



Gran Café - R\$210

Seleção de sucos, cafés, pães artesanais, frutas frescas, pão de queijo e a escolha de dois itens de nossas especialidades selecionadas abaixo.

Selection features juices, coffees, artisanal breads, fresh fruit, Brazilian cheese bread, and a choice of two items from our specialties listed below.

Tartines & Sanduíches

Tartines & Sandwiches - R\$85

Tartine de avocado, queijo feta, tomate, pepino, cebola-roxa, vinagrete de romã, sementes de abóbora ♣♥✱
Avocado tartine, feta cheese, tomato, cucumber, red onion, pomegranate vinaigrette, pumpkin seeds

Tartine de queijo cottage, mirtilo, tomilho, mel de abelha nativa, avelã ♣♥✱
Cottage cheese tartine, blueberry, thyme, native bee honey, hazelnut

Misto-quente, presunto Royale e queijo Gruyère
Grilled ham and Gruyère sandwich

Bagel, salmão gravlax artesanal, cream cheese, limão-siciliano, mini alcáparas, cebola-roxa, tomate ✱
Bagel, artisanal gravlax salmon, cream cheese, lemon, baby capers, red onion, tomato

Tapioca rendada de queijo meia-cura, catupiry, tomate, orégano
Crispy tapioca with semi-cured Brazilian cheese, catupiry, tomato, oregano ♣✱

Ovos Orgânicos / Organic Eggs - R\$85

Ovos pochê, salsa de tomates, coalhada de ovelha, chili oil, dill, croutons de focaccia ♣✱
Poached eggs, tomato salsa, sheep's labneh, chili oil, dill, focaccia croutons

Ovos mexidos, queijo de cabra, kale, salsa de trufas negras
Scrambled eggs, goat cheese, kale, black truffle salsa ♣♣✱

Ovos pochê, avocado, azeite extra-virgem, pão de cereais ♣✱
Poached eggs, avocado, extra-virgin olive oil, multigrain bread

Omelete de presunto artesanal e queijo meia-cura ♣✱
Ham and semi-cured cheese omelette

Ovos beneditinos (presunto ou salmão ou espinafre) ✱
Eggs benedict (ham or salmon or spinach)

Ovo frito, aspargos, salmão gravlax, raspas de limão-siciliano ♣♣✱
Fried egg, asparagus, gravlax salmon, lemon zest

Saudáveis / Healthy - R\$75

Omelete de claras, cogumelos salteados, espinafre, manjeriço ♣♣♥
Egg white omelette, sautéed mushrooms, spinach, basil

Iogurte natural de ovelha, frutas da estação, pólen de abelhas nativas ♥ ✱
Sheep's milk yogurt, seasonal fruits, native bee pollen

Pudim de chia de cupuaçu, frutas laminadas, maple syrup, granola artesanal ♣♣♥
Cupuaçu pudding, sliced fruits, maple syrup, homemade granola

Açaí, banana, morango, granola artesanal ♣♥
Açaí, banana, strawberry, homemade granola

Mingau de aveia, banana-da-terra, pasta de amendoim ♣♣♥
Oat porridge, plantain, peanut butter

Tapioca com chia, linhaça e castanha-do-brasil, queijo cottage, ovo cozido, ciboulette, azeite do nosso blend ♣♥
Tapioca with chia, flaxseed and Brazilian nuts, cottage cheese, boiled egg, chives, house-blend olive oil

Doces / Sweets - R\$65

French toast de pão de banana, chantilly de cumaru, calda toffee ♣
Banana bread French toast, tonka bean whipped cream, toffee sauce

Panquecas, maple syrup ♣
Pancakes, maple syrup

Bolo de fubá, goiabada cremosa ♣♣
Cornmeal cake, creamy guava paste



La sagesse est une femme.

Mimosa - R\$120

Bloody Mary - R\$75

Taça Champagne Perrier Jouet - R\$250



Sucos frescos

Freshly squeezed juices ♡ - R\$35

Sucos especiais

Special juices ♡ - R\$35

Água de coco, gengibre, mel nativo
Coconut water, ginger, native honey

Açaí, maracujá, água de coco
Açaí, passion fruit, coconut water

Água de coco, pepino, hortelã
Coconut water, cucumber, fresh mint

Smoothies ♡ - R\$48

Água de coco, YORGUS sem lactose, iogurte de manga, maracujá e leite de coco em pó
Coconut water, lactose free YORGUS, mango yogurt, passion fruit, coconut milk powder

Suco de maçã 100% natural, água, abacaxi, maçã, espinafre, repolho, limão, gengibre em pó
100% Natural apple juice, water, pineapple, apple, spinach, cabbage, lime, ginger powder

Castanha de caju e leite de coco, banana, tâmaras, Supercoffee Baunilha, Whey Protein de baunilha, chocolate crunch zero
Cashew nut, coconut milk, banana, dates, Supercoffee vanilla, vanilla Whey

