STARTERS

Burrata with pesto and walnuts 9,20€

Honey Roasted Warm Goat Cheese Salad 8,50€

Free-range egg casserole with truffle oil 9,50€
Mushrooms, farmhouse emmental & cream

Chef's duck foie gras 12,50€
Tomato bread, onion condiment with grenadine

Beef Empanadas 8,90€
Chimichurri & spicy sauce - 3 pieces

Avocado Toast, smoked salmon and guacamole 11,50€

Roasted camembert with thyme 8,90€
Green salad

	Small	Medium
Favela Caesar Salad	9,90€	/ 16,90€

Roasted chicken, parmesan, pickles, bacon chips, bread croutons, mesclun

NET PRICES IN EUROS SERVICE INCLUDED
LIST OF ALLERGENS AVAILABLE ON REQUEST

TARTAR and CARPACCIO

Beef tartare cut with a knife by us 17,50€
Fries and mesclun

Double Italian beef carpaccio 17,50€
Pesto, parmesan, arugula & homemade fries, candied cherry tomato

Double beef carpaccio and burrata 20,50€
Extra virgin olive oil, fleur de sel & homemade fries, arugula, candied cherry tomato

FISHES

Fish of the day 18,90€
Depending on arrivals

Fish and chips 17,50€
Tartar sauce, fries

Semi-cooked tuna steak with sesame 21,50€
Side dish of your choice, mango virgin sauce

BURGERS

with fries

	Single	Double
Classico Burger	16,90€	/ 19,90€
Chive cream base, tomato, sweet and sour pickle, VBF ground beef, salad, red cheddar		
Burger of the moment	18,00€	/ 21,00€
See slate		
Veggie Burger	17,20€	
Chive cream base, salad, tomato, sweet and sour pickle, red cheddar, marinated vegetables		

POKEBOWLS

Tuna 17,20€
Vinegar rice, avocado, beans, mushrooms, cabbage, crunchy vegetables, carrot, fruit & seasonal coulis

Salmon 17,50€
Vinegar rice, avocado, beans, mushrooms, cabbage, crunchy vegetables, carrot, fruit & seasonal coulis

Chicken 16,90€
Vinegar rice, avocado, beans, mushrooms, cabbage, crunchy vegetables, carrot, fruit & seasonal coulis

All our meats are served with an accompaniment and a sauce of your choice

GRILL

Grilled piece of beef — 17,90€
180-200 gr

Marinated beef skewer — 18,90€
180-200 gr - chorizo and mexican spices

Butcher's rib steak — 26,90€
300 gr

Chicken skewer — 17,50€
200 gr - Marinated in curry and lemon

Prime rib to share — 68,00€
1 kg - 3 sauces of your choice

Free-range pork chop — 21,50€
300 gr - Label Rouge - mashed potatoes with herbs

Andouillette — 21,50€ Half — 28,90€ Whole
Maison Bernier

ROTISSERIE

Chicken farmer — 15,90€ Half — 30,00€ Whole
Cajun spices

SIDES

Fries
Puree of the moment
Mashed potatoes
Fried vegetables
Mesclun salad
>> Add. +3€
>> Salad supplement +2€

SAUCES

Bearnaise
Blue
Pepper
Maitre d'hôtel butter
Mustard
Tartar
Chimichuri
Spicy
>> Extra sauce +1.50€

SÃO PAULO MENU 30,90€

only in the evening from Monday to Thursday (excluding public holidays)

ENTRANCE
Burrata with pesto & walnuts
or Favela Caesar salad
or homemade foie gras +3.50€

FLAT
Piece of beef
or fish of the day
or Classico burger / veggie burger

DESSERT
Crème brulee with vanilla
or dark chocolate heart fondant
or 2 scoops of ice cream

MENU PEQUEÑO

RESERVED FOR CHILDREN UNDER 10 YEARS OLD

10,50€

Chopped steak
ou
Fish of the day
Side
au choix
Chocolate Brownie
ou
2 scoops of ice cream
flavor(s) of your choice

EXPRESS MENU

lunchtimes only, except weekends & public holidays

Starter + main course 17,90€
Main course + Dessert 17,90€
Starter + Main Course + Dessert 21,90€

1 entry of the day

1 dish of the day or 1 fish of the day

1 dessert of the day

PIZZAS

Queen Tomato base, mozzarella, ham, mushrooms, olives	13,20€
Salmon Lemon cream base, mozzarella, smoked salmon, pickles, arugula	17,20€
4 Cheeses Tomato base, mozzarella, goat cheese, blue cheese, emmental, olives	15,90€
Veggie Tomato base, mozzarella, mushrooms, peppers, candied tomatoes, arugula	14,90€
Chicken Cream base, mozzarella, roast chicken, Nantes priest, sweet chili sauce, rocket	15,50€
Buratta Tomato base, italian ham, burrata, homemade green pesto sauce, salad	16,50€
César Cream base, mozzarella, roast chicken, parmesan, arugula, pickles, caesar sauce	15,20€
Flam' Cream base, mozzarella, bacon bits, red onions	14,90€
Honey goat Cream base, mozzarella, goat cheese, honey, arugula, pickles rocket	13,50€
Diavola Tomato base, mozzarella, spianata (italian chorizo), pepper, arugula, pickles	15,90€
Tartuffe Cream base, mozzarella, white ham with herbs, mushrooms, burrata, arugula, truffle oil	18,90€
Pizza of the moment	16,90€

