

O COUVERT

Pão de Fermentação Natural, Manteiga e Patê de Fígado
 Por pessoa (opcional) R\$ 17,00
 Natural Fermentation Bread, Butter and Chicken Liver Pâté. Per person (optional)

OS APERITIVOS THE APPETIZERS

Camembert Empanado R\$ 64,50
 Servido quente com mel, pimenta-do-reino e torradas
 Breaded Camembert. Served hot with honey, black pepper and toasts

Prato Mediterrâneo P R\$ 59,00 G R\$ 86,50
 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\$ 58,50
 Jamón Serrano. Served with tomato tartine

Croquetas de Chorizo Espanhol (6 unidades) R\$ 34,50
 Spanish Chorizo Croquettes (6 units)

Tábua de Charcuterie R\$ 85,50
 Presunto cru, terrine de Campagne, "rosbife" de pato, rillettes, saucisson, patê de fígado, torresmos, pickles e mostarda de Dijon
 Charcuterie Board. Prosciutto, Campagne terrine, duck roast beef, rillettes, saucisson, chicken liver pâté, pork rinds, pickles and Dijon mustard

Moules et Frites (de quinta a domingo) P R\$ 51,00 G R\$ 86,00
 Mexilhões frescos com um leve toque de curry, creme e batatas fritas (preparo de 10 a 15 minutos)
 Moules et Frites (thursday to sunday). Fresh mussels, creamy sauce with a hint of curry. Served with French fries (10 to 15 minutes time)

AS ENTRADAS THE STARTERS

Tutano Assado R\$ 42,00
 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\$ 53,00
 Acompanha, pickles, salada verde e torradas
 Terrine de Campagne with Pistachio Nut. Served with pickles, green salad and toasts

Beterraba Assada R\$ 52,50
 Com balsâmico, queijo de cabra, salada de ervas e amêndoas
 Roasted Beet. With balsamic vinegar, goat cheese, herbs and almonds

Boudin Noir R\$ 59,50
 "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

Gazpacho R\$ 39,00
 Servido gelado com queijo boursin e torradas
 Tomato-based vegetable soup. Served cold with boursin cheese and toast

Sopa de Cebola R\$ 49,00
 Gratinada com baguete e queijo gruyère
 Onion Soup. Gratin with baguette bread and gruyère cheese

Ovo Mollet R\$ 58,00
 Ovo caipira pochê, empanado e frito com sauté de cogumelos, azeite de truffas 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\$ 67,50
 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

Escargots (6 unidades). Com manteiga de alho e salsaíña R\$ 72,00
 (6 units). With garlic & parsley butter

Tartare de Atum P R\$ 69,50 G R\$ 94,00
 Servido com avocado, vinagrete de Dijon e salada verde
 Tuna Tartar. With avocado, Dijon vinaigrette and green salad

AS SALADAS THE SALADS

Salada de Falafel du Marais R\$ 57,50
 Folhas variadas com molho tahine, tomate, pepino, cebola roxa e ervas. Servida com bolinhos de grão-de-bico e gergelim
 Falafel du Marais Salad. Mixed greens with tahini sauce, tomato, cucumber, red onion and herbs. Served with chickpea and sesame dumplings

LE JAZZ P R\$ 48,50 G R\$ 71,50
 Folhas variadas, peras, vagem francesa, nozes, bacon e queijo roquefort
 Mixed greens, pears, French green beans, walnuts, crispy bacon and blue cheese

Niçoise P R\$ 50,00 G R\$ 74,00
 Clássica mediterrânea: com alface, tomate, batata, atum, vagem francesa, aliche, 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 P R\$ 53,00 G R\$ 77,50
 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

AS TORTAS & AS OMELETES THE QUICHES & THE OMELETTES

Quiche do Dia. Acompanha salada verde Veja a lousa R\$ 56,50
 Quiche of the Day. See the menu board. Served with green salad

Omelete Composé R\$ 63,50
 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 Composée. 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\$ 48,00
 Cachorro quente à francesa: salsicha Frankfurt com baguete gratinada e gruyère. Acompanha 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\$ 4,00) R\$ 56,50
 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\$ 59,50
 Sanduiche 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\$ 71,00
 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\$ 61,50
 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 P R\$ 55,00 G R\$ 79,50
 Carne crua bem temperada. Acompanha salada verde e batatas fritas
 Raw meat, well seasoned. Served with green salad and French fries

Hachis Parmentier R\$ 57,50
 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\$ 66,00
 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\$ 82,00
 Suculentos pedaços de carne bovina, braseados com vinho tinto, cogumelos, bacon e legumes glaceados. Acompanha purê de batatas
 Juicy pieces of beef braised with red wine, mushrooms, bacon and glazed vegetables. Served with mashed potatoes