Cafés

Coffee

R\$25

Espresso, carioca

R\$35

Espresso duplo | cappuccino | latte | macchiato | americano | café gelado | café moça | coco café | chai latte
Double espresso | cappuccino | latte | macchiato | Americano | iced coffee | moça coffee | coconut coffee | chai latte

Seleção de chás

Tea Selection - R\$35

English breakfast | earl grey | chá verde | rooibos capim santo | camomila | hortelã
English breakfast | earl grey | green tea | rooibos | lemongrass | chamomile | fresh mint Protein, chocolate crunch zero



Entradas / Appetizers

- ✳️ Queijos brasileiros, nossa charcuterie, compota artesanal, pickles
Brazilian cheeses, our charcuterie, homemade compote, pickles - R\$210

- Caviar, blinis, sour cream, ovo cozido, ciboulette
Caviar, blinis, sour cream, boiled eggs, chives
30g - R\$1.500 | 50g - R\$2.170 | 125g - R\$5.000

- Croqueta de cordeiro, gergelim, molho agridoce
Lamb croquette, sesame seeds, sweet and sour sauce - R\$105

- 🍷 Snack de tartar Angus, mostarda à l'ancienne, emulsão defumada, pickles de cebola-roxa
Angus tartare snack, à l'ancienne mustard, smoked emulsion, pickled red onions - R\$95

- 🍷✳️ Burrata, compota de figos, aceto balsâmico envelhecido, azeite extravirgem, cerefólio
Burrata, fig compote, aged balsamic vinegar, extra virgin olive oil, chervil - R\$120

- 🍷🍷🍷 Baby romana, tataki de atum, ovo de codorna, ovas de truta, cebola-roxa, ervilha torta, azeitonas, mandioquinha allumette, vinagrete de vinho tinto
Baby romaine, tuna tataki, quail egg, trout roe, red onion, sugar snap peas, olives, baroa potato allumette, red wine vinaigrette - R\$125

- 🍷✳️🍷 Folhas orgânicas, gorgonzola doce, nozes pecan, crudités de pêra, vinagrete balsâmico
Organic leaves, gorgonzola dolce, pecan nuts, pear crudités, balsamic vinaigrette - R\$105

- 🍷🍷🍷🍷 Beterraba assada, morangos marinados, avocado, vinagrete de jerez, rúcula selvagem
Roasted beetroot, marinated strawberries, avocado, jerez vinaigrette, wild arugula - R\$90

- 🍷🍷✳️ Tartar de salmão, rabanete, avocado, vinagrete de gengibre
Salmon tartare, radish, avocado, ginger vinaigrette - R\$125

- ✳️ Carpaccio de filé mignon, emulsão de parmesão, alcáparras crocantes, pinolis, rúcula selvagem, lascas de parmesão
Beef carpaccio, parmesan emulsion, crispy capers, pine nuts, wild arugula, parmesan cheese - R\$115

Pizzetas

- 🍷✳️ Mozzarella de búfala, tomates, manjeriço, azeite de alho
Buffalo mozzarella, tomatoes, basil, garlic oil - R\$110

- 🍷✳️ Trufa, queijo de cabra, avelãs tostadas, cebola caramelizada
Truffle, goat cheese, roasted hazelnuts, caramelized onions - R\$125

- ✳️ Pepperoni artesanal, queijo Orobó, óleo de pimenta, pickles de erva-doce
Homemade pepperoni, Orobó cheese, chili oil, fennel pickles - R\$110

Sanduíches / Sandwiches

- ✳️ Cheeseburger de wagyu, bacon artesanal, cheddar inglês, cebola crocante, pickles, batata frita
Wagyu cheeseburger, homemade bacon, English cheddar, crispy onion, pickles, French fries - R\$150

- ✳️ Club sandwich de frango orgânico, bacon, ovos, avocado, alface romana, tomates assados, batata frita
Organic chicken club sandwich, bacon, eggs, avocado, romaine lettuce, roasted tomatoes, French fries - R\$110

- 🍷🍷 Hambúrguer vegano de quinoa e cogumelos, maionese de avocado, pickles, cebola crocante, tomate assado, alface, batata frita
Quinoa and mushroom vegan burger, avocado mayo, pickles, crispy onion, roasted tomato, lettuce, French fries - R\$95

- 🍷 Pastrami artesanal, salada coleslaw defumada, emulsão de mostarda Dijon, batata frita
Homemade pastrami, smoked coleslaw salad, Dijon mustard emulsion, French fries - R\$110



Jamais aucune économie.

