

O COUVERT

Pão de Fermentação Natural, Manteiga e Patê de Fígado
 Por pessoa (opcional) R\$ 10,50
 Natural Fermentation Bread, Butter and Chicken Liver Pâté. *Per person (optional)*

OS APERITIVOS
THE APPETIZERS

Seleção de 3 Queijos Artesanais R\$ 36,00 G R\$ 55,00
 Selection of 3 Handcrafted Cheeses

Camembert Empanado R\$ 48,00
 Servido quente com mel, pimenta-do-reino e torradas
 Breaded Camembert. Served hot with honey, black pepper and toasts

Prato Mediterrâneo R\$ 43,50 G R\$ 66,50
 Tomates assados, coração de alcachofra, queijo de cabra, tartare de atum, caviar de berinjela e tapenade de azeitonas
 Mediterranean Plate. Roasted tomatoes, artichoke hearts, goat cheese, tuna tartar, eggplant caviar and black olive tapenade

[NOUVEAU] Assiette Saumon Fumé R\$ 59,50
 Salmão defumado, tarاما (pasta grega de ovas de peixe), salada de pepino com iogurte e dill, tomate, alcachofras e torradas de pão preto
 Smoked salmon, tarاما (greek spread with fish roe), cucumber salad with yogurt and dill, tomatoes, capers and black bread toast

Presunto Serrano. Servido com tartine de tomate R\$ 43,50
 Jamón Serrano. Served with tomato tartine

Tábua de Charcuterie R\$ 62,00
 Presunto cru, terrine de Campagne com foie gras, "rosbife" de pato, rilletes, saucisson, patê de fígado, torresmos, pickles e mostarda de Dijon
 Charcuterie Board. Prosciutto, Campagne terrine with foie gras, duck roast beef, rilletes, saucisson, chicken liver pâté, pork rinds, pickles and Dijon mustard

Moules et Frites (somente nos fins de semana) R\$ 36,50 G R\$ 65,00
 Mexilhões frescos com um leve toque de curry, creme e batatas fritas (preparo de 10 a 15 minutos)
 Moules et Frites (only on weekends). Fresh mussels, creamy sauce with a hint of curry. Served with French fries (10 to 15 minutes time)

AS ENTRADA
THE STARTERS

Tutano Assado R\$ 27,00
 Com flor de sal, salsinha e torradas. Para comer de colher
 Roasted Bone Marrow. With fleur de sel, parsley and toasts. To be eaten with a spoon

Terrine Campagne com Pistache e Foie Gras R\$ 39,00
 Acompanha salada verde com nozes e torradas
 Terrine de Campagne with Pistachio Nut and Foie Gras. Served with green salad, walnuts and toasts

Boudin Noir R\$ 41,50
 "Morcilla" à moda francesa, salteada com bacon, maçã verde e cebola caramelizada. Acompanha salada verde e nozes
 Black Pudding. French-style black pudding, pan-fried with bacon, green apple and caramelized onions. Served with green salad and walnuts

Beterraba Assada R\$ 39,00
 Com balsâmico, queijo de cabra, salada de ervas e amêndoas
 Roasted Beet. With balsamic vinegar, goat cheese, herbs and almonds

Sopa de Cebola R\$ 34,00
 Gratinada com baguete e queijo gruyère
 Onion Soup. Gratin with baguette bread and gruyère cheese

Ovo Mollet R\$ 42,00
 Ovo caipira pochê, empanado e frito com sauté de cogumelos, azeite de trufas e crocante de presunto cru
 Mollet Egg. Poached free-range egg, breaded and fried with mushrooms sauté, truffle olive oil and crispy prosciutto

Calamar à la Carbonara R\$ 49,50
 Lula gratinada com creme de leite, gema de ovo caipira, parmesão e crocante de presunto cru
 Calamari Carbonara. Squid gratin with whipped cream, free-range egg yolk, parmesan cheese and crunchy little pieces of prosciutto

Tartare de Atum R\$ 52,00 G R\$ 71,00
 Servido com avocado, vinagrete de Dijon e salada verde
 Tuna Tartar. With avocado, Dijon vinaigrette and green salad

Escargots (6 unidades). Com manteiga de alho e salsinha R\$ 48,50
 (6 units). With garlic & parsley butter

