



# Le Jazz

~ PETIT ~

## DESTILADOS

APERITIVOS		VODKAS	
Cynar.....	R\$ 13	Smirnoff..... <sup>Nac</sup>	R\$ 20
Campari.....	R\$ 18	Ketel One.....	R\$ 28
Lillet.....	R\$ 26	Círoc.....	R\$ 38
Pastis.....	R\$ 28	<b>WHISKIES &amp; WHISKEYS</b>	
Absinto..... <sup>Imp</sup>	R\$ 30	<b>SINGLE MALT WHISKIES</b>	
Fernet-Branca.....	R\$ 35	Jura 10 <sup>anos</sup> .....	R\$ 47
Jerez La Guita Manzanilla... R\$ 36		Glenfiddich 12 <sup>anos</sup> .....	R\$ 51
<b>VERMOUTHS</b>		Laphroaig Select.....	R\$ 70
Circolo ( <i>Dry, Bianco ou Rosso</i> )...R\$ 20		Glenfiddich 18 <sup>anos</sup> .....	R\$ 86
Carpano Classico.....	R\$ 20	<b>SCOTCH BLENDED WHISKIES</b>	
Punt e Mes.....	R\$ 20	<b>STANDARD E 12 ANOS</b>	
Antica Formula.....	R\$ 50	White Horse.....	R\$ 25
<b>TEQUILAS</b>		J.W. Red Label.....	R\$ 28
Herradura Blanco.....	R\$ 32	Old Parr.....	R\$ 32
El Jimador Reposado.....	R\$ 34	Chivas Regal.....	R\$ 35
Herradura Reposado.....	R\$ 42	J.W. Black Label.....	R\$ 36
<b>RUNS</b>		<b>AMERICAN WHISKEYS</b>	
Havana Club 3 <sup>anos</sup> .....	R\$ 22	Wild Turkey.....	R\$ 34
Havana Club 7 <sup>anos</sup> .....	R\$ 38	Jack Daniel's.....	R\$ 34
Appleton Estate.....	R\$ 60	Bulleit Bourbon.....	R\$ 38
Zacapa® 23.....	R\$ 60	Maker's Mark.....	R\$ 42
<b>CACHAÇAS</b>		Wild Turkey Rye.....	R\$ 48
Arborea Tradicional.....	R\$ 17	Woodford Reserve.....	R\$ 51
Arborea Ambrana.....	R\$ 20	<b>DIGESTIVOS &amp; LICORES</b>	
Salinissima.....	R\$ 22	Cointreau.....	R\$ 21
Weber Haus Carvalho.....	R\$ 26	Amaretto.....	R\$ 23
<b>GINs</b>		Limoncello.....	R\$ 24
Aptk Ni.....	R\$ 27	Amaro Averna.....	R\$ 25
Beefeater.....	R\$ 34	Licor 43.....	R\$ 26
Tanqueray.....	R\$ 34	Licor de Ervas Abadia.....	R\$ 28
Tanqueray nº Ten.....	R\$ 43	Grand Marnier.....	R\$ 30
Martin Miller's.....	R\$ 44	Saint Germain.....	R\$ 30
Hendrick's.....	R\$ 48	Porto Rubi.....	R\$ 48
Plymouth.....	R\$ 48	Rémy Martin V.S.O.P.....	R\$ 76

## CHOPP

PERGUNTE O QUE TEMOS ENGATADO HOJE!

## CERVEJAS

Heineken   Heineken 0%   Stella Artois   Beck's.....	R\$ 17
Ileegaal Sociaal, 5% (Hoppy Lager, 300ml).....	R\$ 19,50
Blue Moon, 5,4% (Witbier, 350ml).....	R\$ 23
Trilha Melonrise, 7% (Juicy IPA, 350ml).....	R\$ 34
Lagunitas, 6,2% (IPA, 350ml).....	R\$ 25
Whale-Tail Pale Ale Narcose, 5,4% (APA, 350ml).....	R\$ 34
Hammeredhead Narcose, 6% (West Coast IPA, 350ml).....	R\$ 35
Dogma Little Lover, 4,2% (Session IPA, 355ml).....	R\$ 39

