



À LA CARTE MENU

BISTROT MENU (R\$ 90)

KIDS MENU (R\$ 55)

BRUNCH (R\$ 70)

SPECIALS :

PRIVATE DINNER, SPECIAL EVENTS

GASTRONOMIC EXPERIENCE MENU

WEDDING

COCKTAIL

VISA / AMEX / MASTER
13% SERVICE NON INCLUDED



APPETIZERS

MILLEFEUILLES OF FOIE GRAS WITH SPICE BREAD
PORT WINE JELLY, MIXED GREEN SALADS WITH TRUFFLE VINAIGRETTE
65

FRESH HEARTS OF PALM SALAD
MOSAIC OF FRESH VEGETABLES FROM THE MARKET (VEGETARIAN)
Grapefruit and coriander vinaigrette
35

LOBSTER CHARLOTTE
CHARLOTTE OF ASPARAGUS AND GRILLED LOBSTER MEDALLIONS WITH VANILLA
FRESH HEARTS OF PALM "PUPUNHA"
45

TARTAR OF SALMON
MARINATED WITH COCONUT MILK AND GRAPEFRUITS
CHIPOTLE AND GUACAMOLE SAUCE
40

BRUSCHETTA OF BUFFALO CHEESE
FRESH BUFFALO MOZZARELLA, "BURRATA"
GRILLED COUNTRY BREAD TOAST, WITH ROSE BERRIES AND CONDIMENTS
35

TÉRÈZE BEANS BROTH
TRADITIONAL CONSOMMÉ OF BLACK AND WHITE BEANS
GRILLED BACON, POACHED QUAILS EGG, FAROFA" OF CRISPY CASHEW NUTS
35

ZÉ CABRA
FRESH GOAT MELTING CHEESE , BREADED WITH WALNUTS FLOUR
"CUPUAÇU" MARMALADE , HEARTS OF PALM "PUPUNHA" SALAD WITH "JAMBU"
40

ESCONDIDINHO DE BACALHAU
TRADITIONAL "ESCONDIDINHO" WITH COD FISH AND COAL OIL
GRATINATED MASHED "BAROA" POTATO WITH "CATUPIRY" CHEESE
40

TUNA FISH BACK AND FORTH
TUNA FISH MEDALLION HALF COOKED, PAN FRIED WITH FLOWER OF SALT
HONEY SAUCE, SOYA, CHIPOLTE PEPPER, FRESH SALAD FROM THE MARKET
35

FROM THE LAND

BAIÃO DE SEIS

HEART OF BEEF FILLET GRILLED WITH SIX PEPPERS CORNS
SAUTED FRESH VEGETABLES AND CREAMY RISOTTO
80

PRIME RIB EXTRA

PRIME RIB EXTRA, 600G, BRAZILIAN GAUCHA FARM
PAN FRIED MUSHROOMS AND SAUTED VEGETABLES, HOMEMADE FRENCH FRIES
FRESH BÉARNAISE SAUCE OR ROAST JUS WITH MALBED
130

FARMER'S CHICKEN BREAST SUPREME

CHICKEN BREAST WITH PORT WINE AND FINE HERBS
VEGETABLES "BAYALDI" STYLE, FRIES OF CASSAVA
80

SUCKLING PIG CARMEL

SUCKLING PIG RACK ROASTED AND GRILLED WITH SUGAR CANE MOLASSES
MASHED SWEET POTATOES WITH TRUFFLES, COMPOTE OF RED ONIONS
75

LAMB "CHURRASCO"

LAMB CHOPS WITH HERBS OF PROVENCE
POLENTA OF "BAROA" ROOTS , SPICED SWEET POTATO
80

DUCK "CONFIT"

HOMEMADE DUCK "CONFIT" WITH ORANGE
MASHED SWEET POTATOES, FRESH SALAD FROM LOCAL MARKET
75

FROM THE SEA

PINK GRILLED LOBSTER

WHOLE LOBSTER GRILLED WITH SEA SALT AND PINK PEPPER OIL
"BEURRE BLANC" AND GREEN ASPARAGUS, CREAMY RISOTTO OF "MUQUEDA"
120

