MENU

Bistrô Reserva

Tradicional French Cuisine

Coq au Vin ..... R$96,00
Chicken thighs and drumsticks marinated in red wine with fine herbs, pearl onions, mushrooms, carrots, and spices, served on a bed of mashed potatoes.

Steak Tartare ..... R$105,00
Famous worldwide, this dish consists of hand-diced raw beef tenderloin seasoned with capers, pickled cucumbers, Dijon mustard, Worcestershire sauce, onions, fine herbs, extra virgin olive oil, and ketchup. Served with a side of mixed greens.

Moules Marinières à la Crème ..... R$125,00
6 units

Delicious fresh mussels in the shell, served in a creamy sauce with a subtle touch of saffron, white wine, minced onions, and spices. Served with a side of noisette potatoes. (Subject to availability)

Quiche Lorraine ..... R$65,00
Traditional French recipe featuring a creamy Gruyère cheese and bacon filling. Served with a side of mixed greens.

Quiche Alho-Poró ..... R$65,00
Traditional French recipe featuring a creamy Gruyère cheese and butter-sautéed leek filling. Served with a side of mixed greens.

Croque Madame ..... R$70,00
Viennois bread, turkey breast, Gruyère cheese, and béchamel sauce, oven-gratinated and topped with a fried egg.
Served with a side of mixed greens.

French Onion Soup Gratinée ..... R$45,00
SERVED ON A PLATE OR IN BREAD BOWL
Add R$ 10.00 for bread bowl option.
Preparation time: approx. 30 min.
Caramelized onions, finished with white wine.

Steak au Poivre ..... R$125,00
Grilled beef tenderloin medallion in green peppercorn sauce.
Served with white rice and roasted potatoes.

Boeuf Bourguignon ..... R$86,00
Diced beef marinated in red wine, cooked with pearl onions, carrots, mushrooms, and bacon. Served with white rice and sautéed potatoes.



Soups

SERVED ON A PLATE OR IN BREAD BOWL
Add R$ 10.00 for bread bowl option.
Preparation time: approx. 30 min.

Pumpkin ..... R$45,00
Pumpkin soup with a touch of ginger and leeks.

Peas ..... R$45,00
Fresh Peas soup with diced smoked calabresa sausage.

Capeletti in Brodo ..... R$45,00
Meat cappelletti, diced beef tenderloin, carrots, arracacha, and zucchini in a vegetable broth.

Couvert

Bread basket served with Chef's butter with whole-grain mustard à l'ancienne and caponata. R$43,00

Appetizers



Bruschetta R$54 (6 UNITS)
Italian bread topped with tomato concassé, basil pesto, and gratinated Parmesan cheese.

Carpaccio Canape R$59,00
Thinly sliced raw beef topped with mustard sauce, capers, and shaved Parmesan.

Salmon Canape R$91,00 (6 UNITS)
Thinly sliced smoked salmon topped with lemon zest and Extra Virgin Olive Oil.

Ribeye Steak R$89,00
Grilled beef strips cooked with caramelized onions. Served with a bread basket.



Beef

Grilled beef tenderloin medallion in Dijon mustard sauce R$146,00
Served with white rice and roasted potatoes.

Grilled beef tenderloin medallion in raspberry sauce R$152,00
Served with steamed vegetables and potato gratin.

Baião de Dois R$79,00
Made with bacon, cured beef, calabresa sausage, red onion, grilled coalho cheese, black-eyed peas, cilantro, and white rice. Served with sliced cured beef and calabresa sausage.

Picadinho R$113,00
Diced beef tenderloin marinated in beer with mushrooms and fine herbs. Served with white rice, plantain farofa, and a fried egg.

Beef tenderloin paillard served with Sicilian lemon risotto R$113,00
Thinly pounded grilled beef tenderloin, served with Sicilian lemon risotto.

Grilled beef tenderloin medallion topped with garlic confit. R$135,00
Served with mushroom rice and roasted potatoes.

Salads

Chicken Caesar Salad R$58,00
Iceberg lettuce, Parmesan cheese, Caesar dressing, grilled chicken strips, and croutons.

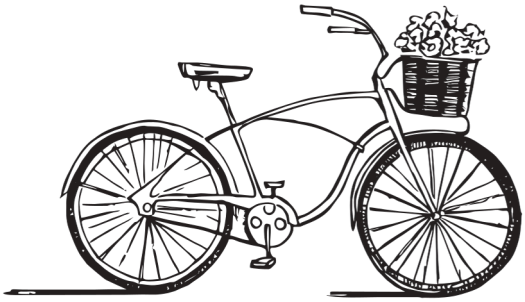
900 Salad R$58,00
Iceberg and red lettuce, arugula, sliced fresh mango, fresh ricotta, granola, and grilled chicken strips served with a mustard dressing.