# ~ COCKTAIL'S BAR MENU ~

APERITIVOS	CÍTRICOS	AMARGOS	CREMOSOS
Oyster Shot   R\$ 24 <i>Ostra, vodka, suco de tomate fumée e limão</i>	Fitzgerald   *R\$ 34 <i>Gin, suco de limão, xarope simples e angostura</i>	Fresas & Art   R\$ 34 <i>Campari infundado com morango, Cynar, rum e limão</i>	<b>NOUVEAU</b> Amélie   R\$ 35 <i>Gin, Aperol, suco de limão, xarope de grapefruit, angostura e clara de ovo</i>
Michelada   R\$ 32 <i>Cerveja, molho würze, molho inglês, suco de limão, pimenta e sal defumado</i>	Paper Plane   R\$ 37 <i>Bourbon, limão, Amaro e Aperol</i>	Negroni   *R\$ 35 <i>Gin, vermouth e Campari</i>	Clover Club   R\$ 36 <i>Gin, suco de limão, purê de framboesa, vermouth dry e clara de ovo</i>
Dirty Martini   *R\$ 38 <i>Gin, vermouth dry e salmoura de azeitona</i>	<b>NOUVEAU</b> Corpse Reviver Vol. II   R\$ 38 <i>Gin, Cointreau, Lillet Blanc, suco de limão e spray de absinto</i>	Hanky Panky   *R\$ 38 <i>Gin, vermouth rosso e Fernet-Branca</i>	Bellini   R\$ 38 <i>Purê de pêssego e espumante</i>
Bloody Mary Fumée   *R\$ 40 <i>Vodka e suco de tomate temperado e defumado</i>	<b>NOUVEAU</b> Mark Twain   R\$ 38 <i>Whisky, suco de limão, angostura e xarope de açúcar</i>	<b>NOUVEAU</b> Hermeto   R\$ 38 <i>Cachaça branca, Cynar, calda de caju e especiarias, suco de limão e bitter de laranja</i>	Pisco Sour   R\$ 38 <i>Pisco, suco de limão, xarope simples, angostura e clara de ovo</i>
<b>NOUVEAU</b> Olivie   R\$ 42 <i>Bourbon, Cynar 70, vermouth seco e azeitona</i>	Penicillin   *R\$ 38 <i>Whisky, suco de limão, mel de gengibre e single malt</i>	Giuseppe   R\$ 44 <i>Cynar 70, vermouth rosso, suco de limão e angostura</i>	Whisky Sour   *R\$ 38 <i>Bourbon, suco de limão, xarope simples, angostura e clara de ovo</i>
Dirty Collins   R\$ 44 <i>Gin, suco de limão, xarope de azeitona e club soda</i>	Marajoara   R\$ 39 <i>Cachaça com capim-santo, suco de limão, água de mel e maracujá</i>	<b>NOUVEAU</b> Petit Piaf   *R\$ 48 <i>Bourbon, Fundador, licor Bénédicte, vinho do Porto e angostura</i>	White Russian   R\$ 39 <i>Vodka, licor de café e creme de leite</i>
<b>SECOS</b>		Purgatory à la Française   *R\$ 49 <i>Brandy, vermouth rosso, licor de ervas e single malt</i>	Amaretto Sour   R\$ 42 <i>Amaretto, suco de limão, angostura e clara de ovo</i>
Sazerac   *R\$ 36 <i>Bourbon, açúcar e bitter Peychaud's</i>	<b>NOUVEAU</b> Cucurbit   R\$ 43 <i>Vodka, suco de limão, pepino, manjericao e espumante</i>	<b>TÔNICOS</b>	
<b>NOUVEAU</b> Bisou Bisou   *R\$ 42 <i>Chivas, jerez, Noilly Prat, angostura e spray de Laphroaig</i>	Mate e Menta   R\$ 43 <i>Havana Club 7, suco de limão, xarope de gengibre, Fernet-Branca e chá-mate</i>	Canário do Reino   R\$ 34 <i>Gin APTK, água tônica, caju e twist de limão</i>	Tônico Bianco   R\$ 43 <i>Vermouth Circolo Bianco, água tônica, suco de limão e angostura</i>
De La Louisiane   R\$ 42 <i>Bourbon, licor Bénédicte e angostura</i>	Casino #1   *R\$ 45 <i>Gin, suco de limão, licor maraschino e bitter de laranja</i>	Tônico Rosso   R\$ 43 <i>Vermouth Circolo Rosso, água tônica e bitter de laranja</i>	De Puta Madre   R\$ 48 <i>Tanqueray, água tônica, laranja, zimbro e bitter de laranja</i>
Martinez   *R\$ 43 <i>Gin, vermouth rosso, vermouth dry, licor de maraschino e angostura</i>	Cherry Mash Sour   *R\$ 52 <i>Bourbon, suco de limão, xarope simples e licor de cereja</i>	Brigitte Bardot   R\$ 51 <i>Gin Hendrik's, água tônica, pepino e pimenta-do-reino</i>	Belle de Jour   R\$ 52 <i>Tanqueray nº Ten, água tônica, grapefruit, zimbro e fiortelã</i>
Adonis   R\$ 46 <i>Jerez, vermouth rosso e bitter de laranja</i>	Go Pickle   *R\$ 52 <i>Bourbon, suco de limão, shirub de pickles e angostura</i>	Caso seu cocktail favorito não esteja em nossa lista, fale com o barman. Fazemos os clássicos de acordo com a sua preferência.	
Dry Martini   *R\$ 48 <i>Gin e vermouth dry</i>	<i>*O valor do drink pode variar dependendo do destilado escolhido.</i>		
Bamboo   R\$ 52 <i>Jerez, vermouth dry, bitter de laranja e angostura</i>			

