

DINNER MENU

STARTERS

CHÈVRE CHAUD SALAD

Goat cheese, cacao, cumaru, mesclun leaves

CURED TUNA

Garden vegetable coulis

SHRIMP IN TUCUPI

Uarini farinha (Amazonian cassava flour)

FOIE GRAS EN ROBE

Red onion chutney, demi-glace

BISQUE IN PUFF PASTRY

Shrimp, lemongrass infusion, étuvée vegetables

HEART OF PALM CARBONARA

Truffle, cured yolk

MAIN DISHES

TRUFFLED FISH OF THE DAY À LA DIEPOISE

Pommes de terre, Paris mushrooms

SHRIMP RISOTTO

Balsamic caviar, bisque, wasabi

COQ AU VIN

Farm vegetables, Bourguignon sauce

TOURNEDOS ROSSINI

Potato mille-feuille, stuffed portobello, beef jus

CONFIT PORK BELLY

Pennettine, pecorino, pancetta, truffle

BRAZIED LAMB SHOULDER

Baroa mousseline, vrai jus

RICOTTA RAVIOLI ✓

Romesco sauce, slow-roasted tomato

DINNER MENU

DESSERTS

SIGNATURE TARTELETTE

Belgian chocolate fondue, cumaru crème anglaise, Bourbon whiskey

PARIS-BREST

Choux pastry, coffee crème légère, praliné

HOUSE-MADE BAKED COCADA

Fresh coconut, dulce de leche

CRÊPE SUZETTE

Cumaru, orange caramel, Cointreau

“BRIGADEIRO DE COLHER” IN A CACAO-SHAPED CHOCOLATE SHELL

Cupuaçu textures

FAMILY BABA AU RHUM

Delicate and fragrant, served with Chiboust cream

Brazilian Riviera — the story behind Vila Santa Teresa’s new menu

The inspiration for Brazilian Riviera begins with a summer journey through the Mediterranean — salt in the air, fresh produce, and the quiet sophistication of cooking with what’s at the height of the season.

Our family’s summer memories shaped this new menu. From our home in Cap-Ferrat, always surrounded by local markets, the catch of the day, and a fragrant kitchen garden — much like here, on this hillside property in Santa Teresa.

That atmosphere lives on in dishes that celebrate timeless classics with elegance: tuna crudo, Niçoise salad, and fresh fish with Sicilian lemon — recipes that bring together tradition and freshness.

We wanted this menu to feel like a crossing — from the Mediterranean to Brazil — carrying our roots in ingredients that tell our story. Along the way, the Amazon and Bahia appear with bold flavor and identity: a Brazilian take on carbonara, and a dish that is pure sense of place — shrimp in tucupi with uarini farinha, brought to us straight from the Amazon.

In the desserts, the conversation continues: the chef brings Bahia’s cacao to the forefront, and from the Mediterranean arrives the timeless baba au rhum — to close the experience with fragrance, texture, and memory.

Vila Santa Teresa’s Brazilian Riviera menu is Rio de Janeiro’s sunlit spirit, the Mediterranean’s dolce vita, and Brazil’s seaside rhythm — all crafted with technique and affection. A menu that invites you to travel through Brazil with Mediterranean airs, lived and celebrated here, on our property.

We hope you enjoy.

Eva Monteiro de Carvalho

David Mansaud