DESSERTS

Gourmand 6 sweets of the moment — **8,90€**
Coffee +1€ // other drinks on request at an additional cost

Cheese plate — **8,90€**
Selection of cheeses of the moment

Dark Chocolate Fondant — **8,90€**
Chocolate heart. Vanilla ice cream from Madagascar

Kouign Amann salted caramel ice cream — **9,60€**

Crème Brulée Madagascar Vanilla — **8,50€**

Profiteroles Santa Catarina — **9,70€**
Choux, chocolate hazelnut and vanilla glaze, chocolate praline sauce, whipped cream

Lemon tart autrement... — **9,50€**
Lemon curd, & lemon espuma, crunchy meringue, lime sorbet

Oslo Rio Vanilla iced dome, passion fruit sorbet, meringue, confit of exotic fruits, flambéed with cachaça (available without alcohol) — **9,70€**

♥ **Cigare Favela** Vanilla mousse, cocoa streusel hazelnut and fleur de sel caramel brownies, pecan vanilla ice cream — **10,50€**

ICE CREAM & SORBETS

2 scoops 4,50€ **3 scoops 6,50€**
Choice of flavors:
Ice cream: Vanilla from Madagascar / Pecan vanilla / Coffee / Chocolate / Praline
Caramel fleur de sel / Rum-raisins / Mint-chocolate / Coconut
Sorbets: Lime / Passion fruit / Strawberry
Add. (whipped cream, fruit coulis, dark chocolate sauce, caramel sauce): +0.50€

After 8 Chocolate mint ice cream, chocolate ice cream & Get27 **9,50€**

Karamel Madagascar vanilla ice cream, pecan vanilla ice cream, fleur de sel caramel ice cream, caramel sauce, whipped cream and gourmet caramelized pieces **9,00€**

Colonel Lime & vodka sorbet **9,50€**

Senhora Vanilla ice cream, chocolate sauce, whipped cream and flakes caramelized gourmet **8,70€**

Exotique Pineapple, passion & strawberry sorbet, coconut, whipped cream and caramelized gourmet flakes **9,00€**

DRINKS

WATER

San Pellegrino 50cl **4,00€**
San Pellegrino 100cl **6,00€**
Vittel 50cl **4,00€**
Vittel 100cl **6,00€**

HOT DRINKS

Espresso / long coffee **2,00€**
Decaffeinated / extended decaf **2,20€**
Double espresso **3,90€**
Double Decaffeinated **4,20€**
Cappuccino / large cream **4,50€**
Viennese coffee / Viennese chocolate **6,00€**
Tea Mint green, green, Earl Grey, Ceylon, 4 red fruits **4,00€**
Infusion Citrus rooibos, lime blossom, mint verbena **4,00€**
Irish coffee **9,00€**

SOFTS

Soda 3,90€
Pepsi 33cl, Pepsi Max 33cl, Perrier 33cl, Orangina 25cl,
Schweppes 25cl (Tonic, Agrumes, Lemon), Lipton Ice-Tea 25cl, Oasis Tropical 25cl

Lemonade 3,70€

Diabolo 3,90€

Juice 25cl 3,90€
Orange, apple, strawberry, tomato, ACE, pineapple

RedBull 25cl: Energy Drink, Tropical, Sugar Free 5,50€

Water syrup 2,50€

Supplement slice or syrup 0,30€
Mint, strawberry, grenadine, peach, lemon, orgeat, grapefruit, banana, kiwi