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Pratos Principais / Main Courses

🌿🍷🍷🍷 Mil folhas de abobrinha, bolonhesa de cogumelos, azeite de manjeriç o, r cula selvagem
Courgettes mille-feuille, mushroom bolognese, basil oil, wild arugula - R\$145

🍷🍷 Raviole de mozzarella de b fala, fonduta de trufas, avel s tostadas
Buffalo mozzarella ravioli, truffle fonduta, toasted hazelnuts - R\$155

🍷🍷 Polvo grelhado, batata bolinha, emuls o de p prika, salada de PANCs
Grilled octopus, baby potatoes, paprika emulsion, PANCs salad - R\$185

🍷 Camar es grelhados, pur  de palmito pupunha, pupunha salteado, vinagrete de trufa
Grilled shrimp, palm heart puree, saut e palm heart, truffle vinaigrette - R\$210

Lasanha de bacalhau, cebola caramelizada, creme de espinafre
Cod fish lasagne, caramelized onion, creamy spinach - R\$185

🍷🍷 Salm o grelhado, iogurte c trico, ervilha-torta e aspargos salteados, tomate confitado, palmito pupunha
Grilled salmon, citric yogurt, snow peas, saut ed asparagus, confit tomatoes, heart of palm - R\$170

🍷 Magret de pato, pur  de batatas e cenouras, molho r ti e mirtilos
Duck breast, potatoes and carrots puree, r ti and blueberry sauce - R\$195

🍷 Fil  mignon grelhado, molho mostarda, batata e batata-doce salteadas, salada de folhas de mostarda
Grilled filet mignon, mustard sauce, saut ed potato and sweet potato, mustard leaves salad - R\$180

Fraldinha   milanesa, aspargos grelhados, molho soubise, r cula selvagem, cebola-roxa
Milanese flank steak, grilled asparagus, soubise sauce, wild arugula, red onions - R\$165

🍷 Ossobuco de cordeiro, mil-folhas de mandioquinha, molho r ti com trufas
Lamb ossobuco, baroa potato mille-feuille, truffled r ti sauce - R\$185

PARTNERS IN PROVENANCE

Priorizamos a sele o de produtos certificados como sustent veis e buscamos incorporar produtos de origem local sempre que poss vel, com foco na redu o das emiss es de carbono.
We prioritize the selection of certified sustainable products and strive to embrace locally sourced options whenever possible, with a focus on reducing carbon emissions.



Mais detalhes sobre nosso fornecimento respons vel:
More details on our responsible sourcing:




🌿 VEGANIZADO / VEGETARIAN 🍷 VEGANO / VEGAN 🍷 SEM GL TEN / GLUTEN FREE 🍷 SEM LACTOSE / DAIRY FREE
🍷 SAUD VEL / HEALTHY 🍷 PARCEIROS REGIONAIS / PARTNERS IN PROVENANCE

POR FAVOR, INFORME NOSSA EQUIPE SOBRE QUAISQUER ALERGIAS OU RESTRI OES ALIMENTARES. TODOS OS PRE OS EST O EM REAIS. OS ITENS EST O SUJEITOS A 10% DE TAXA DE SERVI O.
PLEASE LET OUR TEAM KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS. ALL PRICES ARE LISTED IN BRAZILIAN REAIS. ALL ITEMS WILL BE SUBJECT TO A 10% SERVICE CHARGE.




Snacks


Pastel de cogumelos, salsa de trufas,
molho de pimenta caseiro  
*Fried mushroom empanadas, trufflex salsa,
homemade chili sauce - R\$95*



Pastel de costela, molho de pimenta caseiro 
Beef rib empanada, homemade chili sauce - R\$110



Croqueta de cordeiro, emulsão de especiarias 
Lamb croquette, spiced emulsion - R\$105

Entradas / Starters


Salada de folhas orgânicas, salmão gravlax, crudités
de legumes, avocado, cebola crocante, citronette   
*Organic leaf salad, gravlax salmon,
vegetable crudités, avocado,
crispy onion, citronette - R\$120*


Salada Caesar, frango grelhado, pastrami artesanal,
molho Caesar, croutons 
*Caesar salad, grilled chicken, homemade pastrami,
Caesar dressing, croutons - R\$120*


Crudo de robalo, aguachile de romã,
azeite de shiso, crocante de arroz  
*Sea bass crudo, pomegranate aguachile,
shiso oil, crispy rice - R\$125*

Steak tartare, chips de batata, gema curada  
*Steak tartare, potato chips,
cured egg yolk - R\$120*


Pizzeta



Linguiça defumada,
cebola roxa, erva-doce, chili oil 
*Smoked sausage, red onion, fennel,
chili oil - R\$110*


Pastrami artesanal, emulsão de mostarda Dijon,
picles de rabanete 
*Homemade pastrami, Dijon mustard
emulsion, pickled radish - R\$120*




Cordeiro, molho tahine, cebola crocante 
*Lamb, tahini sauce,
crispy onion - R\$120*



Principais / Main course


Steak à milanesa, emulsão de cebola
caramelizada, salada morna de legumes 
*Milanese steak, caramelized onion
emulsion, warm vegetable salad - R\$180*



Arroz de costela, cebolas assadas, emulsão de cebola caramelizada  
*Beef rib rice, roasted onions,
caramelized onion emulsion - R\$175*

Schnitzel de frango, salada de batatas, rúcula selvagem 
Chicken schnitzel, potato salad, wild arugula - R\$155


Robalo grelhado, mil-folhas de mandioquinha,
ervilha-torta, molho de especiarias   
*Grilled sea bass, baroa potato mille-feuille,
snow peas, spice sauce - R\$180*



