

PATEO

DO PALÁCIO

Chef Jean-Georges
Chef de Cuisine Felipe Rodrigues

A descrição do menu pode não conter todos os ingredientes.
Em caso de alergias ou restrições alimentares,
por gentileza informar a nossa equipe.

Menu description may not contain all the ingredients.
In case of any food allergy, please inform our service team.



COUVERT

Ciabatta, Pizzeta de Parmesão com Alecrim e Azeite Extra Virgem <i>Ciabatta, Parmesan Crostini with Rosemary and Olive Oil</i>	18
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JUST TO START

Salada Caesar com Raddiccio, Endívias, alface Romana, Croutons e Queijo Parmesão <i>Italian Chicories Caesar Salad</i>	52
Salada com Rúcula Selvagem, Gorgonzola Dolce, Morangos e Manjeriço <i>Wild Arugula and Strawberry Salad, Gorgonzola Dolce and Basil</i>	54
Burrata com Tomates Orgânicos, Manjeriço, Vinagrete de Tomates Cereja <i>Burrata with Organic Tomatoes, Basil and Cherry Tomatoes Vinaigrette</i>	71

SANDWICHES

Brioche com Frango Crocante Alface Romana, Emulsão Picante e Pickles <i>Crispy Fried Chicken Sandwich, Brioche and Spicy Mayo</i>	54
Cheeseburger (180g) Bacon, Molho da Casa e Pickles <i>Bacon, House Dressing, Homemade Pickles</i>	62
BrieLT Queijo Brie Empanado, Alface Romana, Tomate, Ciabatta e Mayo Trufada <i>Deep Fried Brie Cheese, Romain Lettuce, Tomato, Ciabatta and Truffled Mayo</i>	52



DESIGNED TO SHARE

Fritters de Queijo Comté e Trufas <i>Truffle Cheese Fritters</i>	48
Croquetes De Bacalhau, Aioli de Limão Siciliano, Salsa de Trufas <i>Cod Croquettes with Lemon Garlic Aioli and Truffled Salsa</i>	56
Carpaccio de Filé Mignon, Rúcula Selvagem, Cogumelo Paris e Queijo Parmesão <i>Beef Carpaccio, Wild Arugula, Shaved Mushroom And Parmesan</i>	68
Tartar de Salmão, Ciabatta Tostada <i>Salmon Tartare On Warm Garlic Bread</i>	65
Fritters de Tapioca com Queijo Curado e Mel de Abelhas Jataí <i>Tapioca Fritters With Brazilian Local Cheese And Honey</i>	42
Coxinhas de Frango, Aioli e Picles <i>Tradicional Brazilian Chicken “Coxinha” with Aioli And Pickles</i>	48
Camarões Salteados, Bottarga e Aioli <i>Lightly Fried Shrimp, Bottarga, Aioli and Lemon</i>	96
Pateo Charcuterie Presunto De Parma, Chorizo, Copa, Queijo Brie, Pecorino e Gorgonzola <i>Charcuterie Platter With Brie, Pecorino and Gorgonzola Cheese</i>	94

PLEASE, DO NOT SHARE

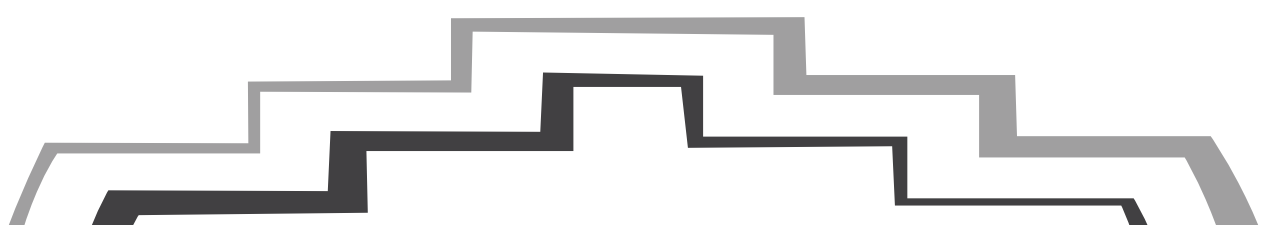
Coxinha de Frango com Caviar (unidade) <i>Non tradicional at all Brazilian Chicken “Coxinha” with Caviar (piece)</i>	88
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PIZZAS