## DU PRODUCTEUR

Azeitonas Kalamata | R\$ 19

Ostras de Florianópolis, SC (2 unidades) | R\$ 24  
*Acompanha mignonette*

**NOUVEAU** Tábua de Queijos e Embutidos | R\$ 58  
*Queijos camembert, mandala e Vale do Teste. Presunto serrano e copa. Acompanha azeitonas e torradas*

## TARTINES & SANDWICHES

**NOUVEAU** Pan Tumaca.....R\$ 22  
*Fatia de ciabatta tostada no azeite, com tomate ralado, Presunto serrano e anchovas, à parte [+R\$ 20]*

Sanduíche de Leito.....R\$ 29,50  
*Crocante. Com mostarda Dijon e pickles*

Petit Burger com Queijo Cheddar.....R\$ 32

Sanduíche de Ostra Empanada.....R\$ 33  
*Com creme de avocado, tomate, coentro e limão, e redução de balsâmico*

Tostex de Salmão Defumado.....R\$ 47  
*No pão de miga, com ovos de capelin e fromage blanc*

## PETIT PLATS

Croquetes de Pied de Cochon e Chorizo (2 unidades).....R\$ 24  
*Empanados e servidos com molho ravigote*

Croquetes de Chorizo Espanhol (4 unidades).....R\$ 28

Croquetes de Bacalhau (4 unidades). Com azeite de salsinha.....R\$ 29

**NOUVEAU** Ailes de Poulet Frit.....R\$ 31  
*Pra comer com as mãos. Meios das asas fritos, parcialmente desossados, com molho agridoce de laranja*

**NOUVEAU** Thon Cru.....R\$ 32  
*Atum curado com alcaparras e cebola roxa. Acompanha torradinha*

Alho-Poró.....R\$ 32-50  
*No vapor, com vinagrete, ovo picado e cebolinha*

**NOUVEAU** Pastel de queijo da Canastra.....R\$ 33  
*Com geleia de laranja*

**NOUVEAU** Calamars Frits.....R\$ 35  
*Anéis e tentáculos de lula fritos, com aioli e mostarda Dijon à l'ancienne*

**NOUVEAU** Pastel de Hachis Parmentier.....R\$ 35  
*Com recheio de rabada desfiada e purê de batatas*

Chèvre.....R\$ 44  
*Grelhado, com figos, beurre noisette, pistache e salada de ervas*

**NOUVEAU** Salmão Gravlax.....R\$ 44  
*Com creme azedo e torradinhas*

Carpaccio de Bœuf.....R\$ 48  
*Selvagem, com lascas de queijo Grana Padano, rúcula e azeite de salsinha*

Steak Tartare.....R\$ 55-50  
*Carne crua bem temperada. Acompanha chips de batata*

Camembert Empanado.....R\$ 62  
*Servido quente com mel e pimenta do reino*

Polvo a "La Plancha".....R\$ 81  
*A Provençal com molho romesco*

## ESPUMANTEs & VINHOS

CORPO DO VINHO: L - L | MÉDIO - M | ENCORPADO - E

### ESPUMANTEs

Veuve Ambal Blanc de Blancs Brut.....<sup>175ML</sup> R\$ 31 <sup>750ML</sup> R\$ 116  
*Airén | Veuve Ambal, França*