Salmão grelhado, risoto de tomate
confitado, aspargos grelhados  
*Grilled salmon, confit tomato risotto,
grilled asparagus - R\$180*

Black cod marinado no missô, purê de edamame, salada de erva-doce 
*Miso-marinated black cod,
edamame purée, fennel salad - R\$180*


Steak grelhado, molho de cogumelos, batata ao murro  
Grilled steak, mushroom sauce, smashed potatoes - R\$185


Linguine, bolonhesa de cogumelos  
Linguine, mushroom bolognese - R\$155


Paleta de cordeiro cozida em baixa temperatura,
couscous de açafrão, harissa 
*Slow-cooked lamb shoulder,
saffron couscous, harissa - R\$195*

Fried rice, legumes tostados, molho oriental,
crocante de alho-poró, castanha de caju  
*Fried rice, roasted vegetables, oriental sauce,
crispy leek, cashew nuts - R\$120*

Sanduíches / Sandwiches

Hambúrguer 180 g, pastrami artesanal, cebola
caramelizada, rúcula, emulsão de páprica, batata rústica 
*180 g burger, homemade pastrami, caramelized onion,
arugula, paprika emulsion, rustic potatoes - R\$150*


























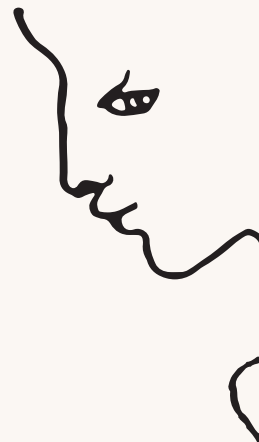





Sanduíche de salmão gravlax, emulsão de dill,
rúcula, erva-doce, batata rústica ou salada de folhas 
*Gravlax salmon sandwich, dill emulsion,
arugula, fennel, rustic potatoes
or green salad - R\$115*

Sanduíche de pastrami artesanal, picles,
mostarda Dijon, batata rústica 
*Homemade pastrami sandwich, pickles,
Dijon mustard, rustic potatoes - R\$120*

 VEGETARIANO / VEGETARIAN  VEGANO / VEGAN  SEM GLÚTEN / GLUTEN FREE  SEM LACTOSE / DAIRY FREE
 SAUDÁVEL / HEALTHY  PARCEIROS REGIONAIS / PARTNERS IN PROVENANCE


PARA QUALQUER INTOLERÂNCIA, POR FAVOR INFORME NOSSA EQUIPE.
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Café da Manhã - R\$220
BreakfastCafé, leite vegetal  
*Coffee, plant-based milk*Suco de fruta natural   
*Fresh fruit juice*Pães, compotas, pasta de chocolate, homus, tapenade  
*Breads, jams, chocolate spread, hummus, tapenade*Bolo de chocolate  
*Chocolate cake*Frutas, granola   
*Fresh fruits, granola***Ovo à sua escolha / Egg of your choice**Ovo mexido, frito, cozido ou omelete   
*Scrambled, fried, boiled egg or omelete*Avocado toast com ovo mole  
*Avocado toast with soft-boiled egg*Shakshuka   
*Shakshuka***Sobremesas / Desserts - R\$65**Trio de sorbet   
*Sorbet trio*Mousse de chocolate, coulis de maracujá  
*Chocolate mousse, passion fruit coulis*Sonhos de goiabada, sorbet de goiaba 
*Guava beignets, guava sorbet*Mil-folhas de pistache  
*Pistachio mille-feuille*Brownie de chocolate, sorbet de cupuaçu  
Chocolate brownie, cupuaçu sorbet**Ovo à sua escolha / Egg of your choice**Ovo mexido, frito, cozido ou omelete   
*Scrambled, fried, boiled egg or omelete*Avocado toast com ovo mole  
*Avocado toast with soft-boiled egg*Shakshuka   
*Shakshuka*Todas as carnes são Glat - Beit Yossef
*All meat is Glat - Beit Yossef*Nossos pães são Pas Isroel - Mezonot
*Our bread is Pas Isroel - Mezonot*Ingredientes Mehadrin min Hamehadrin
*Ingredients Mehadrin min Hamehadrin*Cozimento feito pelo método Beit Yossef
*Cooked according to the
Beit Yossef method*

Mashguiach Temidi

Hashgacha Beit Yaacov

Os drinks não estão sob supervisão da Hashgacha.
*Drinks are not under the
Hashgacha supervision.* VEGETARIANO / VEGETARIAN VEGANO / VEGAN SEM GLÚTEN / GLUTEN FREE SEM LACTOSE / DAIRY FREE SAUDÁVEL / HEALTHY PARCEIROS REGIONAIS / PARTNERS IN PROVENANCE

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Petiscos para compartilhar / Snacks to share

Carpaccio de filé mignon, emulsão de parmesão, alcaparras crocantes, pinoli, rúcula selvagem, lascas de parmesão ✨
Beef carpaccio, parmesan emulsion, crispy capers, pine nuts, wild arugula, shaved parmesan - R\$115