- Mozzarella de Búfala, Tomates e Manjericão 72
Tomato, Basil and Fresh Mozzarella
- Chorizo, Queijos Fontina, Mozzarella De Búfala 75
E Parmesão, Brócolis e Limão Siciliano
*Broccoli Rabe and Cured Chorizo, Fontina,
Buffalo Mozzarella and Parmesan Cheese*
- Salsa De Trufas Negras, Queijos Fontina, 82
Comté e Parmesão com Ovo Orgânico
*Black Truffle, Fontina, Comté and
Parmesan Cheese With Farm Egg*

PASTA

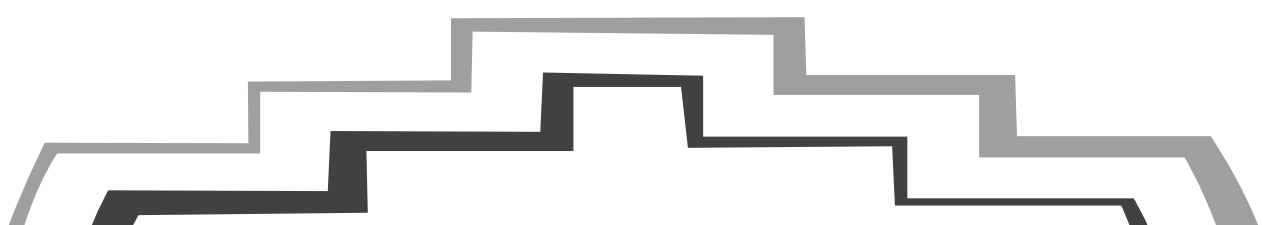
- Fettuccine ao Pomodoro, Mozzarella de Búfala, 74
Queijo Parmesão e Manjericão
*Fettuccine With Tomato Sauce,
Fresh Mozzarella, Parmesan and Basil*
- Pappardelle, Bolonhesa de Cogumelos, 78
Queijo Pecorino
*Pappardelle with Mushroom Bolognese
and Pecorino Romano*
- Ravioli de Mozzarella de Búfala, 76
Creme de Limão Siciliano e Queijo Parmesão
*Buffalo Mozzarella Ravioli,
Lemon Cream and Parmesan Cheese*
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MAIN COURSES

- Salmão em Crosta de Cogumelos Porcini,
Alho Poró, Ervas Frescas e Citronette
*Porcini Crusted Salmon, Tender Leeks,
Herbs and Citronette* 94
- Berinjelas à Milanese, Salsa de Tomate,
Mozzarella de Búfala e Manjericão
*Crispy Eggplant, Tomato Sauce,
Buffalo Mozzarella and Basil* 72
- Arroz Con Pollo, Pururuca,
Raspas de Limão Siciliano
Chicken Rice, Crispy Skin and Lemon Zest 76
- Arroz de Polvo, Tapenade de Azeitonas Sicilianas,
Ovas de Mujol, Tomatinhos Assados e Aioli
*Octopus Rice, Sicilian Olives, Fish Roe,
Cherry Tomatoes And Aioli* 94
- Chorizo Black Angus Grelhado, Salada De
Batatas do Palácio com Farofa de Bacon
*Grilled Black Angus Sirloin Steak,
Homemade Potato Salad,
Crispy Bacon Cassava Flour* 92
- Filé Mignon à Milanese, Escarola,
Vinagrete de Noz Pecan e Limão Siciliano
*Sirloin Steak Milanese with Parmesan Crumbs,
Sauteed Escarole, Pecan, Sour Cherries and Lemon* 88
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DESSERTS

