

menu affaire / menu executivo

R\$ 68,00

entrées

la soupe de tomate biologique

sopa fria de tomate orgânica, feta, limão e azeitonas
organic chilled tomato soup, feta, lime and olives

Campinas / SP

le bœuf

bife frio selado com abacate cremoso, anchova e ervas
seared cold beef with avocado coulis, anchovy and herbs

Pantaneira / MS

le saumon mariné

salada de salmão e vôngole com abacate, iogurte, pomelo & pipoca
salmon e clams salad with avocado, yogurt, grapefruit & popcorn

Chile

le cœur de palmier

palmito pupunha com magret defumado, coulis de beterraba
heart of palm with smoked magret, beetroot coulis

São cassiano / SP

le fromage

bandeja de queijo, marmelada, frutas frescas e secas
cheese board, marmalade, fresh & dried fruits

Brasil

desserts

la tarte au chocolat 66%

torta choco-banana & doce de leite, sorbet exótico
choco-banana & caramelized milk tart, exotic sorbet

Apalco / Ecuador

le clafoutis abricot

clafoutis de damasco, sorvete leve de iogurte
apricots clafoutis, light yogurt ice cream

Recife / Pernambuco

gratin pistache - cerise

gratin de pistache com cereja, sorvete de baunilha
pistachio gratin with cherries, vanilla ice cream

Irã

que des fruits frais

frutas frescas da estação
seasonal fruit platter

Flores da Cunha / RS

les sorbets exotiques

seleção de sorbets de frutas brasileiras
sorbet selection of brazilian fruits

Atibaia / SP

plats

le filet mignon

filé de bife grelhado
grilled beef tenderloin

Pantaneira / MS

l'entrecôte de bœuf

bife de ancho de red angus grelhado
grilled red angus “ojo de bife”

Buenos Aires / Argentina

le steak tartare

steak tartar de bife, traditional ou selado à la minute
beef steak tartar, traditional or seared à la minute

Pantaneira / MS

la pintade fermière au vinaigre

galinha d’angola caipira acebolada no vinagre caseiro
roasted farmer guinea fowl with onions in homemade vinegar

Blumenau / SC

la légine australe en papillote

papillote de namorado, tomate picado com azeitonas e cebolinha
toothfish “en papillote” with olives, tomato and spring onion

Bertioga / SP

le risotto vert

risotto “carnaroli”, parmiggiano, brócolis & ervas com chevrotin
risotto “carnaroli”, parmiggiano, broccoli & herbs with chevrotin

Piemonte / Italia

sauces & accompagnements

marinade “riviera” à l’origan
moutarde de dijon au jabuticaba

fromage blanc à l’ancienne
vinaigrette d’oignon & poivron

pomme purée, pommes frites, mojhettes, ratatouille ou salade

purê de batata, batatas fritas, feijão branco, ratatouille ou salada mista
potato purée, french fries, white beans, ratatouille or tossed salad

menu exclusif / menu exclusivo

R\$ 88,00

entrées

la terrine de foie gras

terrine de foie gras, cebola confitada ao vinho do Porto
duck foie gras terrine, onion confit in Port wine

Cabreúva / SP

ou/or

les poissons & crustacées marinés

ceviche de peixes & crustáceos, coulis de banana com erva doce
marinated fish & seafood, banana coulis with fennel

Ubatuba / SP

plats

le bar croustillant

robalo crocante com soubise de alho poró e azeite trufado
crispy sea bass with leeks soubise and truffle oil

Bertioga / SP

ou/or

carré d’agneau

carré de cordeiro grelhado com orégano
grilled rack of lamb with oregano

Canelones / Uruguai

desserts

la fraise Melba

morangos puxados com compota melba, sorvete de creme e arlette
casserole of strawberries and marmalade, ice cream, arlette tuile

Piedade / SP

ou/or

gâteau choc “eau” 2009

bolo cremoso de chocolate com praliné
chocolate mousse cake with crunchy hazelnut biscuit

Côte d’Ivoire / Africa