Burrata, compota de figos, aceto balsâmico envelhecido, azeite extravirgem, cerefólio ✨ ✨
Burrata, fig compote, aged balsamic vinegar, extra-virgin olive oil, chervil - R\$120

Folhas orgânicas, gorgonzola doce, nozes-pecã, crudités de pera, vinagrete balsâmico
Organic leaves, gorgonzola dolce, pecan nuts, pear crudités, balsamic vinaigrette - R\$105

Pizzetas

Mozzarella de búfala, tomates, manjeriço, azeite de alho ✨ ✨
Buffalo mozzarella, tomatoes, basil, garlic oil - R\$110

Trufa, queijo de cabra, avelãs tostadas, cebola caramelizada ✨ ✨
Truffle, goat cheese, toasted hazelnuts, caramelized onions - R\$125

Pepperoni artesanal, queijo Orobó, chili oil, pickles de erva-doce ✨
Homemade pepperoni, Orobó cheese, chili oil, fennel pickles - R\$110

Hambúguer / Burger

Cheeseburger de wagyu, bacon artesanal, cheddar inglês, cebola crocante, pickles, batata frita ✨
Wagyu cheeseburger, homemade bacon, English cheddar, crispy onions, pickles, French fries - R\$120

Sanduíche de pastrami artesanal, salada coleslaw defumada, emulsão de mostarda Dijon, batata frita ☞
Homemade pastrami sandwich, smoked coleslaw, Dijon mustard emulsion, French fries - R\$110

Pratos Principais / Main Courses

Ravioli de mozzarella de búfala, fonduta de trufas, avelãs tostadas ✨ ✨
Buffalo mozzarella ravioli, truffle fonduta, toasted hazelnuts - R\$135

Salmão grelhado, iogurte cítrico, ervilha-torta e aspargos salteados, tomate confit, palmito pupunha ☞
Grilled salmon, citrus yogurt, snow peas and sautéed asparagus, confit tomato, palm heart - R\$170

Filé mignon grelhado, molho de mostarda, batatas e batata-doce salteadas, salada de folhas de mostarda ☞
Grilled filet mignon, mustard sauce, sautéed potatoes and sweet potatoes, mustard leaf salad - R\$180

Ossobuco de cordeiro, mil-folhas de mandioquinha, molho rôti com trufas ✨
Lamb ossobuco, baroa potato mille-feuille, truffled rôti sauce - R\$185

Sobremesas / Desserts - R\$60

Torta de chocolate e caramelo ✨
Chocolate and caramel tart

Pavlova, frutas brasileiras ✨ ☞
Pavlova, Brazilian fruits

Refrigerantes / Soft drinks - R\$25

Guaraná Antarctica / Guaraná Antarctica Zero (no sugar)
Pepsi / Pepsi Black (no sugar)
Tônica Antarctica / Tônica Antarctica Zero (no sugar)
Soda Limonada / Soda Limonada Zero (no sugar)

Águas / Water

Água Matarazzo sem gás 700ml - R\$25
Água Matarazzo com gás 700ml - R\$25

Sucos / Juices ♡ - R\$35

Suco natural de frutas
Freshly squeezed juices

Seleção de Chás / Tea Selection - R\$ 35

Carcadet, rooibos, English Breakfast, Earl Grey, capim-santo, camomila, hortelã fresca, chá verde
Carcadet, rooibos, English Breakfast, Earl Grey, lemongrass, chamomile, fresh mint, green tea

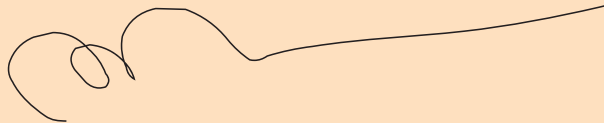
Café / Coffee

Espresso | Carioca - R\$ 25

Espresso duplo, americano, latte, cappuccino, macchiato, café gelado - R\$ 35
Double espresso, Americano, latte, cappuccino, macchiato, iced coffee

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Espumante e Champagne *Sparkling Wine & Champagne*

Perrier-Jouët Grand Brut 🍷
Champagne, França - *Taça R\$ 250 | Garrafa R\$ 960*

Perrier-Jouët Blason Rosé 🍷
Champagne, França - *Taça R\$ 249 | Garrafa R\$ 990*

Nosso Conde Brut 🍷
Serra Gaúcha, Brasil - *Taça R\$ 65 | Garrafa R\$ 260*

Vinho Branco / *White Wine*

Luiz Porto, Sauvignon Blanc
Minas Gerais, Brasil - *Taça R\$ 75 | Garrafa R\$ 300*

Santa Alegria, Chardonnay
Valle Central, Chile - *Taça R\$ 70 | Garrafa R\$ 280*

Petit Chablis, Chardonnay
França - *Taça R\$ 175 | Garrafa R\$ 680*

Vinho Laranja / *Orange Wine*

Folklore Naranja
Rivera, Uruguai - *Taça R\$ 75 | Garrafa R\$ 300*

Gérard Bertrand Orange Gold
Languedoc-Roussillon, França
Taça R\$ 175 | Garrafa R\$ 680