Tiramisù	39
Sorvete de Caramelo, Pipoca Doce, Amendoins Caramelizados, Calda de Chocolate <i>Salted Caramel Ice Cream, Caramelized Peanuts & Popcorn, Whipped Cream, Hot Fudge</i>	41
Mil Folhas de Doce de Leite com Avelãs e Creme de Baunilha <i>Dulce de Leche and Hazelnut Mille Feuille</i>	38
Petit Gateau com Sorvete de Creme <i>Warm Chocolate Cake and Vanilla Ice Cream</i>	38
Bolo de Amêndoas, Sorbet de Morangos e Vinho Tinto, Chantilly e Morangos <i>Almond Cake, Whipped Cream, Strawberries and Strawberry Sorbet</i>	40
Frutas Frescas com Sorbet de Maracujá <i>Fresh Fruits and Passionfruit Sorbet</i>	38



SOFT DRINKS

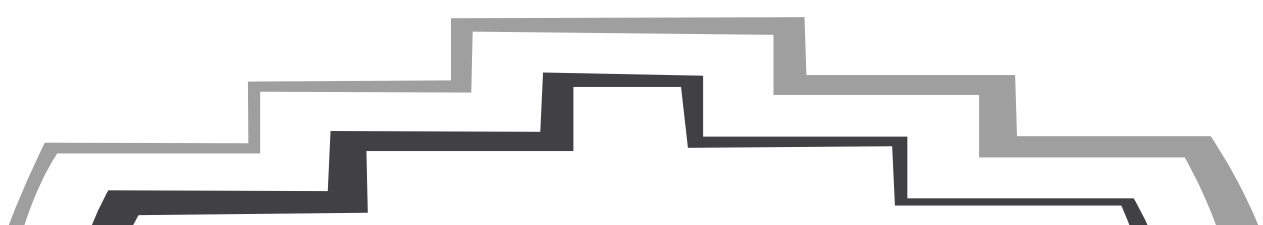
Água Mineral Com e Sem Gás <i>Still and Sparkling Mineral Water</i>	10
Refrigerantes Sodas	12
Acqua Panna 250ml	18
San Pellegrino 250ml	18

SUCOS | JUICES

Suco de Laranja com Frutas Vermelhas <i>Orange Juice with Red Berries</i>	22
Suco De Açaí Com Xarope De Guaraná <i>Açaí Juice With Guaraná Syrup</i>	22
Suco de Abacaxi com Manjericão <i>Pineapple With Basil</i>	22

CHÁS GELADOS | ICED TEAS

PINACOTECA Infusão de Chá Preto, Limão Taiti, Xarope de Gengibre com Mel de Especiarias <i>Black Tea Infusion, Lime, Ginger Syrup with Spiced Honey</i>	22
JARDIM BOTÂNICO Infusão de Rooibos E Baunilha, Limão Taiti, Xarope de Hibisco <i>Rooibos Tea Infusion With Vanilla, Lime, Hibiscus Syrup</i>	22
BIENAL Chá Preto com Bergamota, Sherbet de Tangerina, Limão Taiti <i>Earl Grey, Mandarin Sherbet, Lime</i>	22



CERVEJAS

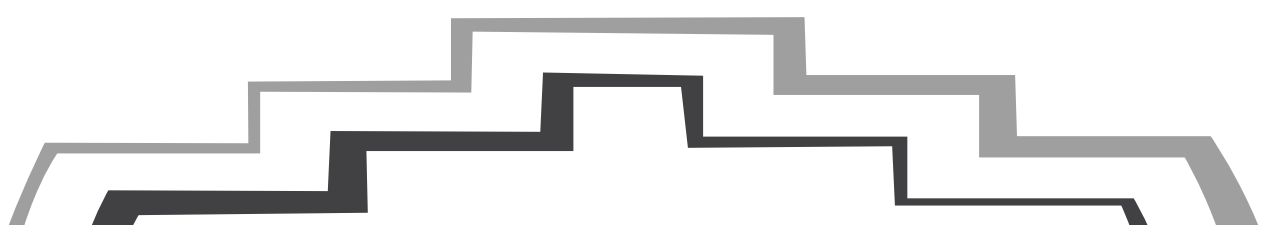
Heineken 330ml	18
Estrella Galicia 330ml	18
Hoegaarden 330ml	23
Dama Bier IPA 330ml	23

