



Bistrô Reserva

French Classics

Coq au Vin R\$87,00

Chicken leg and thigh marinated in red wine with fine herbs, pearl onion, mushroom, carrot and spices, served on mashed potatoes bed.

Steak Tartare R\$95,00

World famous dish of hand-cut raw filet mignon, seasoned with capers, pickles, Dijon mustard, Worcestershire sauce, onion, fine herbs, olive oil and ketchup. Served with mixe of greens.

Moules Marinières
à la Crème R\$110,00

Flavorful fresh mussels in the shell with a creamy sauce, a light touch of saffron, white wine, thinly sliced onions and spices. Served with potatoes noisette. (Check availability)

Quiche Lorraine R\$59,00

Traditional French recipe with Gruyère cheese cream and bacon. Served with mix of greens.

Leek Quiche R\$59,00

Traditional French recipe with Gruyère cheese cream and sauted leeks. Served with mix of greens.

Croque Madame R\$64,00

Viennois bread, turkey breast, Gruyère cheese and béchamel, oven-gratinated and topped with fried egg. Served with mixe of greens.

French Onion
Soup R\$37,00

Served in a bowl or bread (bread: add R\$10.00).
Approximate preparation time: 30 minutes.
Caramelized onion prepared with white wine.

Steak au Poivre R\$113,00

Grilled filet mignon medallion with green pepper sauce.
Served with white rice and roasted potatoes.

Boeuf Bourguignon R\$78,00

Cubed beef marinated in red wine, prepared with pearl onions, carrots, mushrooms and bacon. Served with white rice and roasted potatoes.



Soups



SERVED IN A BOWL OR BREAD
Bread: additional R\$10,00.
Approximate preparation time: 30 minutes.

Pumpkin R\$39,00

Pumpkin cream with a hint of ginger and leek.

Pea R\$39,00

Fresh pea cream with smoked calabresa sausage cubes.

Capeletti in Brodo R\$39,00

Meat capeletti with filet mignon cubes, carrot, peruvian parsnips and zucchini in vegetable broth.

Couvert

Bread basket accompanied by the Chef’s butter with grainy mustard “à l’ancienne” and caponata.

R\$39,00

Appetizers



Bruschetta R\$49,50
(6 units)

Italian bread with tomato concassé, basil pesto and gratinated parmesan.

Noisette Potatoes R\$38,00

Crispy garlic and chopped parsley.

Carpaccio Canapés R\$56,00
(6 units)

Thin slices of raw beef served with mustard sauce, capers and parmesan.

Salmon Canapés R\$83,00
(6 units)

Slices of smoked salmon, Sicilian lemon zest and olive oil.

Ancho Beef R\$79,00

Grilled strips with sautéed onions. Served with a portion of bread.



Meats

Filet Mignon Medallion with Dijon Mustard Sauce R\$127,00

Served with white rice and roasted potatoes.

Filet Mignon Medallion with Raspeberry Sauce R\$132,00

Served with sautéed vegetables and potatoe gratin,

Baião de Dois R\$69,00

A traditional Brazilian dish made with bacon, dried meat, calabresa sausage, red onion, grilled coalho cheese, cowpea beans, cilantro and white rice. Served with a fan of dried meat and calabresa sausage,

Picadinho R\$98,00

Cubed filet mignon marinated in beer with mushroom and fine herbs. Served with white rice, Brazilian farofa with plantain and fried egg.

Paillard of Mignon with Sicilian Lemon Risotto R\$98,00

Flattened filet mignon served with Sicilian lemon risotto.

Filet Mignon Medallion with Confit Garlic R\$127,00

Served with mushroom rice and roasted potatoes.



Salads

Chicken Caesar Salad R\$53,00

Iceberg lettuce, parmesan, Caesar sauce, grilled chicken strips and croutons.

Salad 900 R\$53,00

Iceberg and red lettuce, arugula, fresh sliced mango, fresh ricotta, granola and grilled chicken strips with mustard based sauce.

Warm Salad R\$58,00

Read leaf and frisée lettuces, arugula, cherry tomatoes, herbs sauce and toasts topped with torch-seared goat cheese.