Vinho Rosé / *Rose Wine*

Marie Gabie, Cabernet Sauvignon
Campanha Gaúcha, Brasil - *Taça R\$ 75 | Garrafa R\$ 295*

Lisa Rosé - Merlot, Cinsault, Syrah, Grenache —
Provence, França - *Taça R\$ 85 | Garrafa R\$ 340*

Tormaresca Calafuria, Negroamaro
Salento, Itália - *Taça R\$ 98 | Garrafa R\$ 398*

Vinho Tinto / *Red Wine*

Miguel Minni, Cabernet Sauvignon 🍷 🍷
Mendoza, Argentina - *Taça R\$ 75 | Garrafa R\$ 290*

Le Parc du Château, Pinot Noir 2024
Borgonha, França - *Taça R\$ 155 | Garrafa R\$ 580*

Château Les Brulières de Beychevelle
Merlot, Cabernet Sauvignon
Bordeaux, França - *Taça R\$ 290 | Garrafa R\$ 1.160*

Vinhos Sobremesa & Fortificados *Dessert & Fortified Wines*

Taylor's Porto Tawny
Douro, Portugal - *Taça R\$ 100 | Garrafa R\$ 450*

Manzanilla "Viva La Pepa" 🍷
Sanlúcar de Barrameda, Espanha - *Taça R\$ 95 | Garrafa R\$ 550*

Licores - *R\$60*

Baileys | Licor 43 | Limoncello

Coquetéis | *Cocktails*

Fitzgerald - *R\$ 75*
Guavira - *R\$ 75*
Carajillo - *R\$ 75*
Negroni - *R\$ 75*

Dry Martini - *R\$ 75*
Limoncello Spritz - *R\$ 75*
Vermouth Clericot - *R\$ 75*
Paloma - *R\$ 85*

Vodka

Absolut Elyx - *R\$60*
Belvedere - *R\$95*

Ciroc - *R\$75*
Beluga - *R\$160*

Gin

Beefeater 24 - *R\$60*
Hendrick's - *R\$70*

Monkey 47 - *R\$120*

Tequila

Altos Plata - *R\$70*
Clase Azul Plata - *R\$750*
Clase Azul Reposado - *R\$900*

Don Julio Blanco - *R\$80*
Don Julio Reposado - *R\$140*
Don Julio Añejo - *R\$170*
Don Julio 1942 - *R\$600*

Whisky Single Malt

The Glenlivet Founders Reserve - *R\$85*
The Glenlivet Caribbean Reserve - *R\$85*
The Glenlivet 12 - *R\$95*
The Glenlivet 18 - *R\$220*
Talisker 10 - *R\$95*
The Singleton of Dufftown - *R\$70*
The Macallan Double Cask 12 - *R\$250*
The Macallan Sherry Oak 12 - *R\$250*
The Macallan Double Cask 15 - *R\$580*
The Macallan Double Cask 18 - *R\$900*

The Glenlivet 15 - *R\$150*
The Glenlivet 21 - *R\$275*
Aberlour 14 - *R\$150*

Blended Scotch Whisky

Royal Salute 21 Years - *R\$280*
Royal Salute Malts Blend 21 Years - *R\$280*
Royal Salute Grain 21 Years - *R\$500*
Royal Salute Polo Edition Rio de Janeiro - *R\$500*
Chivas Regal 18 Years - *R\$110*
Chivas Regal 25 Years - *R\$750*
Johnnie Walker Black Label - *R\$70*
Johnnie Walker Gold Label - *R\$105*
Johnnie Walker Blue Label - *R\$550*

Bourbon

Bulleit Bourbon - *R\$75*
Woodford Reserve - *R\$80*

Cervejas | *Beers* - *R\$50*

Stella Artois Pure Gold
Patagonia Ipa
Corona | Corona Cero

🌿 VEGETARIANO / VEGETARIAN 🥗 VEGANO / VEGAN 🍷 SEM GLÚTEN / GLUTEN FREE 🥛 SEM LACTOSE / DAIRY FREE
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🍷 ORGÂNICO / ORGANIC 🌱 SUSTENTÁVEL / SUSTAINABLE 🍷 NATURAL 🌱 BIODINÂMICO / BIODYNAMIC

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Vinho por taça / *Wine by glass*