Warm salad R$64,00
Red leaf lettuce, frisée, arugula, cherry tomatoes, herb dressing, and toast topped with seared goat cheese.

Tradicional Carpaccio Cipriani R$56,00
Thinly sliced raw beef, served with arugula drizzled with extra virgin olive oil, capers, mustard dressing, and Parmesan cheese.

Salmon Ceviche R$99,00
Diced salmon marinated in the chef's citrus dressing, capers, finger chili, cilantro, and avocado. Served with a bread basket.

White Fish Ceviche R$105,00
Diced white fish marinated in the chef's citrus dressing, capers, finger chili, cilantro, and mango. Served with a bread basket.



Combos

White Fish Fillet R$89,00
Grilled Salmon R$114,00
Chicken Breast R$61,00
Ribeye Steak R$92,00

Includes 2 sides of your choice:

- White rice
- Broccoli rice
- Roasted vegetables
- Browned potatoes
- Moroccan couscous
- Mixed greens
- Mashed potatoes (additional +R$10.00)
- Buttered spaghetti (additional +R$10.00 / single side only, sauce cannot be substituted)

Risottos

Nord-Est Risotto R$77,00
Arborio rice with shredded carne seca, pumpkin, onion, cilantro, and grilled coalho cheese.

Funghi Risotto R$74,00
Arborio rice with creamy dried porcini mushrooms and Parmesan cheese.

Shrimp Risotto R$124,00
Arborio rice, shrimp, leek, ginger, saffron, and parsley, finished with white wine.

Baked fish

Fish fillet with garlic crust R$108,00
Baked white fish fillet with a layer of ricotta paste and crispy garlic. Served with spinach risotto.

Belle Meunière Fish Fillet R$108,00
Extra virgin olive oil, sliced mushrooms, and capers. Served with roasted potatoes and broccoli rice.

Baked white fish fillet with granola crust R$108,00
Served with a layer of mustard sauce and cassava root puree.

Pastas

Roman Alfredo Sauce R$74,00
Parmesan cheese, butter, heavy cream, and nutmeg.

Pesto R$82,00
Parmesan cheese, basil, extra virgin olive oil, walnuts, and garlic.

Pomodoro R$54,00
Rustic tomato sauce infused with garlic and basil.

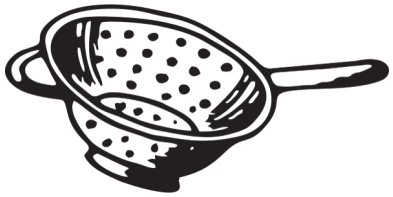
Penne Rigati in Bianco R$102,00
Creamy fresh mushroom sauce, Parmesan, diced chicken, Parma ham, and peas.

Rigatoni with beef tenderloin and wild mushrooms R$102,00
Rigatoni with pomodoro sauce and creamy mushrooms, served with diced beef tenderloin.

Duo Salmon Fettuccine R$113,00
Creamy Meyer lemon sauce with fresh salmon cubes and smoked salmon slices.

Cassava root Gnocchi with slow-cooked beef rib ragù R$87,00
Delicious artisanal cassava root gnocchi with slow-cooked beef rib ragù.

Thai-style linguine R$118,00
Shrimp sautéed in olive oil, coconut milk, leek, diced onion, bell pepper strips, and Thai spices.



Poultry

Tuscany Chicken R$87,00
Boneless chicken thigh and drumstick in a Mediterranean maison sauce, made with peeled tomatoes, a touch of cream with spinach, and infused with Dijon mustard. Served with fettuccine sautéed in parsley butter.

Desserts

Pêche Melba R$31,00
Traditional French dessert created in 1893 by Auguste Escoffier, prepared with poached peaches, vanilla ice cream, whipped cream, berry coulis, and sliced almonds.

Crème Brûllé R$29,00

Petit Gâteau R$31,00

Apple pie with ice cream R$31,00

Basil ice cream with vanilla or pistachio R$25,00

Pineapple with lemon zest R$23,00

Mille-feuille R$31,00

Mille-feuille with whipped cream R$35,00

Pear and almond tart served with ice cream R$31,00

Walnut pavé with ice cream R$29,00

A side of whipped cream R$6,00