Classic Cipriani Carpaccio R\$51,00

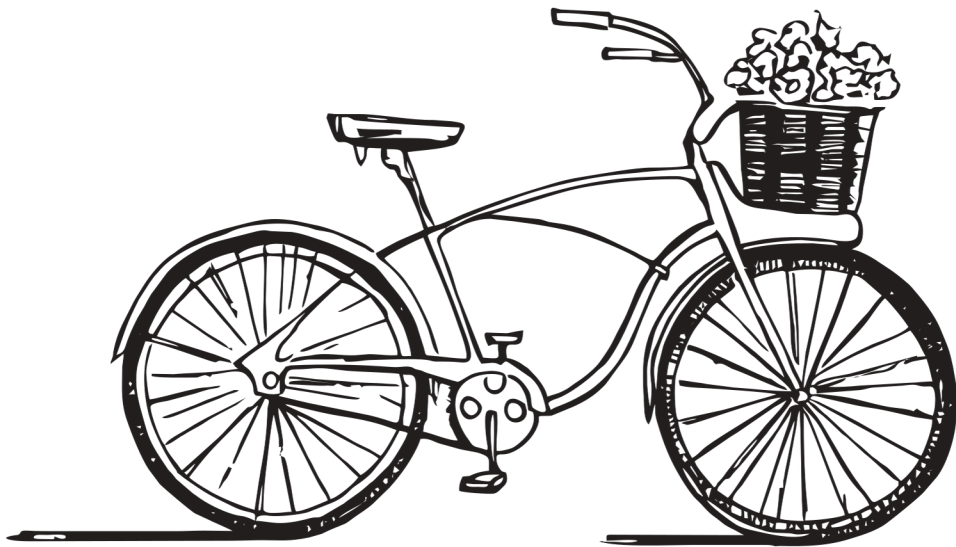
Thin slices of raw beef, served with a fan of arugula drizzled with extra virgin oil, capers, mustard sauce and parmesan.

Salmon Ceviche R\$91,00

Cubed salmon marinated in the Chief’s citrus sauce, with capers, red chilli, cilantro and avocado. Served with a portion of bread.

White Fish Ceviche R\$91,00

Peixe branco em cubos, marinado no molho cítrico do chef, with capers, red chilli, cilantro and mango. Served with a portion of bread.



Set Meal

White Fish Filet R\$81,00
Grilled Salmon R\$104,00
Chicken Filet R\$55,00
Ancho Steak R\$83,00

*includes 2 side dishes of your choice:

White Rice	Mix of Greens
Rice with Broccoli	Mashed Potatoes <i>add + R\$ 10,00</i>
Sautéed Vegetables	Buttered Spaghetti (one side dish only, no sauce substitutions)
Roasted Potatoes	
Moroccan Couscous	

Risottos

Northeast Risotto R\$67,00

Arborio rice with shredded dried beef, pumpkin, onion, cilantro and grilled coalho cheese.

Mushroom Risotto R\$64,00

Arborio rice with dried mushroom cream and parmesan.

Shrimp Risotto R\$108,00

Arborio rice with shrimp, leek, ginger, saffron and parsley, finished with white wine.

Pastas

PENNE OR FETTUCCINE

Alfredo di Roma
Sauce R\$67,00

Parmesan cheese, butter, heavy cream and nutmeg.

Pesto R\$74,00

Parmesan cheese, basil, extra virgin olive oil, walnuts and garlic.

Pomodoro R\$49,00

Rustic tomato sauce with a hint of garlic and basil.

Penne Rigati in
Bianco R\$93,00

Creamy sauce with fresh mushroom, parmesan, chicken cubes, Parma ham and peas.

Rigatoni with Filet Mignon
and Mushrooms R\$93,00

Rigatoni with tomato sauce, creamy mushrooms and filet mignon cubes.

Fettuccine with
Salmon Duo R\$103,00

Creamy Sicilian lemon sauce with fresh salmon cubes and smoked salmon slices.

Peruvian Parsnip Gnocchi
with Short Rib Ragù R\$79,00

Delicious handmade peruvian parsnip gnocchi with short rib ragù.

Linguine Thai Style R\$103,00

Sautéed shrimp with olive oil, coconut milk, leek, onion brunoise, bell peppers slivers and Thai spices.

Baked Fish

Fish Fillet with
Garlic Crust R\$98,00

White fish filet baked with ricotta and crispy garlic paste. Served with spinach risotto.

Fish Fillet à Belle
Meunière R\$98,00

Fish filet baked with extra virgin olive oil, mushroom slices and capers. Served with roasted potatoes and broccoli rice.

Fish Filet with
Granola Crust R\$98,00

Served with a layer of mustard sauce and parsnip purée.

Poultry

Tuscan Chicken R\$79,00

Boneless chicken thigh and drumstick in mediterranean sauce, peeled tomatoes, a touch of heavy cream with spinach and scented with Dijon mustard. Served with butter-parley fettuccine.

Desserts

Pêche Melba R\$29,00

Traditional French dessert created in 1893 by Auguste Escoffier, prepared with poached peaches, vanilla ice cream, whipped cream, red fruit coulis and almond slices.

Crème Brûlée R\$28,00

Petit Gâteau R\$29,00

Apple Pie with
Ice Cream R\$29,00

Basil, Vanilla or Pistachio
Ice Cream R\$23,00

Pineapple with
Lemon Zest R\$21,00

Mille-Feuille R\$27,00

Mille-Feuille with Whipped
Cream R\$34,00

Pear Tart with Almonds
and Ice Cream..... R\$29,00

Pavê Noix with Ice Cream. R\$27,00

Whipped Cream Portion R\$6,00