CHÁS E INFUSÕES | THE HOT CORNER

Chá Preto Black Tea	18
Melange Quatre Fruits Rouge	
African Breakfast	
Earl Grey	
Chá Verde Green Tea	18
Yunnan Mint	
Infusões Infusions	18
Camomille	
Carcadet Nuit D'eté	
Rooibos Vanille	

CAFÉS

Espresso illy	12
Espresso illy Personal Blend	16
<i>Chef Felipe Rodrigues</i>	
Macchiato	13
Latte Macchiato	15
Americano	13
Cappuccino	15
French Press	18
French Press illy Personal Blend	22
<i>Chef Felipe Rodrigues</i>	



COCKTAILS

- ROMARIN FIZZ** 37
Ketel One infusionada Com Alecrim e Lavanda,
St. Germain, Hortelã e Água Tônica
*Rosemary & Lavander infused Vodka,
Elderflower Liquor, Mint and Tonic Water*
- BELLADONNA DAIQUIRI** 38
Sailor Jerry Spiced Rum, Disaronno, Limão Siciliano e Canela
Spiced Rum, Almond Liquor, Lemon and Cinnamon
- THE FASHIONABLE SPRITZ** 38
Aperol infusionado com Morangos, Lillet e Espumante
Strawberries infused Bitter, Wine Liquor and Sparkling Wine
- THE 3 O'CLOCK** 45
The Botanist, Chambord, Espumante, Toranja e Limão Siciliano
Scotch Gin, Berries Liquor, Sparkling Wine, Grapefruit and Lemon
- THE RED HOOK** 47
Gentleman Jack, Luxardo Maraschino e Carpano Classico
Whiskey, Cherry Liquor and Red Vermouth
- NEGRONI SBAGLIATTO** 39
Campari, Antica Formula e Espumante
Bitter, Red Vermouth and Sparkling Wine
- LIMONCELLO CLERIQUE** 45
Bombay Sapphire, Limoncello, Vinho Branco e Laranja
English Gin, Lemon Liquor, White Wine and Orange
- MEDITERRANEOUS** 47
Bulldog infusionado com Frutas Vermelhas e Hibisco,
Calvados, Amarena e Perfume De Absinto
*English Gin infused with Red Fruits And Hibiscus, Apple Brandy,
Amarena And Absinth Parfum*
- SMOKEY PASSION** 42
Johnnie Walker Double Black, Baunilha,
Maracujá e Espuma de Champagne
Smoked Whisky, Vanilla, Passionfruit and Champagne Foam
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G&T SELECTION

Hendrick's, Pepino, Limão Siciliano e Anis Estrelado <i>Scotch Gin, Cucumber, Lemon and Star Anise</i>	42
Roku, Yuzu e Perfume de Camomila <i>Japanese Gin, Yuzu and Camomille Parfum</i>	41
Arapuru, Vermute, Especiarias e Caju <i>Brazilian Gin, Vermouth, Spices and Fresh Cashew</i>	39
London N° 1, Soda Artesanal de Melancia e Manjeriçao <i>English Gin, Homemade Watermelon Soda and Basil</i>	42
Nordés, Sorbet e Raspas de Limão <i>Galician Gin, Lime Sorbet and Lime Zests</i>	43
Bombay Sapphire, Limão Tahiti, Limão Siciliano e Zimbro <i>English Gin, Lime, Lemon and Juniper Berry</i>	37

GIN

Tanqueray London Dry Gin	32	Beefeater Pink	36
		Beefeater 24	44
		Bulldog	42
Tanqueray Ten London Dry Gin	42	Gin Mare	66
		Monkey 47	69
		Saffron	46
London N° 1	44	Roku	41
The Botanist	44	Nordés Atlantic	41
Hendrick's	40		
		<i>Make it a G&T</i>	+6