AS SALADAS
THE SALADS

LE JAZZ R\$ 36,00 G R\$ 53,00
 Folhas variadas, peras, vagem francesa, nozes, bacon e queijo roquefort
 Mixed greens, pears, French green beans, walnuts, crispy bacon and blue cheese

Niçoise R\$ 37,00 G R\$ 55,00
 Clássica mediterrânea: com alface, tomate, batata, atum, vagem francesa, aliche, alcachofra, azeitona e ovo caipira
 Mediterranean classic: with lettuce, tomatoes, potato, tuna confit, French green beans, anchovies, artichokes, hardboiled egg and black olives

Chèvre Chaud R\$ 39,00 G R\$ 57,00
 Salada de folhas com queijo de cabra gratinado, nozes, aspargos e vinagrete de Dijon com mel
 Mixed greens with gratin goat cheese, walnuts, asparagus, Dijon vinaigrette with honey

Gourmande R\$ 43,00 G R\$ 61,00
 Folhas verdes, tomate, vagem francesa, "rosbife" de pato, ovo mollet e crocante de presunto
 Mixed greens, tomato, French green bean, duck roast beef, soft-boiled egg and crunchy little pieces of ham

AS TORTAS & AS OMELETES
THE QUICHES & THE OMELETTES

Quiche do Dia. Acompanha salada verde R\$ 41,50
 Quiche of the Day. See the menu board. Served with green salad

Omelete Composéée R\$ 47,00
 Feita com ovo caipira. Até 3 ingredientes: queijo gruyère, queijo de cabra, salmão defumado, presunto cru, cogumelos, espinafre, tomate e ervas. Acompanha salada verde e/ou batatas fritas
 Omelette Composéée. Prepared with free-range eggs. Choose 3 of the fillings: gruyère cheese, goat cheese, smoked salmon, prosciutto, mushrooms, spinach, tomato and herbs. With green salad and/or French fries

OS SANDUÍCHES
THE SANDWICHES

Chien Chaud R\$ 36,00
 Cachorro quente à francesa: salsicha Frankfurt na baguete gratinada com gruyère. Acompanha batatas fritas, chucrute, pickles e salada verde
 French hot dog: Frankfurt sausage with gratin gruyère cheese and green in a baguette. Served with French fries, sauerkraut, pickles and green salad

Croque Monsieur (ou Croque Madame + R\$ 3,00) R\$ 42,00
 Misto-quente bem servido, gratinado com molho bechamel e queijo gruyère (o Croque Madame leva um ovo caipira frito). Acompanha salada verde
 Ham and cheese sandwich, gratin with bechamel sauce and gruyère cheese (the Madame version is topped with a free-range fried egg). With green salad

Tartine de Chèvre et Champignons R\$ 43,00
 Sanduíche aberto de tomate e cogumelos, gratinado com queijo de cabra e tomilho. Acompanha salada verde
 Goat Cheese and Mushrooms Tartine. Open sandwich with tomato, mushrooms and goat's cheese gratin. Served with green salad

Club Sandwich de Salmão R\$ 53,00
 Bastante salmão defumado, alface, tomate, cebola roxa, cenoura ralada, pepino, cream cheese e dill no pão preto
 Salmon Club Sandwich. Smoked salmon, lettuce, tomato, red onions, grated carrot, cucumber, cream cheese and dill in brown bread

JAZZBURGER R\$ 45,00
 Hambúrguer alto gratinado com queijos locais, camembert ou roquefort, cogumelos e bacon. Acompanha salada verde, tomate, pickles e batatas fritas
 Thick grilled hamburger, broiled with colby cheese, camembert cheese or blue cheese, mushrooms and bacon. Served with green salad, tomato, pickles and French fries

OS PRATOS DO DIA | **THE DISHES OF THE DAY**

Segunda-feira: Frigassée de Frango com Cogumelos R\$ 48,00
 Servido com espinafre cremoso, arroz de jasmim e batata palha caseira
 Monday: Chicken Fricassée with Mushrooms. Made with free-range chicken, fresh mushrooms, cream with white wine and Dijon mustard. Served with jasmine rice and homemade straw potatoes

Terça-feira: Linguado à Dorê R\$ 64,00
 Servido com espinafre cremoso, arroz de jasmim e saladinha de tomate
 Tuesday: Sole Fish. Fried sole fish with creamy spinach, jasmine rice and tomato side salad