Espumante e Champagne *Sparkling Wine & Champagne*

Perrier-Jouët Grand Brut 🍷
Champagne, França - **R\$250**

Perrier-Jouët Blason Rosé 🍷
Champagne, França - **R\$249**

Nosso Conde Brut, Serra Gaúcha, Brasil - **R\$65**

Cave Geisse Nature 🍷
Serra Gaúcha, Brasil - **R\$80**

Prosecco Ruggeri Giall'Oro Valdobbiadene, Itália - **R\$95**

Vinho Branco / *White Wine*

Fishing Monkey, Torrontés
Mendoza, Argentina - **R\$65**

Santa Alegria, Chardonnay
Vale Central, Chile - **R\$70**

Luiz Porto, Sauvignon Blanc
Minas Gerais, Brasil - **R\$75**

Grand Bateau Blanc
Bordeaux, França - **R\$120**

Ravello Chardonnay
Gramado, Brasil - **R\$145**

Petit Chablis, Chardonnay - França - **R\$175**

Vinho Laranja / *Orange Wine*

Folklore Naranja, Trebbiano 🍷
Rivera, Uruguai - **R\$75**

Era dos Ventos, Peverella 🍷
Serra Gaúcha, Brasil - **R\$180**

Gérard Bertrand Orange Gold 🍷
Chardonnay, Viognier, Grenache
Languedoc-Roussillon, França - **R\$175**

Vinho Rosé / *Rose Wine*

Paisajes de Los Andes, Cabernet Sauvignon, Syrah
Colchagua, Chile - **R\$65**

Marie Gabi, Cabernet Sauvignon
Campanha Gaúcha, Brasil - **R\$75**

Lisa Rosé, Merlot, Cinsault, Syrah, Grenache
Provence, França - **R\$85**

Vinho Tinto / *Red Wine*

Kalfu Molu, Pinot Noir
Casablanca, Chile - **R\$65**

Miguel Minni, Cabernet Sauvignon 🍷 🍷
Mendoza, Argentina - **R\$75**

Viña Bujanda, Tempranillo
Rioja, Espanha - **R\$85**

San Floriano, Sangiovese
Toscana, Itália - **R\$75**

Le Parc Du Chateau Pinot Noir
Borgonha, França - **R\$155**

Rosso di Montalcino, Talenti
Toscana, Itália - **R\$149**

Seleção Especial *Special Selection* *Coravin*

Vinho Branco / *White Wine*

Domain Clotilde Davenne, Sauvignon Blanc
Saint-Bris, França - **R\$175**

Thomas Haag, Riesling 🍷
Mosel, Alemanha - **R\$199**

Sancerre Mise d'Hiver
Vale do Loire, França - **R\$520**

Vinho Tinto / *Red Wine*

Garbo Black Tie, Tannat, Marselan
Campanha Gaúcha, Brasil - **R\$220**

Quinta do Paral Vinhas Velhas
Portugal - **R\$200**

Les Brulieres de Beychevelle
Bordeaux, França - **R\$290**

Morassino, Barbaresco 🍷
Piemonte, Itália - **R\$325**

Montes Alpha M 🍷
Vale Central, Chile - **R\$840**

Tignanello Antinori
Toscana, Itália - **R\$940**



🍷 ORGÂNICO / ORGANIC

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Jamais aucune économie.

Coquetéis / Cocktails

Negroni - R\$75

Amargo, intenso
Beefeater, vermute, amaro
*Bitter, intense
Beefeater, vermouth, amaro*

Dry Martini - R\$75

Seco
Absolut Elyx, vermute seco, bitter de laranja
*Dry
Absolut Elyx, dry vermouth, orange bitters*

Vermouth Clericot - R\$75

Refrescante, frutado
Vinho branco, vermute bianco,
suco de maçã, licor de laranja
*Fresh, fruity
White wine, vermouth bianco,
apple juice, orange liquor*

Guavira - R\$75

Frutado, leve, refrescante
Goiaba, capim santo, vermute bianco, mel
*Fruity, light, refreshing
Guava, lemongrass, vermouth bianco, honey*

Limoncello Spritz - R\$75

Citrico, leve, refrescante
Limoncello Villa Massa, água com gás, espumante
*Sour, light, refreshing
Villa Massa Limoncello, sparkling water, wine*

Carajillo - R\$75

Aveludado, notas de café
Licor 43, café espresso
*Velvety, coffee notes,
43 Liquor, espresso*

Fitzgerald - R\$75

Citrico
Beefeater 24, limão siciliano, xarope de açúcar, bitter aromático
*Sour
Beefeater 24, lemon, sugar syrup,
aromatic bitters*

Paloma - R\$75

Refrescante, cítrico
Altos Plata, toranja, limão, soda
*Refreshing, sour
Altos Plata, grapefruit, lime, soda*

Cervejas / Beers

Stella Artois Pure Gold - R\$50
Patagonia IPA - R\$50
Corona - R\$50
Corona Cero Sunbrew - R\$50

Sem Álcool / Mocktails

Alocasia - R\$50

Frutado, refrescante
Kiwi, uva verde, maracujá, hortelã, água com gás
*Fruity, refreshing
Kiwi, green grapes, passion fruit,
mint, sparkling water*

VIR-GIN - R\$50

Herbal, amargo
Timur Berry, tônica
*Herbal, bitter
Timur Berry, tonic water*

Sucos / Juices

Suco Natural de Frutas - R\$55

Freshly Squeezed Juice

Refrigerantes e Águas - R\$25 Soft Drinks and Waters

Guaraná Antarctica
Guaraná Antarctica Zero

Pepsi | Pepsi Black

Tônica Antarctica
Tônica Antarctica Zero açúcares

Soda Limonada
Soda Limonada Zero

Matarazzo sem gás 700ml
Matarazzo still water

Matarazzo com gás 700ml
Matarazzo sparkling water

Jamais aucune économie.