Glera e Chardonnay®.....R\$ 182  
*Glera e Chardonnay | Vivente, Rio Grande do Sul, Brasil*

Drappier Extra Brut.....R\$ 589,00  
*Pinot Noir, Chardonnay e Meunier | Maison Drappier, Champagne, França*

### VINHOS BRANCOS

Cruz Alta.....<sup>175ML</sup> R\$ 34 <sup>365ML</sup> R\$ 68 <sup>750ML</sup> R\$ 124  
*Sauvignon Blanc | Rutini Wines, Mendoza, Argentina*

Roboredo.....R\$ 149  
*Viosinho, Rabigato, Códaga do Larinho | Roboredo Madeira, Douro, Portugal*

Garzón Estate.....<sup>175ML</sup> R\$ 44,50 <sup>365ML</sup> R\$ 89 <sup>750ML</sup> R\$ 162  
*Viognier | Bodega Garzón, Maldonado, Uruguai*

Angove.....R\$ 164  
*Riesling | Angove, South Austrália, Austrália*

### VINHOS ROSÉ

Claude Val.....<sup>175ML</sup> R\$ 44 <sup>365ML</sup> R\$ 88 <sup>750ML</sup> R\$ 148  
*Grenache, Cinsault, Syrah | Domaine Paul Mas, Languedoc-Roussillon, França*

Garzón Estate Rosé.....R\$ 162  
*Pinot Noir, Cabernet Franc e Merlot | Bodega Garzón, Maldonado, Uruguai*

### VINHOS TINTOS

Cruz Alta.....<sup>175ML</sup> R\$ 34 <sup>365ML</sup> R\$ 68 <sup>750ML</sup> R\$ 124  
*Malbec | Rutini Wines, Mendoza, Argentina*

Adobe Reserva.....<sup>175ML</sup> R\$ 39 <sup>365ML</sup> R\$ 78 <sup>750ML</sup> R\$ 142  
*Pinot Noir | Emiliana, Valle del Bío Bío, Chile*

Bougrier 2020.....R\$ 186  
*Gamay | Famille Bougrier, Vin de France, França*

Gérard Bertrand Corbières 2019.....<sup>175ML</sup> R\$ 61 <sup>365ML</sup> R\$ 121,50 <sup>750ML</sup> R\$ 221  
*Grenache, Syrah, Mourvèdre | Gérard Bertrand, Languedoc-Roussillon, França*

Cabernet Franc 2021®.....R\$ 238  
*Cabernet Franc | Vivente, Rio Grande do Sul, Brasil*

® Biodinâmico: baseado na filosofia de Rudolf Steiner (1861-1925), fundador da Antroposofia, tem como princípio a integração natural e harmônica no manejo agrícola orgânico

Caso queira trazer o seu vinho, cobramos R\$ 50 por rolha  
PREÇOS VÁLIDOS POR PRAZO INDETERMINADO

LAVE BEM AS MÃOS ANTES DE COMER

SE BEBER, NÃO DIRIJA



# Le Jazz

## ~ PETIT ~

DISTILLED	
<b>APERITIF</b>	<b>VODKA</b>
Cynar.....RS 13	Smirnoff.....RS 20
Campari.....RS 18	Ketel One.....RS 28
Lillet.....RS 26	Ciroc.....RS 38
Pastis.....RS 28	
Absinthe.....Imp RS 30	<b>WHISKY &amp; WHISKEY</b>
Fernet-Branca.....RS 35	<b>SINGLE MALT WHISKY</b>
Jerez La Guita Manzanilla...RS 36	Jura 10 years.....RS 47
	Glenfiddich 12 years.....RS 51
	Laphroaig Select.....RS 70
	Glenfiddich 18 years.....RS 86
<b>VERMOUTH</b>	<b>SCOTCH BLENDED WHISKY</b>
Circolo (Dry, Bianco or Rosso)...RS 20	<b>STANDARD AND 12 YEARS</b>
Carpino Classico.....RS 20	White Horse.....RS 25
Punt e Mes.....RS 20	J.W. Red Label.....RS 28
Antica Formula.....RS 50	Old Parr.....RS 32
	Chivas Regal.....RS 35
	J.W. Black Label.....RS 36
<b>TEQUILA</b>	<b>AMERICAN WHISKEY</b>
Herradura Blanco.....RS 32	Wild Turkey.....RS 34
El Jimador Reposado.....RS 34	Jack Daniel's.....RS 34
Herradura Reposado.....RS 42	Bulleit Bourbon.....RS 38
	Maker's Mark.....RS 42
	Wild Turkey Rye.....RS 48
	Woodford Reserve.....RS 51
<b>RUM</b>	<b>DIGESTIF &amp; LIQUEUR</b>
Havana Club 3 years.....RS 22	Cointreau.....RS 21
Havana Club 7 years.....RS 38	Amaretto.....RS 23
Appleton Estate.....RS 60	Limoncello.....RS 24
Zacapa® 23.....RS 60	Amaro Averna.....RS 25
	Licor 43.....RS 26
<b>GACHAÇA</b>	Abadia Herbs Liqueur.....RS 28
Arborea, Traditional.....RS 17	Grand Marnier.....RS 30
Arborea, Amburana.....RS 20	Saint Germain.....RS 30
Salinissima.....RS 22	Porto Rubi.....RS 48
Weber Haus Carvalho.....RS 26	Rémy Martin V.S.O.P.....RS 76
<b>GIN</b>	
Aptk Ni.....RS 27	
Beefeater.....RS 34	
Tanqueray.....RS 34	
Tanqueray n° Ten.....RS 43	
Martin Miller's.....RS 44	
Hendrick's.....RS 48	
Plymouth.....RS 48	

