


K KÜCHE

COUVERT

Couvert **R\$ 40,00**
Preparation of the day | Pate | Olive oil | Butter


APPETIZER

Tataki  **R\$ 70,00**
*Seared tuna with sesame crust | Teriyaki | Bahia orange |
Herbal emulsion | Mustard pickle*

Crostini Brie **R\$ 63,00**
*Breaded brie | Natural fermentation bread | Fresh fig |
Blackberry jam | Parma ham*

Octopus Carpaccio **R\$ 68,00**
Kimchi emulsion | Herb olive oil | Mini arugula | Mix of sprouts

Sautierten pilsen **R\$ 66,00**
*Sauteed mushrooms | Poached free range egg | Sausage farofa |
Local Cheese | Tuile*




Bruschetta  **R\$ 49,00**
Activated charcoal bread | Pesto | Roasted tomato | Crispy Mozzarella

Ceviche   **R\$ 68,00**
*Tuna | Leche de tigre | Sweet potato Chips | Mango |
Coriander | Purple onion*

Scallops **R\$ 71,00**
Grilled scallops | Coconut cream | Sparkling wine | Lemon confit | Tuile

Burrata toast **R\$ 68,00**
Asparagus | Dry curd | Parma Crispy | Pistachio

Steak tartare  **R\$ 69,00**
Filet mignon | Egg yolk | Potato Chips | Home aioli

Ratatouille    **R\$ 65,00**
Mini vegetables | Roasted tomato sauce

SALADAS

Naturale di mozzarella  **R\$ 53,00**
Raw tomato confit | Olive tapenade | Basil gel









Caesar **R\$ 65,00**
Lettuce | chicken baits | Croutons | Caesar sauce

Seasonal fruits  **R\$ 63,00**
Bitter leaves | Burrata | Parma Ham | Balsamic | Honey | Pistachio

Ort Sala **R\$ 62,00**
*Mix of leaves | Tuna | Purple onion | Croutons | Cherry tomato |
Palm heart | Coalho cheese | House sauce*

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SOUPS/CREAMS








Cheese Fonduta 	RS 69,00
<i>Mantiqueira cheese Poached egg Mushroom Mix Mujol roe</i>	
Spinach cream  	RS 61,00
<i>Asparagus Lemon zest</i>	
Mushroom cream  	RS 64,00
<i>Truffle oil Mix of sprouts</i>	
Smoked Pumpkin cream  	RS 63,00
<i>Smoked ricotta Avocado oil</i>	
Palm Heart cream 	RS 69,00
<i>Truffle oil Sliced almonds</i>	

MEAN DISHES

MASSAS

Spätzle	RS 85,00
<i>Meat ragout Duck ragout Local cheese</i>	
Fettucine 	RS 83,00
<i>Rib ragout Cherry tomato Fresh herbs</i>	
Spaghetti with baits	RS 81,00
<i>Pasta in butter Mignon baits Broccoli</i>	
Purple gnocchi  	RS 73,00
<i>Purple sweet potato Mantiqueira cream cheese Pesto sauce</i>	
Ricotta Gnocchi	RS 85,00
<i>Buffalo ricotta Spinach Local Cheese Herb butter Almonds</i>	
Spaghetti al nero di seppia	RS 129,00
<i>Lobster Sparkling sauce Mustard pickle Sicilian lemon</i>	

RISOTTOS

Mushroom risotto 	RS 117,00
<i>Mignon medallion Demi-glace</i>	
Pear 	RS 112,00
<i>Mignon medallion Gorgonzola Nuts Demi-glace</i>	
Sicilian lemon  	RS 88,00
<i>Marinated zucchini Local cheese Green oil</i>	
Black rice   	RS 89,00
<i>Mushroom Mix Fresh Palm heart Sicilian lemon</i>	



Gluten free



Lactose free



Vegan





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FISHES AND SEA FOOD

Lobster	R\$ 148,00
<i>Grilled lobster Black rice Romesco sauce Bisque</i>	
Salmon 	R\$ 132,00
<i>Grilled salmon Leek risotto Citrus sauce</i>	
Trout	R\$ 115,00
<i>Grilled trout Banana farofa Sauté potatoes Almond and pine nut sauce</i>	
Pistachio crusted sea bass 	R\$ 112,00
<i>Sea bass at low temperature Coconut mousseline Banana tartare Mustard Leaf Purple onion</i>	
Lila Octopus 	R\$ 135,00
<i>Sautéed octopus Purple sweet potato puree Shallot Cherry tomato</i>	
Cod 	R\$ 139,00
<i>Cod at low temperature Pea cream Almond cream Punched potatoes Broccoli branch Tapenade Cured egg yolk</i>	
Casarecce caprese	R\$ 112,00
<i>Shrimp Bisque Cherry tomato Buffalo mozzarella Mini arugula</i>	