Quarta-feira: Confit de Pato R\$ 62,00
 Servido crocante, com batatas salteadas no alho e salsinha.
 Acompanha salada verde e mostarda Dijon
 Wednesday: Duck Confit. Crispy duck with potatoes sauteed with garlic and parsley. With green salad and Dijon mustard

Quinta-feira: Tagine de Cordeiro R\$ 58,00
 Cubos de paleta cozidos com gengibre, açafraão e especiarias.
 Acompanha legumes e tabule de cuscuz
 Thursday: Lamb Tagine. Diced palette, cooked with ginger, saffron and spices. Served with vegetables and couscous tabouli

Sexta-feira: [NOUVEAU] Arroz Caldoso de Bacalhau R\$ 61,00
 Com páprica, azeitonas, espinafre e ovo mollet
 Friday: [NEW] Salted Codfish Rice. With paprika, olives, spinach and mollet egg

Sábado e Domingo: Cassoulet R\$ 61,00
 Cuzado de feijão branco com confeit de pato, linguça e cenoura
 Saturday and Sunday: Cassoulet. Beans stew, duck confit, sausage and carrots

OS PRATOS
THE MAIN COURSES

Steak Tartare R\$ 40,50 G R\$ 60,00
 Carne crua bem temperada. Acompanha salada verde e batatas fritas
 Raw meat, well seasoned. Served with green salad and French fries

Hachis Parmentier R\$ 43,00
 Gratinado de rabada desfiada, com purê de batatas e crosta de pão.
 Acompanha salada verde e pickles
 Shredded oxtail ragout topped with mashed potatoes and bread crust. Served with green salad and pickles

Langue à la Moutarde R\$ 45,50
 Língua crocante ao molho mostarda, com aspargos e purê de batatas
 Tongue with Mustard. Crunchy beef tongue with mustard sauce, asparagus and mashed potatoes

Bœuf Bourguignon R\$ 56,00
 Suculentos pedaços de bochecha de boi braseados com vinho tinto, cogumelos, cenoura e bacon. Acompanha purê de batatas
 Juicy pieces of ox cheek braised with red wine, mushrooms, carrots and bacon. Served with mashed potatoes

L'Entrecôte R\$ 74,00
 Steak grelhado, batatas fritas, salada verde e molho secreto.
 Recomendamos de ao ponto para mal passado
 Grilled ribeye steak, french fries, green salad and our secret sauce. Best from medium to rare

Filet à la Moutarde R\$ 72,50 Mignon R\$ 72,50 Baby Beef Angus R\$ 62,50
 Grelhado com o clássico molho de mostarda Dijon e espinafre.
 Acompanha batatas fritas ou purê de batatas
 With French fries or mashed potatoes

Filet au Poivre R\$ 72,50 Mignon R\$ 72,50 Baby Beef Angus R\$ 62,50
 Grelhado com muita pimenta-do-reino e espinafre.
 Acompanha batatas fritas ou purê de batatas
 Grilled with black pepper and sauteed spinach. With French fries or mashed potatoes

Cochon de Lait R\$ 56,50
 Leitão crocante com purê de batatas, molho de beterraba e mostarda Ancienne
 Crispy suckling pig with mashed potatoes, beet sauce and Ancienne mustard

Tournedo do Porco à Rossini R\$ 76,00
 Um ícone do bistrô parisiense. Nossa versão, com copa-lombo de porco, foie gras grelhado, torrada de brioche, molho de vinho do Porto e cogumelos. Acompanha purê de batatas trufado
 An icon of the Parisian bistros. Our version, with pork sirloin, grilled foie gras, brioche toast, Port wine sauce and mushrooms. Served with truffled mashed potatoes

Magret de Canard R\$ 73,00
 Peito de pato grelhado e servido com molho de tangerina.
 Servido mal passado. Acompanha purê de batatas e espinafre
 Grilled with tangerine sauce (served rare), mashed potatoes and spinach

L'Assiette Falafel du Marais R\$ 48,00
 Típico prato do bairro judaico de Paris (vegetariano). Bolinhos de grão de bico, favas e gergelim, servidos com homus de beterraba, tabule de cuscuz, berinjela frita, salada, pickles e molho de tahine
 Typical dish of the Jewish quarter of Paris (vegetarian). Falafel served with beetroot hummus, couscous tabouli, fried eggplant, salad, pickles and tahini sauce

