUNILHA | *Coffee and vanilla tartlette*

BLONDIE DE CHOCOLATE BRANCO E SORVETE DE MOUSSE DE MARACUJÁ | *White chocolate blondie with passion fruit mousse ice cream*

CHEESECAKE DE QUEIJO MINAS E JABUTICABA | *Brazilian minas cheesecake with jabuticaba*

ESPUMANTE & VINHO | SPARKLING WINE & WINE

CHANDON BRUT
CHARDONNAY TANTEHUE 2016 - CHILE
VIÑAMALEA 2014 – ESPANHA (Spain)

SUCOS NATURAIS | NATURAL JUICES

LARANJA, MELANCIA, LIMÃO E ABACAXI
Orange, watermelon, lemon and pineapple

REFRIGERANTES E ÁGUA AROMATIZADA
SOFT DRINKS AND FLAVOURED WATER

R\$265 + 13% taxa de serviço por pessoa
R\$265 + 13% per person




Horário de abertura / Opening hours

Brunch / Brunch

Sáb, dom e feriados 12h – 17h

Sat, Sun and Bank holidays, 12pm – 5pm

Legendas / Subtitles

-  Veganos / Vegan
-  Vegetariano/Vegetarian
-  Sem glúten /Gluten free

Todos nossos preços estão sujeitos a 13% de taxa de serviço
All our prices are in Brazilian Real and subject to 13% of service charge