

Saladas & Entradas / *Salads & Appetizers*

Salada de Codorna / *Quail Salad* R\$ 42.00

Codorna grelhada servida com seleção de alfaces e cogumelos do bosque

Grilled quail served with assorted lettuces and wild mushrooms

Salada Niçoise / *Niçoise Salad* R\$ 36.00

Salada verde com couve-flor, batata cozida, atum, filé de anchovas, azeitonas e vagem ao vinagrete

Mixed green salad with cauliflower, potatoes, tuna fish, anchovies, olives, and green beans with vinaigrette dressing

Salada com Queijo de Cabra / *Goat Cheese Salad* R\$ 46.00

Mil folhas de queijo de cabra com castanha de caju servido com mini agrião

Mille-feuilles with goat cheese and cashew nuts served with watercress

Salada Tailandesa / *Thai Salad* R\$ 36.00

Frango grelhado com manga, nirá e abacaxi ao curry

Grilled chicken with curried mango, nira tips and pineapple

Salada de Gorgonzola / *Blue Cheese Salad* R\$ 44.00

Queijo Gorgonzola com chutney de frutas secas ao perfume de azeite de oliva

Blue cheese with dried fruit chutney scented with olive oil

Tartare de Salmão / *Salmon Tartare* R\$ 40.00

Acompanhado de salada de funcho ao molho de iogurte

Served with fennel salad in yogurt sauce

Carpaccio à Italiana / *Italian Carpaccio* R\$ 38.00

Servido ao molho de alcaparras e com lâminas de queijo Parmesão

Thin sliced fillet mignon with capers sauce and Parmesan cheese

Ostras frescas / *Fresh oysters*

½ dúzia de ostras frescas servidas com limão R\$ 38.00

½ dozen of fresh oysters served with lemon

1 dúzia de ostras frescas servidas com limão R\$ 58.00

1 dozen of fresh oysters served with lemon

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Sopas / Soups

Tradicional Canja de Galinha	R\$ 22.00
<i>Chicken and vegetable broth</i>	
Creme de Mandioca ao Maracujá com Salpicão de Camarão	R\$ 34.00
<i>Cream of yam with passionfruit and shrimp strips</i>	

Massas / Pasta

Ravioli Gigante com Cogumelos ao Molho de Alcachofras e Uvas Passas	R\$ 54.00
<i>Giant ravioli with mushrooms in artichoke sauce with raisins</i>	
Capelletti de Camarão ao Creme de Crustáceos e Ervas Frescas	R\$ 56.00
<i>Shrimp capelletti in shellfish sauce with fresh herbs</i>	
Spaghezzini com Frutos do Mar ao Molho de Tomates Frescos	R\$ 54.00
<i>Spaghezzini with shellfish in fresh tomato sauce</i>	
Espaguete ou Talharim à Bolonhesa	R\$ 44.00
<i>Spaghetti or Tagliarini Bolognese</i>	

Risotos / Risottos

Risoto de Perdiz com Cogumelos Variados	R\$ 70.00
<i>Partridge risotto with assorted mushrooms</i>	
Risoto de Camarão ao Molho de Limão	R\$ 68.00
<i>Shrimp risotto with lime sauce</i>	
Risoto de Pêra e Roquefort ao Molho de Vinho Rouge	R\$ 68.00
<i>Roquefort and pear risotto with red wine sauce</i>	

Aves / Poultry

Peito de Frango ao Molho de Cidra / Chicken Breast in Cider Sauce R\$ 38.00

Servido com purê de maçã

Served with apple purée

Coxa de Pato Laqueado ao Molho de Especiarias / Laquered Duck Thigh in Spice Sauce R\$ 78.00

Servido com mil folhas de nabo

Served with turnip mille-feuilles

Galinha D'Angola ao Molho de Trufas / Guinea Fowl in Truffle Sauce R\$ 82.00

Servido com polenta cremosa ao queijo Parmesão

Served with creamy polenta and Parmesan cheese

Carnes / Meat

Filé Mignon ao Molho "Poivre Vert" / Filet Mignon in Green Peppercorn Sauce R\$ 68.00

Servido com batatas coradas

Served with roasted potatoes

Carré de Javali / Wild Boar Chop R\$ 80.00

Servido com purê de cará ao molho de tamarindo

Served with mashed yam in tamarind sauce

"Stinco" de Vitela ao Molho de Jabuticaba / Veal Shank in "Jabuticaba" Sauce R\$ 72.00

Servido com gnocchi de queijo Gruyère

Served with Gruyère cheese gnocchi

Carré de Cordeiro ao Molho Provençal / Lamb rack in Provençale Sauce R\$ 74.00

Servido com gâteau de berinjela

Served with aubergine gâteau

Peixes & Crustáceos / Fish & Shellfish

Escalope de Salmão com Purê de Batata Baroa ao molho de Manjericão R\$ 74.00

Salmon escalope with parsnip purée in majoram sauce

Linguado Grelhado sobre Espinafre ao Leve Caldo de Açafrão R\$ 78.00

Grilled sole on spinach with light saffron sauce

Atum Fresco à Catalana / Fresh Tuna à la Catalan R\$ 68.00

Servido com tomate cereja e pimentões adocicados

Served with cherry tomatoes and sweet bell peppers

Camarões Grelhados / Grilled Shrimp R\$ 78.00

Servido com pupunha assado e arroz basmati

Served with baked palm heart and basmati rice

Lagosta Gratinada / Lobster Gratinée R\$ 86.00

Servida com risoto de ervas ao molho de vinho verde

Served with petit pois risotto in green wine sauce

Omeletes / Omelettes

Omelete simples , <i>Plain omelette</i>	R\$ 24.00
Omelete misto , <i>Ham and cheese omelette</i>	
Omelete à espanhola , <i>Spanish omelette</i>	
Omelete de ervas finas , <i>Herb omelette</i>	

