

POLVILHO BISCUITS AND ARTISANAL BREADS SERVED WITH GOAT
CHEESE, BUTTER AND OLIVE OIL 🍷 🍷 🌿 40

STARTERS

GREEN LEAVES WITH SERJÃO CHEESE, CASHEW VINAIGRETTE AND
TOASTED CHEESE BREAD CRUMBS 🌿 🍷 🍷 82

HEART OF PALM MILLE-FEUILLE WITH CANASTRA CHEESE AND
URUÇU HONEY 🌿 🍷 95

TUNA TARTARE WITH CRUNCHY RICE AND MUJOL CAVIAR 🍷 🍷 103

SCALLOPS, HEART OF PALM, GUANCIALE, BOKCHOY AND
SPICY PORK CONSOMMÉ 🍷 🌿 114

DUCK TORTELLINI AND GUANCIALE BROTH 🍷 🌿 108

MAIN COURSES

PASTA WITH MUSHROOMS, ARTICHOKE AND RUSTIC LEAVES 🌿 🍷 🌿 132

CATCH OF THE DAY, CAULIFLOWER AND PISTACHIO COUSCOUS
WITH LEMON SAUCE 🍷 🍷 176

GRILLED OCTOPUS, QUINOA AND GUANCIALE RISOTTO, VEGETABLES
AND POPCORN FOAM 🍷 🍷 🌿 180

SHRIMP, RISONI AND TOASTED CUPUAÇU GEL 🍷 188

CATCH OF THE DAY, PLANTAIN CROQUETTE, SANTARÉM BEANS,
TUCUPI SAUCE AND ROE 🍷 🍷 🌿 178

PORK BELLY WITH MOLASSES, CORN PURÉE, CRISPY SAGO AND
GRAIN MUSTARD 🍷 🌿 174

LAMB WITH PROVENCAL CRUST, CANASTRA CHEESE RISOTTO, PALETTE
AND ROSEMARY SAUCE 🍷 🌿 185

WAGYU BEEF WITH MAXIXE RELISH, JABUTICABA GEL AND
POTATO GNOCCHI 🍷 🌿 206

DESSERTS

TAPIOCA TEXTURES WITH LIMONCELLO GRANITE, LEMON AND
CUCUMBER CURD 🍷 42

FRANGIPANI, FERMENTED FIG AND PEPPER COMPOTE WITH SMOKED
CHEESE ICE CREAM 🍷 🍷 🌿 49

CHOCOLATE ENTREMET WITH MALTED CREAM AND SESAME PRALINE 🍷 🍷 49

MILK PUDDING WITH SWEET RICE ICE CREAM AND BRAZIL
NUTS CRUNCH 🍷 45

emile
RIO DE JANEIRO

*These dishes are prepared with gluten-free ingredients however, they may contain gluten traces.

All our prices are in Brazilian real and subject to 15% service charge.

N.Procon 151 - N. Vigilância Sanitária 1746.


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