



DEPUIS 2009

# Le Jazz

BRASSERIE

2019  
LE JAZZ  
DIX ANS

## O COUVERT

Pão de Fermentação Natural, Manteiga e Patê de Fígado  
☛ Por pessoa (opcional).....R\$ 11,50  
Natural Fermentation Bread, Butter and Chicken Liver Pâté. Per person (optional)

## OS APERITIVOS THE APPETIZERS

Camembert Empanado.....R\$ 50,50  
Servido quente com mel, pimenta-do-reino e torradas  
Breaded Camembert. Served hot with honey, black pepper and toasts

Prato Mediterrâneo.....<sup>P</sup> R\$ 45,50 <sup>G</sup> R\$ 69,50  
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

Presunto Serrano. Servido com tartine de tomate.....R\$ 45,50  
Jamón Serrano. Served with tomato tartine

Tábua de Charcuterie.....R\$ 65,00  
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)...<sup>P</sup> R\$ 39,00 <sup>G</sup> R\$ 68,00  
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\$ 28,50  
Com flor de sal, salsaíña 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.....R\$ 41,00  
Acompanha, pickles, salada verde e torradas  
Terrine de Campagne with Pistachio Nut.  
Served with pickles, green salad and toasts

Beterraba Assada.....R\$ 40,50  
Com balsâmico, queijo de cabra, salada de ervas e amêndoas  
Roasted Beet. With balsamic vinegar, goat cheese, herbs and almonds

Sopa de Cebola.....R\$ 36,00  
Gratinada com baguete e queijo gruyère  
Onion Soup. Gratin with baguette bread and gruyère cheese

Ovo Mollet.....R\$ 44,00  
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

Velouté de Champignons.....R\$ 39,00  
Sopa cremosa de cogumelo Paris, shiitake, shimeji e porcini.  
Acompanha croûtons  
Creamy soup with champignon, shiitake, shimeji and porcini mushrooms.  
Served with croutons

Calamar à la Carbonara.....R\$ 52,00  
Lula gratinada com creme de leite, gema de ovo caipira,  
parmêsão 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.....<sup>P</sup> R\$ 54,50 <sup>G</sup> R\$ 74,50  
Servido com avocado, vinagrete de Dijon e salada verde  
Tuna Tartar. With avocado, Dijon vinaigrette and green salad

## AS SALADAS THE SALADS

LE JAZZ.....<sup>P</sup> R\$ 38,00 <sup>G</sup> R\$ 55,50  
Folhas variadas, peras, vagem francesa, nozes, bacon e queijo roquefort  
Mixed greens, pears, French green beans, walnuts, crispy bacon and blue cheese

Nicoise.....<sup>P</sup> R\$ 39,00 <sup>G</sup> R\$ 57,50  
Clássica mediterrânea: com alface, tomate, batata, atum, vagem  
francesa, alicie, alcachofra, azeitona e ovo caipira  
Mediterranean classic: with lettuce, tomatoes, potatoes, tuna confit,  
French green beans, anchovies, artichokes, hardboiled egg and black olives

Chèvre Chaud.....<sup>P</sup> R\$ 41,00 <sup>G</sup> R\$ 59,50  
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.....<sup>P</sup> R\$ 45,00 <sup>G</sup> R\$ 64,00  
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 ☛ Veja a lousa.....R\$ 43,50  
Quiche of the Day. See the menu board. Served with green salad

Omelete Composé.....R\$ 49,00  
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 Composé. 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\$ 38,00  
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 in  
a baguette. Served with French fries, sauerkraut, pickles and green salad

Croque Monsieur (ou Croque Madame + R\$ 3,00).....R\$ 44,00  
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 béchamel sauce and gruyère cheese  
(the Madame version is topped with a free-range fried egg). With green salad

Tartine de Chèvre et Champignons.....R\$ 45,00  
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\$ 55,50  
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\$ 47,50  
Hambúrguer alto gratinado com queijos colby, 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 THE MAIN COURSES

Steak Tartare.....<sup>P</sup> R\$ 42,50 <sup>G</sup> R\$ 63,00  
Carne crua temperada. Acompanha salada verde e batatas fritas  
Raw meat, well seasoned. Served with green salad and French fries