VODKA

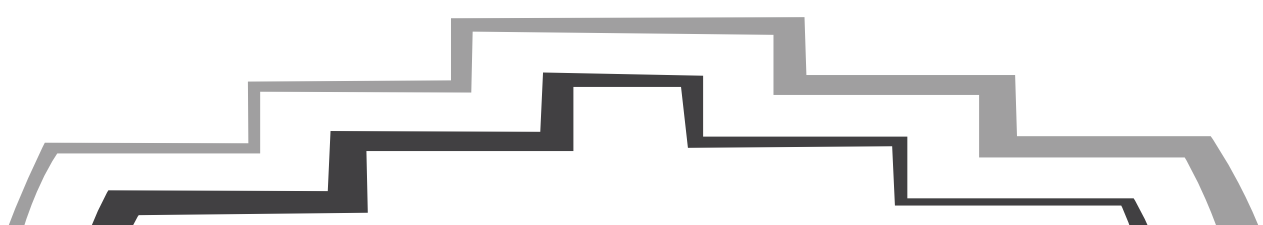
Ketel One	36	Ciroc	39
Stolichnaya	39	Belvedere	39
Stolichnaya Elit	75	Haku	72
Grey Goose	39		

CLASSICS

NEGRONI	43
Beefeater 24, Campari, Carpano Classico e Punt e Mes <i>English Gin, bitter and mix of Vermouths</i>	
Dry Martini	45
Tanqueray Ten, Noilly Prat e Azeitonas <i>English Gin, Dry Vermouth and Oives</i>	
BOULEVARDIER	45
Woodford Reserve, Campari e Carpano Classico <i>Whiskey, Bitter and Red Vermouth</i>	
COSMOPOLITAN	42
Grey Goose, Cointreau, Cítricos e Cranberry <i>French Vodka, Orange Liquor, Citrics and Cranberry</i>	

VIRGIN MIXOLOGY

BERRY COLLINS	22
Framboesas, Xarope de Frutas Vermelhas, limão e Club Soda <i>Raspberries, Homemade Red Berries Syrup, Lemon Juice and club Soda</i>	
EASY & STORMY	22
Mel de Especiariais, Xarope de Gengibre, Limão e Club Soda <i>Spiced Honey, Homemade Ginger Syrup, Lime and Club Soda</i>	
LEMON, LIME AND BITTERS	22
Soda de Limão, Cítricos e Bitters <i>Lime Soda, citric and Bitters</i>	



BLENDÉD SCOTCH WHISKY

Johnnie Walker		Buchanan's 12 anos	42
Black Label	39	Buchanan's 18 anos	95
Double Black	42	Old Parr	42
Gold Reserve	78	Chivas 12 anos	39
Platinum	95	Chivas 18 anos	85
Blue Label	195	Royal Salute 21 anos	145

SINGLE MALT

Glenfiddich 12 anos	60	Glenmorangie 10 anos	98
Glenfiddich 15 anos	85		
Glenfiddich 18 anos	160	Jura 18 anos	150
Macallan 12 anos	96	Glenlivet 15 anos	85
Macallan 15 anos	230	Glenlivet 18 anos	135

AMERICAN WHISKEY

Woodford Reserve	44	Jack Daniels Sinatra	105
Bulleit	36	Gentleman Jack	41

IRISH WHISKEY

Jameson			39
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COGNAC & BRANDY

Hennessy VSOP	70	Remy Martin VSOP	75
Hennessy XO	245	Remy Martin XO	220
Courvoisier XO	210	Louis XIII 25ml	1350
		Louis XIII 50ml	2500