..... DRAFT BEER .....  
 ASK FOR TODAY'S SPECIALS!

BEER	
Heineken   Heineken 0%   Stella Artois   Beck's.....RS 17	
Illegaal Sociaal, 5% (Hoppy Lager, 300ml).....RS 19,50	
Blue Moon, 5,4% (Witbier, 350ml).....RS 23	
Trilha Melonrise, 7% (Juicy IPA, 350ml).....RS 34	
Lagunitas, 6,2% (IPA, 350ml).....RS 25	
Whale-Tail Pale Ale Narcose, 5,4% (APA, 350ml).....RS 34	
Hammeredhead Narcose, 6% (West Coast IPA, 350ml).....RS 35	
Dogma Little Lover, 4,2% (Session IPA, 355ml).....RS 39	

# ~ COCKTAIL BAR MENU ~

APERITIF	CITRIC	BITTER	CREAMY
Oyster Shot   RS 24 <i>Oyster, vodka, fumée tomato juice and lime</i>	Fitzgerald   *RS 34 <i>Gin, lime juice, simple syrup and angostura bitter</i>	Fresas & Art   RS 34 <i>Strawberry infused Campari, Cynar, rum and lime</i>	Amelie   RS 35 <i>Gin, Aperol, lime juice, grapefruit syrup, angostura bitter and egg white</i>
Michelada   RS 32 <i>Beer, würze and Worcestershire sauces, lime juice, ground pepper and smoked salt</i>	Paper Plane   RS 37 <i>Bourbon, lime, Amaro and Aperol</i>	Negroni   *RS 35 <i>Gin, vermouth and Campari</i>	Clover Club   RS 36 <i>Gin, lime juice, raspberry purée, dry vermouth and egg white</i>
Dirty Martini   *RS 38 <i>Gin, vermouth dry and olive brine</i>	Corpse Reviver Vol. II   RS 38 <i>Gin, Cointreau, Lillet Blanc, lime juice and absinthe spray</i>	Hanky Panky   *RS 38 <i>Gin, vermouth rosso and Fernet-Branca</i>	Bellini   RS 38 <i>Peach purée and sparkling wine</i>
Bloody Mary Fumée   *RS 40 <i>Vodka with seasoned and smoked tomato juice</i>	Mark Twain   RS 38 <i>Whisky, lime juice, angostura bitter and sugar syrup</i>	Hermeto   RS 38 <i>White cachaça, Cynar, cashew and spice syrup, lime juice and orange bitter</i>	Pisco Sour   RS 38 <i>Pisco, lime juice, simple syrup, angostura bitter and egg white</i>
Olivie   RS 42 <i>Bourbon, Cynar 70, dry vermouth and olive</i>	Penicillin   *RS 38 <i>Whisky, lime juice, ginger foney and single malt</i>	Giuseppe   RS 44 <i>Cynar 70, vermouth rosso, lime juice and angostura bitter</i>	Whisky Sour   *RS 38 <i>Bourbon, lime juice, simple syrup, angostura bitter and egg white</i>
Dirty Collins   RS 44 <i>Gin, lime juice, olive syrup and club soda</i>	Marajoara   RS 39 <i>Cachaça with lemongrass, lime juice, honey water and passion fruit</i>	Petit Piaf   *RS 48 <i>Bourbon, Fundador, Benedictine liqueur, Port and angostura bitter</i>	White Russian   RS 39 <i>Vodka, coffee liqueur and heavy cream</i>
<b>DRY</b>	Merci   RS 42 <i>Brandy with fig, lime juice, thyme syrup and sparkling wine</i>	Purgatory à la Française   *RS 49 <i>Brandy, vermouth rosso, herb liqueur and single malt</i>	Amaretto Sour   RS 42 <i>Amaretto, lime juice, angostura bitter and egg white</i>
