

HORÁRIO DE ABERTURA / OPENING HOURS

CAFÉ DA MANHÃ / BREAKFAST

DIARIAMENTE, 6H – 11H

DAILY, 6AM – 11AM

ALMOÇO / LUNCH

SEG – SEX 12:15H – 15H

MON – FRI, 12:15PM – 3PM

JANTAR / DINNER

DIARIAMENTE 19H – 23H - EMILE

DAILY, 7PM – 11PM

QUARTA À SÁBADO - 19H – 23H – ROOFTOP

WED - SAT, 7PM – 11 PM

Legendas / Menu Key

 PRATOS SEM LEITE E DERIVADOS / DAIRY-FREE DISHES

 PRATOS SEM GLÚTEN / GLUTEN FREE DISHES

 PRATOS VEGANOS / VEGAN DISHES

 PRATOS VEGETARIANOS / VEGETARIAN DISHES

 CONTÉM NUTS / CONTAINS NUTS

 *ESTES PRATOS SÃO PRODUZIDOS COM INGREDIENTES SEM GLÚTEN PORÉM OS MESMOS PODEM CONTER TRAÇOS.

*THESE DISHES ARE PREPARED WITH GLUTEN-FREE INGREDIENTS HOWEVER, THEY MAY CONTAIN GLUTEN TRACES.

TODOS NOSSOS PREÇOS ESTÃO SUJEITOS A 15% DE TAXA DE SERVIÇO
PRICES ARE IN BRAZILIAN REAIS (BRL) AND SUBJECT TO A 15% SERVICE CHARGE.

N.PROCON 151 - N. VIGILÂNCIA SANITÁRIA 1746

EMILIANO

CAFÉ DA MANHÃ | BREAKFAST



CAFÉ DA MANHÃ

R\$185 POR PESSOA + 15% TAXA DE SERVIÇO

CAFÉ FILTRADO, ESPRESSOS, CAPPUCINO, MACCHIATO, LATTE
VARIEDADE DE CHÁS

☉ LEITE: INTEGRAL, DESNATADO, AMÊNDOAS E AVEIA

SUCOS DE FRUTA NATURAL: LARANJA, DETOX E MELANCIA

ÁGUA DE COCO, MATE DA CASA E SMOOTHIES

✓ FRUTAS FRESCAS DA ESTAÇÃO

✓☉ IOGURT, GRANOLA E MEL

✓ AÇAÍ COM BANANA

✓☉ PUDIM DE CHIA

✓ SALADA DE FRUTAS

✓☉ PORÇÃO DE CEREAIS: SUCRILHOS, GRANOLA, AVEIA E CHIA

☉ SELEÇÃO DE PÃES ARTESANAIS, PÃES DE QUEIJO E “VIENNOISERIES”:

MANTEIGA, CREAM CHEESE E GELÉIAS ARTESANAIS

SELEÇÃO DE FRIOS: QUEIJO GOUDA, MINAS FRESAL, PEITO DE PERU E PRESUNTO

✓ OVOS PREPARADOS À SUA ESCOLHA: MEXIDO, FRITO, COZIDO, POCHÊ

OMELETES: QUEIJO, PRESUNTO BACON, TOMATE, COGUMELO OU ERVAS

✓ OVOS BENEDITINOS: OVO POCHÊ, MUFFIN, MOLHO HOLLANDAISE, PRESUNTO E QUEIJO

OVOS ROYAL: OVO POCHÊ, MUFFIN, MOLHO HOLLANDAISE E SALMÃO DEFUMADO

CROQUE MONSIEUR: PRESUNTO, QUEIJO GRUYÈRE, MOLHO BÉCHAMEL

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

☉ TAPIOCA COM PEITO DE PERU E QUEIJO

✓☉ TAPIOCA DE OVO MEXIDO E QUEIJO MINAS

✓☉ TAPIOCA DE BANANA ASSADA E CANELA

✓☉ CUSCUZ DE QUEIJO COALHO COM MANTEIGA DE GARRAFA

☉ CUSCUZ DE CARNE SECA COM QUEIJO COALHO

✓☉ TOAST DE CREME DE ABACATE, OVO POCHÊ

✓☉ TOAST DE COGUMELoS COM HUMMUS DE GRÃO DE BICO

☉ RABANADA DE BRIOCHE COM CALDA DE CARAMELO E FRUTAS VERMELHAS

PANQUECA COM BANANA, MEL E FLOR DE SAL

BREAKFAST

BRL 185 PER PERSON + 15% SERVICE CHARGE

FILTERED COFFEE, ESPRESSOS, CAPPUCINO, MACCHIATO, LATTE
SELECTION OF TEAS

☉ MILK: WHOLE, SKIMMED, ALMOND AND OAT

FRESH FRUIT JUICES: ORANGE, DETOX AND WATERMELON

COCONUT WATER, YERBA MATE ICE TEA AND SMOOTHIES

✓ FRESH FRUITS

✓☉ YOGURT, GRANOLA AND HONEY

✓ AÇAÍ WITH BANANA

☉✓ CHIA PUDDING

✓ FRUIT SALAD

✓☉ CEREAL SELECTION: CORN FLAKES, GRANOLA, OAT AND CHIA

☉ EMILIANO HOMEMADE BREADS, CHEESE BREAD AND “VIENNOISERIES”:

BUTTER, CREAM CHEESE AND HOMEMADE JAMS

SELECTION OF COLD CUTS: GOUDA CHEESE, MINAS FRESAL, TURKEY BREAST AND HAM

✓ EGGS PREPARED AT YOUR CHOICE: SCRAMBLED, FRIED, BOILED AND POACHED

OMELET: CHEESE, HAM, BACON, TOMATO, MUSHROOM AND HERBS

✓ EGGS BENEDICT: POACHED EGGS, MUFFIN, HOLLANDAISE SAUCE, HAM AND CHEESE

EGGS ROYALE: POACHED EGGS, ENGLISH MUFFIN, HOLLANDAISE SAUCE AND SMOKED SALMON

CROQUE MONSIEUR: HAM, GRUYÈRE CHEESE, BÉCHAMEL SAUCE

CROQUE MADAME: HAM, GRUYÈRE CHEESE, BÉCHAMEL SAUCE AND FRIED EGG

☉ TAPIOCA WITH TURKEY BREAST AND CHEESE

✓☉ TAPIOCA WITH SCRAMBLED EGGS AND WHITE CHEESE

✓☉ TAPIOCA WITH BANANA AND CINNAMON

✓☉ COUSCOUS WITH COALHO CHEESE AND CLARIFIED BUTTER

☉ COUSCOUS WITH SUN-DRIED BEEF AND COALHO CHEESE

✓☉ TOAST WITH AVOCADO CREAM, POACHED EGG

✓☉ MUSHROOM TOAST WITH CHICKPEA HUMMUS

☉ BRIOCHE FRENCH TOAST WITH CARAMEL SAUCE AND BERRIES

PANCAKE WITH BANANA, HONEY AND FLEUR DE SEL