

## 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", DANISH  
BRIOCHE, FOLHADOS E GELÉIAS, MEL E MANTEIGA

#### JUÇÁÍ

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, HOLLANDAISE,  
PRESUNTO E QUEIJO

#### ROYAL BENEDITINOS

OVO POCHÊ, TORRADAS, HOLLANDAISE  
E SALMÃO DEFUMADO

#### WAFFLES

COM MEL OU CALDA DE CHOCOLATE

#### PUDIM DE CHIA

COM BANANA CARAMELIZADA

#### TAPIOCA

COM GOJI BERRY E CREME DE RICOTA

## NA MESA

✓ HUMMUS DE AÇAFRÃO

BOLINHO DE BACALHAU COM AIL OLI DE PAPIKA

✓ CHOUX DE TOMATE COM RECHEIO DE QUEIJO

CROCANTE DE SALMÃO COM PONZO CREMOSO

✓ TOAST COM CAPONATA DE LEGUMES

## OS CONFORTÁVEIS

✓ SALADA DE QUINOA NO VAPOR DE MARACUJÁ  
MANGA, CASTANHAS BRASILEIRAS E HORTELÃ

#### SALADA CAESAR

DE PIPOCA DE FRANGO CROCANTE

#### CREME DE ABÓBORA

TRUFADO COM CROCANTE DE BACON

#### WRAP DE COSTELINHA SUÍNA

COM BARBECUE DE AÇÁÍ

✓ LASANHA DE COGUMELOS E ESPINAFRE  
AO MOLHO DE TOMATE PICANTE

#### ESPAGUETE À PUTANESCA

FEIJOADINHA DE FRUTOS DO MAR  
COM ARROZ DE COCO

#### PIRARUCU GRELHADO

COM RISOTO DE LIMÃO SICILIANO E PÓ DE ESPIRULINA

#### BRANDA DE BACALHAU

#### BOEUF BOURGUIGNON

COM ALIGOT E BRÓCOLIS SALTEADOS

## ADOÇANDO O MOMENTO

#### ENTREMET CHOCOLATE

COM CARAMELO E PRALINE DE AMENDOIM

TART DE COCO FRESCO  
COM ABACAXI E CAPIM LIMÃO

#### SAINT HONORÉ DE CUMARU

#### MACAROONS DE MARACUJÁ

#### CREME BRULÉ DE CAFÉ

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

## SPARKLING WINE & WINE

CHANDON BRUT  
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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 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

 SAFFRON HUMMUS

CODFISH MINIBALLS WITH PAPRIKA AIOLI

 TOMATOES CHOUX WITH CHEESE

CRUNCHY SALMON WITH CREAMY PONZO

 TOAST WITH VEGETABLES CAPONATA

## THE MAIN

 **QUINOA SALAD**  
WITH PASSIONFRUIT, MANGO, BRAZIL NUTS AND MINT

**CAESAR SALAD**  
WITH CRUNCHY CHICKEN

**PUMPKIN CREAM**  
TRUFFLED WITH CRISPY BACON

**PORK CHOP WRAP**  
WITH AÇAÍ BARBECUE

 **MUSHROOMS LASAGNA WITH SPINACH**  
AND SPICY TOMATOES SAUCE

**SPAGHETTI PUTTANESCA**

**SEAFOOD FEIJOADINHA**  
WITH COCONUT RICE

**GRILLED PIRARUCU**  
WITH LIME RISOTO AND SPIRULINA POWDER

**CODFISH BRANDADE**

**BOEUF BOURGUIGNON**  
WITH ALIGOT AND SAUTÉE BROCOLLI

## DESSERTS

**CHOCOLATE ENTREMET**  
WITH CARAMEL AND PEANUT PRALINE

**COCONUT TART**  
WITH PINEAPPLE AND LEMON GRASS

**CUMARU SAINT HONORÉ**

**PASSIONFRUIT MACAROONS**

**COFFEE CRÈME BRÛLÉE**

R\$287 per person  
+13% service charge