Farfalle au Pistou et Chèvre R\$ 38,00 G R\$ 55,00
 Massa "gravatinha" ao pesto com brócolis, rúcula, queijo de cabra e amêndoas
 Farfalle with pesto, broccoli, arugula, goat cheese and almonds

Brandade de Bacalhau R\$ 45,50
 Gratinada com crosta de pão. Acompanha salada verde
 Cod Brandade. Gratin with bread crust. Served with green salad

Peixe do Dia R\$ 68,00
 Grelhado com espinafre, vagem francesa e brócolis.
 Acompanha tomate assado, purê de batatas e tapenade
 Fish of the Day. See the menu board. Grilled with spinach, French green bean and broccoli. Served with roasted tomatoes, mashed potatoes and black olive tapenade

Polvo à la Plancha R\$ 77,50
 Servido com molho romesco, batatinhas ao murro e salada verde
 Grilled Octopus. Served with romesc sauce, Portuguese punched potatoes and green salad

AS SOBREMESAS
THE DESSERTS

Fruta do Dia R\$ 14,00
 Fruit of the Day. See the menu board

Sorbet de Chocolate Vegano R\$ 19,00
 Vegan Chocolate Sorbet

Sundae R\$ 24,00
 Duas bolas de sorvete caseiro de baunilha, calda quente de chocolate, marshmallow e praliné de macadâmia
 Homemade vanilla ice cream, hot chocolate fudge, marshmallow and macadamia nut crumble

Crème Brûlée R\$ 24,00

Île Flottante R\$ 24,00
 Claras em neve servidas com creme inglês e amêndoas
 Beaten egg whites served with custard and almonds

Tarte aux Pommes R\$ 24,00
 Tarte de maçãs com amêndoas e sorvete caseiro de baunilha
 Apple pie with almonds and homemade vanilla ice cream

Roméo et Juliette R\$ 24,00
 Mousse de queijo fresco com goiabada cremosa
 White cheese mousse with guava confit

Mousse au Chocolat R\$ 24,00
 Tradicional receita francesa, com chocolate belga e raspas de laranja
 Belgium chocolate with orange zest

Gaufrés R\$ 28,00
 Waffles à moda belga, feitos na hora. Servidos com sorvete caseiro de baunilha e calda de chocolate ou frutas vermelhas
 Belgium waffles, with homemade vanilla ice cream with warm chocolate or red berries syrup

Pain Perdu R\$ 28,00
 Rabanada de brioche recheada com geleia de frutas vermelhas e sorvete caseiro de baunilha
 French toast stuffed with red fruit jam and homemade ice cream

Moelleux au Chocolat R\$ 28,00
 Torta cremosa de chocolate belga com crocante de macadâmia e sorvete de baunilha
 Creamy chocolate pie, macadamia nut crumble and vanilla ice cream

AS BEBIDAS
THE BEVERAGES

Água Mineral (com ou sem gás) | Water (flat or sparkling) R\$ 6,75

Refrigerantes e Tônicas | Soft Drinks R\$ 7,75

Sucos | Juices

Abacaxi, Laranja, Limão e Maracujá R\$ 10,50
 Pineapple, Orange, Tahiti Lime and Passion Fruit

Melancia, Uva, Tomate e Tangerina (sazonal) R\$ 11,00
 Watermelon, Grape, Tomato and Tangerine (seasonal)

Kiwi Switchel Gengibre e Mel R\$ 15,50
 Kiwi Switchel Ginger & Honey

Café | Coffees

Café especial por Isso é Café R\$ 6,50
 Special Coffee by Isso é Café

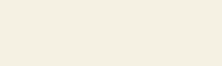
Cappuccino R\$ 7,75

Nespresso R\$ 7,75

Carajillo (café com licor 43) R\$ 23,00
 Carajillo (coffee with Licor 43)

Seleção de Chás | Tea Selection R\$ 8,25

Chá Gelado de Limão | Lemon Iced Tea R\$ 10,50



PREÇOS VÁLIDOS POR PRAZO INDETERMINADO
 PRICES ARE VALID UNTIL FURTHER NOTICE

LAVE BEM AS MÃOS ANTES DE COMER

SE BEBER, NÃO DIRIJA