


PETISCOS FOR SHARING (OR NOT)

SWISS PASTEL + GUAVA KETCHUP  10.-
Swiss pastel, lightly filled with gruyere (six)


FRIED YUCA + ONIONS   13.-
Served with garlic-lime mayonnaise*

GAMBAS + PEANUTS  13.-
Six garlic-lime prawns, served with peanuts

SALADES

Salads are  with the exception of the dressing, which contains soy.

SMALL SALAD 6.-
Mesclun lettuce, crudités and roasted seeds

PARATY SALAD ()  24.-
Chicken or grilled hearts of palm, caramelized pineapple, cashews, carrots, tomatoes, spring onions, mesclun lettuce and coconut-cilantro dressing

BURGERS

Served with French fries* (locally sourced) or mesclun salad


«POP» HAMBURGER 25.-
Brioche bun, beef (160g), lettuce, tomato, red onion confit, popcorn-syrup bacon, cheddar, pickles and mayonnaise*-BBQ


IN PASTRAMI WE BELIEVE 28.-
Brioche buns, homemade pastrami, red onion, cornichons, coleslaw and mustard


STEAK FRITES

STEAK + FRIES  24.-
Beef steak, fries*, homemade butter and salad

BRAZILIAN SPECIALITIES

MOQUECA  36.-
Catch of the day poached in its broth, with coconut-milk and vegetables, served with rice and yuca purée

GALINHA COM PINGA  34.-
Chicken suprême in a guava-cachaça sauce, vegetable of the day and sautéed yam

PICADINHO  38.-
Thin slices of beef (180 g), with fried onions and bananas, roasted yuca flour, tomato vinaigrette and fried yuca

HOMEMADE CARNE SECA  41.-
Strips of dried salt beef (160 g) sautéed with onions, served with roasted yuca flour, tomato vinaigrette and fried yuca

PRODUCT ORIGINS

Beef tartar (CH) / Beef (CH / DE) / Chicken (CH / FR) / Pork (CH / DE) / Salmon (N / SCT) / Dorade (FR) / Prawns (VN)

GRTA (based on availability): eggs, milk, flour, tofu, chickpeas, lettuce, vegetables, fruit, lentils, cornmeal

ALLERGENS

We are happy to provide detailed information regarding the possible presence of allergens in any of the dishes on our menu. If you have a food allergy or intolerance, please do not hesitate to speak to our staff, who would be pleased to provide you with information.

 VEGETARIAN  GLUTEN FREE

The asterisk (*) means that the dish does not meet the requirements of the Homemade label.

All prices include the 7.7% TVA (value-added tax).





LES TARTARES

Served with toast and salted floral butter.

With locally-sourced French fries* or mesclun salad.

BEEF

OH MINA  32.-

Shallots, sun-dried tomatoes, artichokes, Grana Padano, fresh basil, Kampot pepper and roasted pine nuts

LE COCHON CHERCHEUR  32.-

Shallots, capers, cornichons, Grana Padano, homemade sauce and white-truffle-infused oil

JACK NEVER DIED  32.-

Shallots, mango, mint, lime and Cuban spices

NEW YORK, NEW YORK  32.-

Homemade pastrami, red onion, cornichons, mustard and coleslaw

GODZILLA IS BACK 32.-

Shallots, soy sauce, wasabi, sesame oil and sesame seeds

TIGRE QUI PLEURE (DE JOIE)  32.-

Shallots, tamarind, cilantro, ginger, lime and chili pepper

FISH

BAHIA - SALMON  29.-

Scallops, mango, cilantro and lime

CAIO'S PASSION - SALMON  29.-


Scallops, passionfruit, mango, tomato, lime, cilantro, galanga and Espelette chili pepper

LIMA - SALMON  29.-

Red onions, leche de tigre, sweet potato, pomegranate, cilantro and lime

BUZIOS - DORADE  29.-

Shallots, passionfruit and lime

UMPA LUMPA - DORADE  29.-

Shallots, lumpfish roe, avocado and lemon

HUÎTRE SANS HUÎTRE - DORADE  29.-

Shallots, "Oyster leaves", lemon and timut pepper

TOFU

MACHU PICHU  25.-

Organic tofu, red onions, yellow pepper, sweet potato, tomato, cilantro and crispy rice