Sazerac   *RS 36 <i>Bourbon, sugar and Peychaud's bitter</i>	Cucumber Smash   RS 43 <i>Vodka, lime juice, cucumber, basil and sparkling wine</i>	<b>TONIC</b>	Café 70   RS 45 <i>Cynar 70, coffee liqueur, espresso and orange bitter</i>
Bisou Bisou   *RS 42 <i>Chivas, jerez, Noilly Prat, angostura bitter and Laphroaig spray</i>	Mate e Menta   RS 43 <i>Havana Club 7, lime juice, ginger syrup, Fernet-Branca and yerba mate</i>	Canário do Reino   RS 34 <i>APTk gin, tonic, cashew and a twist of lime</i>	Fats Waller   *RS 48 <i>Bourbon with coconut oil, sugar cube and angostura bitter</i>
De La Louisiane   RS 42 <i>Bourbon, Benedictine liqueur and angostura bitter</i>	Casino #1   *RS 45 <i>Gin, lime juice, maraschino liqueur and orange bitter</i>	Tônico Bianco   RS 43 <i>Vermouth Circolo Bianco, tonic, lime juice and angostura bitter</i>	
Martinez   *RS 43 <i>Gin, vermouth rosso, dry vermouth, maraschino liqueur and angostura bitter</i>	Cherry Mash Sour   *RS 52 <i>Bourbon, lime juice, simple syrup and cherry liqueur</i>	Tônico Rosso   RS 43 <i>Vermouth Circolo Rosso, tonic and orange bitter</i>	
Adonis   RS 46 <i>Jerez, vermouth rosso and orange bitter</i>	Go Pickle   *RS 52 <i>Bourbon, lime juice, pickled gherkin shrub and angostura bitter</i>	De Puta Madre   RS 48 <i>Tanqueray gin, tonic, orange, juniper and orange bitter</i>	
Dry Martini   *RS 48 <i>Gin and dry vermouth</i>		Brigitte Bardot   RS 51 <i>Hendrik's gin, tonic, cucumber and ground pepper</i>	
Bamboo   RS 52 <i>Jerez, dry vermouth, orange bitter and angostura bitter</i>		Belle de Jour   RS 52 <i>Tanqueray n° Ten gin, tonic, grapefruit, juniper and mint leaves</i>	
	<i>*Prices may vary according to the spirit of your choice.</i>		If your favorite cocktail is not on our list, ask the bartender. We mix classic cocktails according to your preference.

**DU PRODUCTEUR**  
 Kalamata Olives | RS 19

Fresh Oysters from Florianópolis (2 units) | RS 24  
*With mignonette*

Cold Cuts, Deli Meat and Cheese | RS 58  
*Camembert, mandala and Vale do Teste cheeses, jamón serrano and coppa salami. With olives and toast*

TARTINES & SANDWICHES	
Pan Tumaca.....RS 22 <i>Slice of ciabatta toasted with olive oil, with grated tomato. A side of jamón serrano and anchovies [*RS 20]</i>	Breaded Oyster Sandwich.....RS 33 <i>With avocado cream, tomato, cilantro, lime and balsamic vinegar reduction</i>
Piglet Sandwich.....RS 29,50 <i>Crunchy, with Dijon mustard and pickled gherkin</i>	Smoked Salmon Grilled Sandwich.....RS 47 <i>In "pan de miga", with capelin roe and fromage blanc</i>
Petit Burger with Cheddar Cheese.....RS 32	