TEQUILA

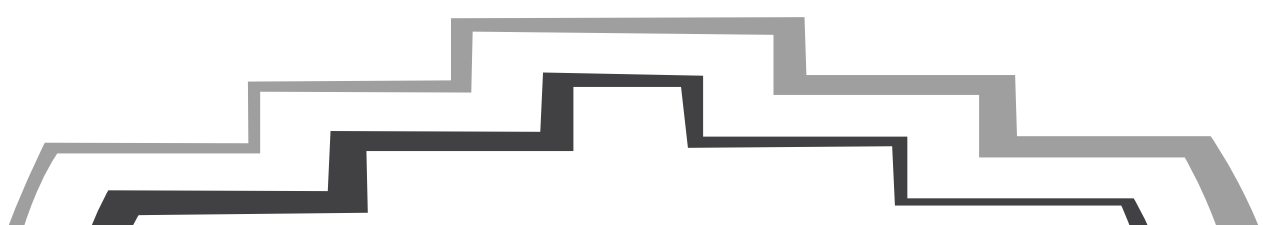
Herradura Añejo	42
Patron Silver	60
Patron Reposado	75
Patron Añejo	79
<i>Ask for a Margarita</i>	+6

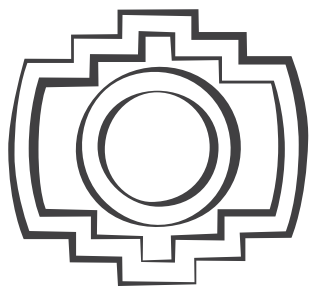
RUM

Havana Club 3 anos	33
Havana Club 7 anos	38
Bacardi 8 anos	38
Zacapa 23 anos	77
Zacapa XO	92
Botucal	77
Havana Club Selección de Maestros	72
Mountgay Black Barrel	55
The Kraken	48
Appleton State	33
<i>Grab a Mojito</i>	+5

CACHAÇA

Leblon Signature	39
Yaguara Prata	29
Yaguara Orgânica	36
Sapucaia Florida	35
Maria Isabel Jequitibá	45
Armazém Vieira Safira	38
<i>For a Caipirinha</i>	+7





PATEO

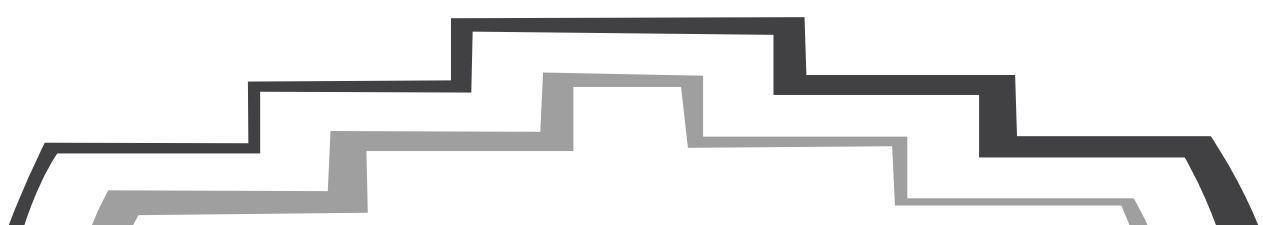
DO PALÁCIO

Chef Jean-Georges
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CHÁ DA TARDE AFTERNOON TEA

• 130 •

O nosso Chá da Tarde é servido das 15h as 18h.
Available from 3pm until 6pm.



CHÁ DA TARDE AFTERNOON TEA

FINGER SANDWICHES

- Pepinos, Mascarpone, dill e Hortelã
Cucumber, Mascarpone, Dill and Mint
- Ovos Cozidos, Rúcula Selvagem e Ciboulette
Egg Salad, Arugula and Ciboulette
- Salmão Defumado com Molho Remoulade
Smoked Salmon with Remoulade Sauce
- Presunto Royal, Queijo Comté e Mostarda Ancienne
Royal Ham, Comté Cheese and Ancienne Mustard
- Frango Orgânico com Especiarias e Ervas Frescas
Organic Chicken with Spices and Fresh Herbs

VIENNOISERIES

- Folhado de Chocolate
Pain au Chocolat
- Folhado de Goiaba
Guava Pastry
- Croissant
Layered Yeast-leavened Dough

