



## MENU DO CHEF

### CHEF'S MENU

Entrada + Prato Principal + Sobremesa

R\$ 139 + 10%

### ENTRADAS

#### APPETIZERS

#### SALADA ESPECIAL

Mix de folhas com tomate italiano, cubos de frutas tropicais, molho de manjeriç o fresco e crispy de batata inglesa.

*Mix of leaves with Italian tomatoes, tropical fruit cubes, fresh basil sauce, and crispy potatoes.*

#### SALADA BOWL

Salada de alface americana, servida com lâminas de frango defumado, mini croutons, molho de maracuj  e xerem de castanha.

*American lettuce salad, served with slices of smoked chicken, mini croutons, passion fruit dressing, and chestnut xerem.*

### PRATOS PRINCIPAIS

#### MAIN COURSES

#### FIL  SALTEADO

Tiras de fil  mignon salteadas, servido com molho de mostarda dijon, e risoto de vegetais.

*Saut ed filet mignon strips served with Dijon mustard sauce and vegetable risotto.*

#### FRANGO AO LIMONE

Fil  de frango grelhado, servido com molho de lim o siciliano e risoto de a afr o da terra.

*Grilled chicken fillet served with Sicilian lemon sauce and saffron risotto.*

#### PENNE SALMON

Massa grano duro, servido com cubos de salm o, preparados com molho de nata fresca, e manjeri o ao perfume de pimenta rosa.

*Durum wheat pasta served with salmon cubes prepared with fresh cream sauce and basil with a hint of pink pepper.*

### SOBREMESAS

#### DESSERTS

#### BOLINHO CHOUX COM GELATO

Massa choux assada, recheada com creme italiano, servido com calda de chocolate e gelato artesanal de caramelo.

*Baked choux pastry filled with Italian cream, served with chocolate sauce and homemade caramel gelato.*

#### TORTINHA DE CHOCOLATE

Mini tortinha de chocolate meio amargo, servida com couli de melancia e maracuj .

*Mini dark chocolate tartlet served with watermelon and passion fruit coulis.*