PETIT PLATS	
Spanish Chorizo Croquetas (4 units).....RS 28	
Cod Fish Croquettes (4 units).....RS 29 <i>With parsley oil</i>	
Pied de Cochon and Chorizo Croquettes (2 units).....RS 24 <i>Breaded and served with ravigote sauce</i>	
Ailes de Poulet Frit.....RS 31 <i>Eat it with your hands. Partially deboned fried chicken wings, with sweet and sour orange sauce</i>	
Thon Cru.....RS 32 <i>Chared tuna with capers, red onion and toast</i>	
Leek.....RS 32-50 <i>Steamed, with vinaigrette, diced egg and chives</i>	
"Pastel" (deep-fried savory pastry) with Brazilian Canastra Cheese. <i>With orange jam</i> .....RS 33	
Calamars Frits.....RS 35 <i>Fried squid rings and tentacles, with aioli and à l'Ancienne Dijon mustard</i>	
Hachis Parmentier "Pastel" (deep-fried savory pastry).....RS 35 <i>Stuffed with shredded stewed oxtail and potatoes</i>	
Chèvre.....RS 44 <i>Grilled, with figs, beurre noisette, pistachios and herb salad</i>	
Salmon Gravlax.....RS 44 <i>With sour cream and toasts</i>	
Boeuf Carpaccio.....RS 48 <i>Seared, with shaved Grana Padano cheese, arugula and parsley oil</i>	
Steak Tartare.....RS 55-50 <i>Well-seasoned raw beef. With potato chips</i>	
Breaded Camembert.....RS 62 <i>Served warm, with honey and ground pepper</i>	
Octopus "a La Plancha".....RS 81 <i>Provence style, with romesco sauce</i>	

SPARKLING & WINE	
BODY: LIGHT - L   MEDIUM - M   FULL - F	
<b>SPARKLING</b>	
Veuve Ambal Blanc de Sparkling Brut.....175ML RS 31 750ML RS 116 <i>Atrén   Veuve Ambal, France</i>	
Pét-Nat 2022 <sup>B</sup> .....RS 182 <i>Glera and Chardonnay   Vivente, Rio Grande do Sul, Brazil</i>	
Drappier Extra Brut.....RS 589 <i>Pinot Noir, Chardonnay and Meunier   Maison Drappier, Champagne, France</i>	
<b>WHITE WINE</b>	
Cruz Alta.....175ML RS 34 365ML RS 68 750ML RS 124 <i>Sauvignon Blanc   Rutini Wines, Mendoza, Argentina</i>	
Roboredo.....RS 149 <i>Viosinho, Rabigato, Códaga do Larinho   Roboredo Madeira, Douro, Portugal</i>	
Garzón Estate.....175ML RS 44,50 365ML RS 89 750ML RS 162 <i>Vioqñier   Bodega Garzón, Maldonado, Uruguay</i>	
Angove.....RS 164 <i>Riesling   Angove, South Australia, Australia</i>	
<b>ROSÉ WINE</b>	
Claude Val.....175ML RS 44 365ML RS 88 750ML RS 148 <i>Grenache, Cinsault, Syrah   Domaine Paul Mas, Languedoc-Roussillon, France</i>	
Garzón Estate Rosé.....RS 162 <i>Pinot Noir, Cabernet Franc and Merlot   Bodega Garzón, Maldonado, Uruguay</i>	
<b>RED WINE</b>	
Cruz Alta.....175ML RS 34 365ML RS 68 750ML RS 124 <i>Malbec   Rutini Wines, Mendoza, Argentina</i>	
Adobe Reserva.....175ML RS 39 365ML RS 78 750ML RS 142 <i>Pinot Noir   Emiliana, Valle del Bío Bío, Chile</i>	
Bougrier 2020.....RS 186 <i>Gamay   Famillie Bougrier, Vin de France, France</i>	
Gérard Bertrand Corbières 2019.....RS 221 <i>Grenache, Syrah, Mourvèdre   Gérard Bertrand, Languedoc-Roussillon, França</i>	
Cabernet Franc 2021 <sup>B</sup> .....RS 238 <i>Cabernet Franc   Vivente, Rio Grande do Sul, Brazil</i>	

<sup>B</sup> Biodynamic based on Rudolf Steiner's (1861-1925) philosophy, founder of Anthroposophy, whose principle was a harmonic and natural integration of organic agricultural practices

There is a RS 50 corkage fee should you wish to bring your bottle  
 PRICES VALID FOR AN UNDETERMINED PERIOD

WASH YOUR HANDS BEFORE YOU EAT  
 DON'T DRINK AND DRIVE