HOMEMADE COKCTAILS

WITH ALCOOL

Mojito 9,00€

Fruit Mojito 9,50€

Américano Red Martini rouge, White Martini, Campari, Perrier 8,00€

Caipirinha Cachaça, lime, brown sugar, cane sugar 9,00€

Ti punch 3 Rivers rum, lime, brown sugar 8,50€

Spritz Aperol, Martini Prosecco, Perrier 8,50€

French spritz Saint Germain, Martini Prosecco, Perrier 9,50€

Gin tonic Gin Bombay Sapphire, Schweppes Tonic 9,00€

Planteur Rum, orange, pineapple, grenadine 8,00€

Moscow Mule Vodka, lemon juice, ginger beer 9,00€

Porn Star Martini Vanilla vodka, passion fruit, lime, sparkling shot 10,00€

WITHOUT ALCOOL

Virgin mojito 8,00€

Virgin mojito aux fruits 8,50€

Mamacita Orange juice, pineapple juice, lemonade, grenadine syrup 7,50€

Virgin spritz Martini Vibrante, Perrier 7,50€

Janeiro Passion fruit purée, apricot juice, ginger beer 7,50€

APPETIZERS

Campari 6cl 4,00€

Martini blanc / Martini rouge 6cl 4,00€

Pastis 51 2cl / **Ricard** 2cl 3,70€

Portos white / Porto red 6cl 4,00€

Kirs 12cl: Blackcurrant, blackberry, peach, raspberry 4,00€

Kirs Pétillant 12cl: Blackcurrant, blackberry, peach, raspberry 5,20€

BEERS

DRAFT BEER

	25cl : 3,90€	50cl : 7,40€
Blond Bahia Beer	25cl : 4,20€	50cl : 8,00€
Brewer's Selection		

BOTTLES 33cl

Desperados 5.9°	6,50€
Kasteel bier Red 8°	6,50€
Chouffe White 6.5°	6,00€
Hellfest IPA 4.66°	6,00€
Virgin Desparados 0°	4,50€

DIGESTIVE

Menthe-Pastille, Get 27, Get 31 6cl	7,50€
Supplément Perrier	0,20€
Bailey's 6cl	7,50€
Cognac amande Donjon 6cl	7,50€
Cognac Hennessy VS 4cl	9,00€
Cognac Hennessy XO 4cl	20,00€

WHISKYS 4cl

Jack Daniel's N°7 Kentucky	8,00€
Nikka Coffey Grain Japon	8,00€
Lagavulin 16 ans Islay	9,00€
Oban 14 ans Highlands	9,00€
Jameson Irish Ireland	8,00€

RHUMS 4cl

Bacardi Añejo Cuatro Porto Rico	9,00€
Diplomatico Reserva Exclusiva Venezuela	11,00€
Botran 15 ans Guatemala	12,00€
Zacapa 23 ans Guatemala	12,00€
Santa Teresa 1796 Venezuela	14,00€

BUBBLES

	10cl	75cl
Prosecco DOC Martini	5,00€	29,00€
Champagne AOC Moët & Chandon Brut Imp	12,00€	90,00€
Champagne AOC Ruinart Blanc de Blancs		140,00€
Champagne AOC Ruinart Brut		110,00€

ALCOHOL ABUSE IS DANGEROUS FOR HEALTH
TO DRINK WITH MODERATION

WINES

	12cl	75cl
WHITE		
Muscadet AOP Le Voyage Extraordinaire	3,90€	22,00€
Muscadet Sèvre & Maine / Lie AOP La Griffe de B. Chereau		24,00€
Quincy AOC Domaine J. Rouzé	5,50€	32,00€
♥ **Menetou Salon AOC** Domaine Beaurepaire		35,00€
Pays d'Oc IGP Viognier les 3ameles	4,30€	24,00€
Coteaux de l'Aubance AOC L'Orangerie	5,00€	29,00€
ROSÉ		
Vin de l'Ile de Beauté IGP Les Côteaux de Samuletto	3,90€	22,00€
Lubéron AOP Elephant Rose, Famille Perrin	4,00€	23,00€
♥ **Pays d'Oc IGP** Gris Blanc, Gérard Bertrand		28,00€
Côtes de Provence AOP La Vie en Rose - Château Roubine		35,00€
RED		
Saumur Champigny "Fruit" AOC T. Germain	5,50€	32,00€
Menetou Salon AOC Le Grand Argentier		38,00€
Côtes de Bourg AOP Château Les Tuileries de Lansac	5,00€	29,00€
Graves AOC Château Lugey		29,00€
Pessac-Léognan AOC Château Coucheroy	6,50€	38,00€
♥ **Pays d'Oc IGP** Syrrico Chic	4,50€	25,00€
♥ **Pic Saint Loup AOC** Héritage, Gérard Bertrand		30,00€
♥ **Côtes du Rhône AOP** Parallèle 45, D. Jaboulet Bio	5,00€	29,00€
♥ **Crozes-Hermitage AOC** Domaine E. Guigal		32,00€
Malbec d'Argentine JP Mendoza. La Consulta	3,90€	22,00€
Carmenère du Chili DO Valle Central. Tarapaca	4,50€	25,00€

OUR EXCEPTIONAL WINES

Pessac-Léognan AOC Les Demoiselles de Larrivet Haut-Brion Blanc	49,00€
Condrieu AOC Domaine E. Guigal	50,00€
Saint Émilion Grand Cru AOC Château Le Couvent	36,00€
Nuits Saint Georges AOC Bouchard Père & Fils	58,00€
Aloxe-Corton AOC Domaine Louis Latour	65,00€
Châteauneuf du Pape AOC Les Sinards, Famille Perrin	60,00€
Côte-Rôtie Brune & Blonde AOC Domaine E. Guigal	85,00€