

Executive Menu

STARTER + MAIN COURSE + DESSERT - R\$ 98.90

Starter

- Mini beef carpaccio + mustard & caperes sauce
- Mixed greens salad + green apple + gorgonzola cheese + walnuts
- Caesar Salad
- Leek Consommé

Main Course

- Burrata ravioli in pumpkin and walnut sauce
- Vegan rice + Vegetable rôti + Glazed eggplant + Mushrooms
- Beef filet mignon + green peppercorn sauce + gratinéed mashed potatoes
- Beef Tournedo + Risoto + Wine Sauce
- Pressed Angus beef short ribs + Caramelized onion + cassava puree + Steamed spinach
- Sliced beef filet + Blue Cheese Sauce + Tomato risoto
- Chicken thigh + Corn angu + Kale + Black bean puree + Chayote pickles
- Pescada Amarela fish + Moqueca-style rice + Dendê farofa + banana brulée
- Breaded pirarucu fish + Shrimp + Vatapá + Dendê farofa + Green tomato salad
- Tilapia + Orange sauce + Black rice

Dessert

- Tres Leches flan + crunchy chestnuts
- Dulce de leche crêpe + Nut crumble
- Chocolate brownie + Belgian chocolate ice cream
- Pineapple brulée + Crème anglaise + vanilla ice cream
- Ice cream (Chocolate, Dulce de leche, Vanilla)