CHICKEN

Canard Magret	R\$ 144,00
<i>Grilled magret Parsnip mousseline Endive Portobello Mushroom</i>	
Duck brothy rice 	R\$ 115,00
<i>Confit duck Ora-pro-nóbis Tucupi</i>	
Supreme 	R\$ 102,00
<i>Chicken supreme at low temperature Quirera risotto Cress Truffle oil</i>	

MEAT

Bem brasileiro 	R\$ 145,00
<i>Large steak Coalho cheese Onion puree Bean vinaigrette Demi-glace</i>	
Pork Prime rib	R\$ 110,00
<i>Ricotta gnocchi Purple sauerkraut Demi-glace Red wine</i>	
Seasoned medallion	R\$ 116,00
<i>Seasoned Filet mignon Herb crust Potato mousseline Mustard sauce</i>	
Wiener schnitzel	R\$ 115,00
<i>Breaded Filet mignon Potato with bernaise Berries gastrique</i>	
Beef rib	R\$ 124,00
<i>Rib at low temperature Dauphinoise potato Herb salad Reduced Tucupi Demi-glace</i>	



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CHILDREN'S

Spaghetti with baits <i>Pasta in butter Filet mignon baits Fries</i>	R\$ 66,00
Spaghetti bolognese <i>Pasta with bolognese sauce Fries</i>	R\$ 61,00
Chicken Strogonoff <i>Rice Shoestring potatoes</i>	R\$ 56,00
Beef Strogonoff <i>Rice Shoestring potatoes</i>	R\$ 65,00
Chicken Paillard <i>Grilled or milanese Rice Vegetables Fries</i>	R\$ 56,00
Mignon scallop <i>Rice Vegetables Fries</i>	R\$ 68,00

RACLETTE EXPERIENCE

All suggestions will be covered at the table with Mantiqueira cheese raclette.

Experience to share (for 2 people)	R\$ 290,00
<ul style="list-style-type: none">- Chorizo steak- Grilled vegetable- Raw ham- Italian mini baguette	



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DESERTS

Linzertorte <i>Mini pecan pie Salty caramel Dulce de leche ice cream</i>	R\$ 59,00
Braun und Schwarz <i>Belgian chocolate brownie Fudge Black Tuile Chocolate ice cream</i>	R\$ 52,00
Pudding <i>Milk pudding Vanilla bean Caramel Peanut praline</i>	R\$ 49,00
Tiramissu mille-feuille <i>Puff pastry Coffee ice cream Marsala cream Mascarpone cream</i>	R\$ 55,00
Apfelstrudel <i>Cinnamon ice cream Crumble Cumaru cream</i>	R\$ 54,00
Tarte Tatin <i>Seasonal fruits Honey Spices Yogurt ice cream</i>	R\$ 59,00
Mango und Kokosnuss  <i>Mango and ginger compote Coconut Sorbet Curry tuile</i>	R\$ 47,00
Black Forest <i>Chocolate dome Cherry ice cream White chocolate tuile</i>	R\$ 54,00
Rote Grütze <i>Vanilla ice cream White chocolate zest Red fruit syrup Meringue</i>	R\$ 49,00

DRINKS

Premium still mineral water 330 ml	R\$ 10,00
Premium sparkling mineral water 330 ml	R\$ 10,00
Coconut water 330 ml	R\$ 14,00
Soda	R\$ 9,90
Natural juice <i>Orange, pineapple with mint or strawberry</i>	R\$ 16,00
Del Valle juice <i>Peach or grape</i>	R\$ 9,00
Whole grape juice 300 ml	R\$ 16,00
Espresso	R\$ 13,00
Drink Ort <i>Blackberry, raspberry, sicilian lemon e tahiti lime - no alcohol</i>	R\$ 19,00
Radler <i>Beer with sprite</i>	R\$ 25,00
Clericot 750 ml <i>White wine, Countreau and fruits</i>	R\$ 205,00



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The sale of alcoholic beverages to minors under 18 is prohibited. If you drink do not drive.