Servido com mini salada e batatas fritas / *served with small salad and french fries*

Pratos Típicos Brasileiros / Typical Brazilian Dishes

Picanha à Brasileira	R\$ 68.00
Servida com arroz, farofa, batatas sauté e molho à campanha <i>Grilled point of rump served with rice, manioc flour and sautéed potatoes, in an onion, bell pepper, parsley, tomatoes, vinegar and olive oil sauce</i>	

Picadinho Copacabana	R\$ 58.00
Servido com arroz, farofa, champignon, ervilha, banana frita e ovo frito <i>Diced beef stew with rice, manioc flour, mushrooms, peas, fried banana and fried egg</i>	

Moqueca de Cherne à Baiana	R\$ 64.00
Servida com arroz branco e farofa de dendê <i>Spicy grouper stew served with white rice and manioc flour flavoured with dendê palm oil</i>	

Bobó de Camarão	R\$ 68.00
Servido com arroz branco e farofa de dendê <i>Traditional Brazilian shrimp stew served with white rice and manioc flour flavoured with dendê palm oil</i>	

Camarão à Paulista	R\$ 78.00
Camarões gigantes grelhados ao leve sabor de alho com arroz de brócolis <i>Jumbo shrimps grilled in garlic served with broccoli rice</i>	

Cauda de Lagosta ao Molho de Leite de Coco	R\$ 84.00
Servida com couve-flor, brócolis e tomate concassé <i>Lobster tail in coconut milk sauce served with concassé tomato, cauliflower and broccoli</i>	

Sanduíches / Sandwiches

Misto ou Queijo Quente	R\$ 22.00
Queijo e presunto no pão de forma servido com batatas fritas e verduras frescas <i>Toasted ham and/or cheese sandwich served with French fries and fresh greens</i>	
Hamburger ou Cheeseburger	R\$ 32.00
Servido com batatas fritas e salada <i>Hamburger or cheeseburger served with French fries and salad</i>	
Sanduíche de Peito de Frango	R\$ 30.00
Servido no pão sacadura com batatas fritas e verduras frescas <i>Breast of chicken sandwich served on a "sacadura" bread with French fries and fresh greens</i>	
Sanduíche de Filé Mignon	R\$ 34.00
Filé mignon grelhado servido no pão sacadura com alface e batatas fritas <i>Grilled filet mignon served on a "sacadura" bread with lettuce and French fries</i>	

Sanduíches / Sandwiches

Club Sandwich

R\$ 32.00

Bacon, peito de peru, tomate e alface no pão de forma servido com batatas fritas

Club sandwich with bacon, turkey, lettuce and tomato served with French fries

Sanduíche de Salmão Defumado

R\$ 42.00

Pão com pinoli, coalhada seca, alface, berinjela grelhada e batatas fritas

Smoked salmon sandwich on pinenut bread with dried curd, lettuce, grilled aubergine and French fries

Sanduíche Italiano

R\$ 42.00

Pão brioche com mussarela de búfala, tomate seco, presunto Parma e batatas chips

Brioche with buffalo mozzaella, dried tomatoes, Parma ham and potato crisps

Sanduíche de Atum

R\$ 32.00

Servido com batatas chips e verduras frescas

Tunafish sandwich served with potato crisps and fresh greens

Sobremesas / Desserts

Choco Banana	R\$ 22.00
Banana em massa brisée revestida com chocolate e servida com sorvete de pistache <i>Banana in puff pastry topped with chocolate and served with pistachio ice cream</i>	
Gotas Cariocas / Rio Drops	R\$ 22.00
Parfait de manga, coco e brigadeiro servidos em calda de frutas vermelhas <i>Mango, coconut and chocolate parfait blended with chocolate fudge, served with berry syrup</i>	
Paris-Brest	R\$ 22.00
Éclair recheada com creme chantilly e frutas, servida com sorvete de queijo <i>Éclair filled with chantilly and fruits, served with cheese ice cream</i>	
Cheesecake de Romeu e Julieta	R\$ 22.00
Servida com calda de morango e sorvete de goiabada <i>Cheesecake served with strawberry syrup and guava ice cream</i>	
Tarte Tatin de Maçã Verde com Calda de Caramelo e Sorvete de Canela	R\$ 22.00
<i>Green apple tarte tatin with caramel sauce and cinnamon ice cream</i>	
Petit Gâteau de Chocolate com Calda de Damasco e Sorvete de Chocolate	R\$ 22.00
<i>Mini chocolate gâteau with apricot sauce and chocolate ice cream</i>	
Figos Flambados servidos com Pimenta Verde e Sorvete de Creme	R\$ 22.00
<i>Flambé figs served with green peppercorns and vanilla ice cream</i>	
Frutas Tropicais da Estação Laminadas	R\$ 18.00
<i>Selection of sliced tropical fruit</i>	
Variiedade de Sorvetes Caseiros	R\$ 18.00
<i>Assorted homemade ice creams</i>	