COD FISH RISOTTO

CREAMY RISOTTO WITH COD FISH AND GRANA PADANO CHEESE
LOBSTER BISQUE AND FRESH CHILIES JELLY
85

HEART OF SALMON FILLET

FILLET OF SALMON PAN FRIED WITH VIRGIN OLIVE OIL AND SALTED BUTTER,
BAKED POTATOES WITH CREAM, OLIVES AND CAPERS CAVIAR, HEARTS OF PALM
"PUPUNHA" "CONFIT"
75

SMOKED GROUPER

ROASTED GROUPER MEDALLIONS WITH SMOKED BACON, SAUCE "BOUILLABAISSE"
TOMATOES AND RED ONIONS "CONFIT", MASHED "BAROA" POTATOES
85

VEGETARIAN

VEGETARIAN GNOCCHI

EGGPLANT GNOCCHIS WITH KAKI TOMATO "CONCASSÉE"
PESTO OF CASHEW NUTS AND "JAMBU"
60

HOMEMADE DESSERTS

LOLIPOPS

LOLLIPOPS OF MACARONS , COCOA AND STRAWBERRY
CHOCOLATE SAUCE AND CRUNCHY CASHEW NUTS
30

HOT COCOA CAKE

HOT AND MELTING “ILHEUS” CHOCOLATE CAKE
“CUPUAÇU” HOMEMADE ICE CREAM
30

BABA CACHAÇA

FRESH BABA BISCUIT WITH “CACHAÇA MAGNÍFICA”
GREEN LIME CHANTILLY
30

OPÉRA TÉRÈZE

HALF BITTER CHOCOLATE MOUSSE CAKE GLAZED WITH PASSION FRUIT
CASHEW NOUGATINE
30

EXOTIC FRUITS SALAD

DUO OF VERRINES OF RED AND GREEN FRESH TROPICAL FRUITS
FOAM OF YOGURT WITH LEMON AND PASSION FRUIT SHERBET
25

TRILOGY OF CRÈME BRULÉE

MINI CARAMELIZED CRÈME BRULÉE TRIO : CHOCOLATE, CACHAÇA, VANILLA,
CLEMENTINES
30

CUPUAÇU DELIGHT

LIGHT CUPUAÇU MOUSSE IN PASTRY
30

SWEET CARNAVAL

DEGUSTATION TRAY OF 8 UNITS AND SHERBETS, *80*
DEGUSTATION TRAY OF 4 UNITS AND SHERBETS, *60*

BISTROT MENU

APPETIZER + MAIN COURSE OR MAIN COURSE + DESSERT
R\$ 90

APPETIZERS

FRESH SALAD

FRESH SALADS, HEARTS OF PALM "PUPUNHA"
SUNDRIED TOMATOES , BLACK VINAIGRETTE

BRUSCHETTA OF BUFFALA

"BURRATA DE BUFFALA" ON "FOCCACIA" TOASTS
TOPPED WITH "CAPONATA" OF FRESH HERBS

GAZPACHO ANDALUZ

REFRESHING GAZPACHO
CROUTONS AND FRESHLY DICED VEGETABLES

MAIN COURSE

HOMEMADE RAVIOLIS WITH MOZZARELLA

GATINATED WITH PARMESAN CHEESE, KAKI TOMATO SAUCE, BASIL

TÉRÈZE TARTAR STEAK

CLASSICAL TARTAR STEAK OF BEEF FILLET FRESHLY CHOPPED WITH CONDIMENTS
SERVED WITH MIXED SALAD AND HOMEMADE FRENCH FRIES

TODAY'S SPECIAL

CREATION OF THE DAY, ACCORDING TO MARKET FINDINGS AND CHEF'S MOOD

DESSERTS

SEASONAL FRESH FRUIT SALAD SERVED WITH SHERBET

VANILLA CRÈME BRÛLÉE

NESPRESSO COFFEE WITH COCOA MACARONS

KID'S MENU

Main course and dessert

R\$ 55

MAIN COURSES

HOME MADE RAVIOLIS

MOZZARELLA CHEESE RAVIOLIS, TOMATO SAUCE

CHEESE BURGER TÉRÈZE

MINI BURGER , FRENCH FRIES AND HOMEMADE KETCHUP

NUGGETS

NUGGETS OF CHICKEN BREAST

RICE AND BLACK BEANS TRADITIONAL DISH

DESSERTS

CRÊME BRÛLÉE VANILLA

VANILLA AND CHOCOLATE ICE CREAM

LOLLIPOPS OF CHOCOLATE MACARONS