CHÁ DA TARDE AFTERNOON TEA

SCONES

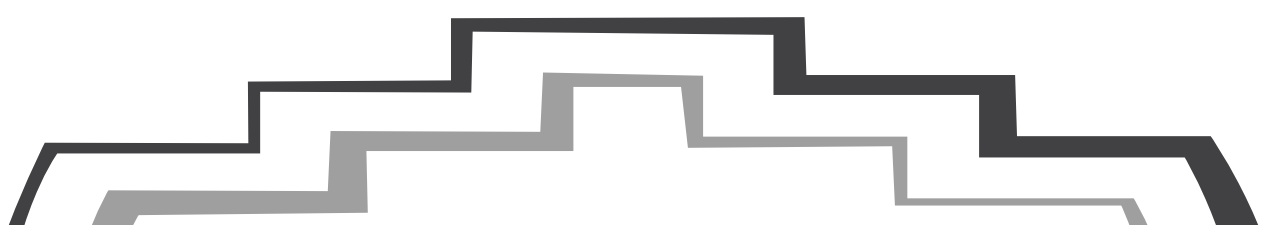
- Scone Clássico | *Classic Scone*
- Scone de Chocolate Belga com Noz Pecan
Belgian Chocolate and Pecan Nut Scone
- Compota de Frutas Vermelhas do Palácio
Palácio's Red Berries Compote
- Creme de Limão Siciliano | *Lemon Curd*

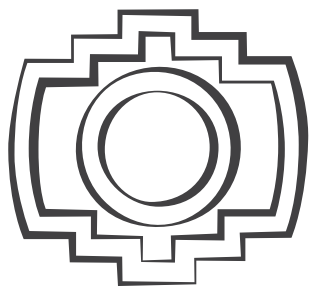
PÂTISSERIES

- Macarrons de Framboesa,
Coco e Amêndoas com Doce de Leite
*Raspberry, Coconut and Almonds
with Dulce de Leche Macarrons*
- Tartelette De Limão Siciliano E Merengue
Lemon And Meringue Tartelette
- Eclair do Palácio | *Palácio's Eclair*
- Pavlova de Morango | *Strawberry Pavlova*

BEBIDAS | BEVERAGES

- Seleção de Chás e Cafés | *Tea and Coffee Selection*





PATEO

DO PALÁCIO

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Chef de Cuisine Felipe Rodrigues

DOMINGO NO PATEO *BRUNCH*

• 255 •

Servido aos domingos, das 13h as 17h.
Available on Sundays, from 1pm until 5pm.



DOMINGO NO PATEO BRUNCH

PRIMEIRO MOMENTO | *FIRST MOMENT TO SHARE*

- PÃES E FOLHADOS

Servidos com Manteiga, Coalhada e Azeite Extra Virgem
*Bread and Viennoiserie Side with Butter,
Olive Oil and Cheese Curd*

- QUEIJOS E CHARCUTERIE

Conservas e Compotas
Selection of Cheese and Charcuterie, Pickles and Compote

- OSTRAS FRESCAS

Crispy Sushi e Steak Tartare do Palácio
Fresh Oyster, Crispy Salmon Sushi and Steak Tartar

SEGUNDO MOMENTO | *SECOND MOMENT À LA CARTE*

- ARROZ DE PATO

Linguiça Defumada e Azeitonas Sicilianas
Rice with Duck, Smoked Sausages and Sicilian Olives

- FRALDINHA BLACK ANGUS

Purê de Batata Trufado
Skirt with Truffled Potato Purée

- SALMÃO EM CROSTA

Molho Holandês com Avelã
Salmon en Croûte, Hollandaise Sauce with Hazelnut

DOMINGO NO PATEO

BRUNCH

TERCEIRO MOMENTO | *THIRD MOMENT*
TO SHARE

- MIL FOLHAS DO PALÁCIO
Creme de Baunilha e Doce de Leite
Mille Feuille with Vanilla Cream and Dulce de Leche
- SUNDAE DE CARAMELO
Caramel Sundae
- MOUSSE DE CHOCOLATE
Dark Chocolate Mousse
- PAVLOVA DE MORANGO
Strawberry Pavlova

BEBIDAS | BEVERAGES

- SELEÇÃO DE CHÁS E CAFÉS
Tea and Coffee Selection
- REFRIGERANTES E SUCOS
Soft Drink and Juices
- ESPUMANTE
Sparkling Wine