Desserts

**Sobremesas / Desserts - R\$ 60**

Mil-folhas, creme diplomata, frutas vermelhas 🍓
Mille-feuille, diplomat cream, red berries

Parfait, frutas frescas, sorbet de framboesa, sorvete de leite e chantilly 🍓🍷
Parfait, fresh fruits, raspberry sorbet, ice cream and whipped cream

Torta de chocolate brasileiro e caramelo salgado 🍓🌿
Brazilian chocolate tart and salted caramel

Torta de cambuci com frutas frescas, financier de erva-mate, mel de abelha nativa, frutas verdes e negras 🍓🌿
Cambuci tart with fresh fruits, yerba mate financier, native bee honey, green and dark fruits

Pavlova, frutas amarelas, coco 🍓🍷🍷
Pavlova, yellow fruits, coconut

Sando chocolat vegano, biscuit de cacau recheado com sorbet artesanal de coco, feito com açúcar de coco 🍷🍷
Vegan chocolate sando, cocoa biscuit filled with homemade coconut sorbet, made with coconut sugar

Sobremesa do dia
Dessert of the day

Cheesecake de catupiry, calda artesanal de goiaba, mel de abelha nativa 🍓🌿
Brazilian catupiry cheesecake, cheese, homemade guava coulis, native bee honey

Taça de Sorvete / Ice Cream Cup - R\$ 50

Baunilha, morango, chocolate, manga 🍓
Vanilla, strawberry, chocolate, mango

Sorbet sem açúcar 🍓
Sugar-free sorbet

Seleção de Chás / Tea Selection - R\$ 35

Carcadet, rooibos, English Breakfast, Earl Grey, capim-santo, camomila, hortelã fresca, chá verde
Carcadet, rooibos, English Breakfast, Earl Grey, lemongrass, chamomile, fresh mint, green tea

Café / Coffee

Espresso | carioca - R\$ 25

Espresso duplo, americano, latte, cappuccino, macchiato, café gelado, coco café, café moça, chai latte - R\$ 35
Double espresso, Americano, latte, cappuccino, macchiato, iced coffee, coconut coffee, moça coffee, chai latte

**Smoothies ♡ - R\$ 48**

Água de coco, iogurte Yorgus sem lactose, manga, maracujá, leite de coco em pó
Coconut water, lactose-free Yorgus yogurt, mango, passion fruit, coconut milk powder

Suco de maçã 100% natural, água, abacaxi, maçã, espinafre, repolho, limão, gengibre em pó
100% natural apple juice, water, pineapple, apple, spinach, cabbage, lemon, ginger powder

Castanha de caju e leite de coco, banana, tâmaras, Supercoffee baunilha, whey protein de baunilha, chocolate crunch zero
Cashew nuts and coconut milk, banana, dates, vanilla Supercoffee, vanilla whey protein, sugar-free chocolate crunch

Petit four 4 unidades / 4 units 🍓 - R\$ 48

Madeleines / Financiers / Macarons / Orangettes



Vinhos de Sobremesa & Fortificados***Dessert & Fortified Wines*****Taça / Glass**

Alambre Moscatel

Setúbal, Portugal - **R\$ 85**

Jerez Sánchez Romate Fino

Espanha - **R\$ 95**

Jerez Oloroso Barbadillo

Espanha - **R\$ 114**

Jerez Álvaro Domecq Aranda Cream

Espanha - **R\$ 94**

Taylor's Porto Fine Tawny

Douro, Portugal - **R\$ 98**

Taylor's Porto Tawny 10 Anos

Douro, Portugal - **R\$ 145**

Taylor's Porto Tawny 40 Anos

Douro, Portugal - **R\$ 460**

Taylor's Porto Vintage 2005

Douro, Portugal - **R\$ 390**

Taylor's Porto Vintage 1994

Douro, Portugal - **R\$ 490**

Blandy's Madeira Malmsey 5 Anos

Ilha da Madeira, Portugal - **R\$ 198****Colheita Tardia*****Botrytis, Passito*****Taça / Glass**

Zanotto Ancellotta Licoroso

Rio Grande do Sul, Brasil - **R\$ 59**

Bella Quinta Niágara Licoroso

São Paulo, Brasil - **R\$ 55**

Luiz Argenta Passito de Friulano

Rio Grande do Sul, Brasil - **R\$ 98**

Morandé Late Harvest Sauvignon Blanc

Vale de Casablanca, Chile - **R\$ 100**

Era dos Ventos Peverella Licoroso

Rio Grande do Sul, Brasil - **R\$ 108**

Ortega Beerenauslese

Pfalz, Alemanha - **R\$ 199**

Tokaji Oremus 5 Puttonyos

Tokaj-Hegyalja, Hungria - **R\$ 375**

Château d'Yquem Sauternes

Bordeaux, França - **R\$ 1.445**

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