Hachis Parmentier.....R\$ 45,00  
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\$ 47,50  
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\$ 59,00  
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\$ 81,00  
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.....<sup>Mignon</sup> R\$ 81,00 <sup>Baby Beef Angus</sup> R\$ 69,00  
Grelhado com o clássico molho de mostarda Dijon e espinafre.  
Acompanha batatas fritas ou purê de batatas  
Grilled with the classic Dijon mustard sauce and spinach.  
With French fries or mashed potatoes

Filet au Poivre.....<sup>Mignon</sup> R\$ 81,00 <sup>Baby Beef Angus</sup> R\$ 69,00  
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\$ 59,50  
Leitão crocante com purê de batatas, molho de beterraba  
e mostarda Ancienne  
Crispy suckling pig with mashed potatoes, beet sauce and Ancienne mustard

[NOUVEAU] Paleta de Cordeiro Assada.....R\$ 76,00  
Com legumes glaceados  
Roasted Leg of Lamb. With glazed vegetables

Magret de Canard.....R\$ 77,50  
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\$ 51,00  
Típico prato do bairro judeico 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\$ 58,00  
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\$ 47,50  
Gratinada com crosta de pão. Acompanha salada verde  
Cod Brandade. Gratin with bread crust. Served with green salad

Peixe do Dia ☛ Veja a lousa.....R\$ 71,50  
Grelhado com espinafre, vagem francesa e brócolis.  
Acompanha tomate assado, purê de batatas e tapenade de azeitonas  
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

[NOUVEAU] Saumon à la Crème de Cresson.....R\$ 78,00  
Salmão grelhado ao molho cremoso de agrião. Acompanha arroz de jasmim  
Grilled salmon with watercress cream sauce. With jasmine rice

Polvo à la Plancha.....R\$ 80,50  
Servido com molho romesco, batatinhas ao murro e salada verde  
Grilled Octopus. Served with romesc sauce, Portuguese punched  
potatoes and green salad

### SÁBADO E DOMINGO | SATURDAY AND SUNDAY

Cassoulet.....R\$ 64,00  
Cozido de feijão branco com confit de pato, linguiça e cenoura,  
com crosta de pão  
Cassoulet. Beans stew, duck confit, sausage and carrots, with bread crust

## AS SOBREMESAS THE DESSERTS

Fruta do Dia ☛ Veja a lousa.....R\$ 14,50  
Fruit of the Day. See the menu board

Sundaes LE JAZZ.....R\$ 25,00  
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\$ 25,00

Île Flottante.....R\$ 25,00  
Claras em neve servidas com creme inglês e amêndoas  
Beaten egg whites served with custard and almonds

Tarte aux Pommes.....R\$ 25,00  
Torta de maçãs com amêndoas e sorvete caseiro de baunilha  
Apple pie with almonds and homemade vanilla ice cream

Mousse au Chocolat.....R\$ 25,00  
Tradicional receita francesa, com chocolate belga e raspas de laranja  
Belgium chocolate with orange zest

Romé et Juliette.....R\$ 25,00  
Mousse de queijo fresco com goiabada cremosa  
White cheese mousse with guava confit

Gaufres.....R\$ 29,00  
Waffles à moda belga, feitos na hora. Servidos quentes, 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\$ 29,00  
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\$ 29,00  
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 DA CASA. CORTESIA  
Água Mineral (com ou sem gás) | Water (flat or sparkling).....R\$ 7,00

Refrigerantes e Tônicas | Soft Drinks.....R\$ 8,00

Sucos | Juices  
Abacaxi, Laranja, Limão e Maracujá.....R\$ 11,00  
Pineapple, Orange, Tãiti Lime and Passion Fruit

Melancia, Uva, Tomate e Tangerina (sazonal).....R\$ 11,75  
Watermelon, Grape, Tomato and Tangerine (seasonal)

Kiro Switchel Gengibre e Mel.....R\$ 16,00  
Kiro Switchel Ginger & Honey

Café | Coffees  
Café Especial Vitale Café.....R\$ 6,90  
Special Coffee by Vitale Café

Cappuccino.....R\$ 8,10  
Nespresso.....R\$ 8,10  
Carajillo (café com licor 43).....R\$ 23,50  
Carajillo (coffee with Licor 43)

Seleção de Chás | Tea Selection.....R\$ 9,00  
Chá Gelado de Limão | Lemon Iced Tea.....R\$ 11,00



PREÇOS VÁLIDOS POR PRAZO INDETERMINADO  
PRICES ARE VALID UNTIL FURTHER NOTICE

LAVE BEM AS MÃOS ANTES DE COMER

SE BEBER, NÃO DIRIJA