L'Entrecôte R\$ 107,50
 Steak grilhado, 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 Mignon R\$ 109,50 Baby Beef Angus R\$ 97,00
 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 Mignon R\$ 109,50 Baby Beef Angus R\$ 97,00
 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

Poulet Grillé R\$ 75,00
 Sobrecoxa de frango sem osso, grelhada ao molho de champignons e vinho branco. Acompanha batatinhas ao murro e espinafre refogado
 Boneless chicken, grilled with mushroom sauce and white wine. Served with mashed potatoes and spinach

Cochon de Lait R\$ 77,00
 Leitão crocante com purê de batatas, molho de beterraba e mostarda Ancienne
 Crispy suckling pig with mashed potatoes, beet sauce and Ancienne mustard

Paleta de Cordeiro Assada R\$ 98,50
 Com legumes glaceados
 Roasted Leg of Lamb. With glazed vegetables

Magret de Canard R\$ 109,00
 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

Farfalle au Pistou et Chèvre R\$ 75,00
 Massa "gravatinha" ao pesto com brócolis, rúcula, queijo de cabra e amêndoas
 Farfalle with pesto, broccoli, arugula, goat cheese and almonds

L'Assiette Falafel du Marais R\$ 68,50
 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

Brandade de Bacalhau R\$ 66,00
 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\$ 94,00
 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

Polvo à la Plancha R\$ 116,00
 Servido com molho romesco, batatinhas ao murro e salada verde
 Grilled Octopus. Served with romesc sauce, Portuguese punched potatoes and green salad

OS PRATOS DO DIA | THE DISHES OF THE DAY

Segunda-feira: Fricassée de Frango com Cogumelos R\$ 76,00
 Feito com frango orgânico, cogumelos frescos, creme com vinho branco e mostarda Dijon. Acompanha 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\$ 89,50
 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\$ 85,50
 Servido crocante, com batatas salteadas no alho e salsaíña. 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: Porc Schnitzel R\$ 75,00
 Copa-lombo de porco empanado com geleia de frutas vermelhas, salada de batatas, salsaíña, maçã verde, creme de azedo e raiz forte. Acompanha folhas variadas
 Thursday: Pork loin fried, potatoes salad with celery, green apple, sour cream and horseradish. With green salad

Sexta-feira: Arroz Caldoso de Bacalhau R\$ 96,50
 Com páprica, azeitonas, espinafre e ovo mollet
 Friday: Salted Codfish Rice. With paprika, olives, spinach and mollet egg

Sábado e Domingo: Cassoulet R\$ 84,50
 Cozido de feijão branco com feuf de pato, linguça e cenoura
 Saturday and Sunday: Cassoulet. Beans stew, duck confit, sausage and carrots

AS SOBREMESAS THE DESSERTS

Fruta do Dia Veja a lousa R\$ 18,00
 Fruit of the Day. See the menu board

Sundae LE JAZZ R\$ 31,00
 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\$ 31,00

Île Flottante R\$ 31,00
 Claras em neve servidas com creme inglês e amêndoas
 Beaten egg whites served with custard and almonds

Tarte aux Pommes R\$ 31,00
 Torta de maçãs com amêndoas e sorvete caseiro de baunilha
 Apple pie with almonds and homemade vanilla ice cream

Mousse au Chocolat R\$ 31,00
 Tradicional receita francesa, com chocolate belga e raspas de laranja
 Belgian chocolate with orange zest

Roméo et Juliette R\$ 31,00
 Mousse de queijo fresco com goiabada cremosa
 White cheese mousse with guava confit

Gaufres R\$ 35,50
 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\$ 35,50
 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\$ 35,50
 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

Mamba Water (flat or sparkling) R\$ 9,40

Água mineral Pedras Salgadas (com gás) | Water (sparkling) R\$ 20,50

Refrigerantes e Tônicas | Soft Drinks R\$ 9,90

Baer Mate: Chá mate gaseificado e caféina natural R\$ 16,00
 Sparkling mate tea and natural caffeine

Kiro Switchel: Gengibre e Mel R\$ 19,00
 Kiro Switchel Ginger & Honey

Sucos | Juices

Abacaxi, Laranja, Limão e Maracujá R\$ 15,00
 Pineapple, Orange, Tahiti Lime and Passion Fruit

Melancia, Uva, Tomate e Tangerina (sazonal) R\$ 15,50
 Watermelon, Grape, Tomato and Tangerine (seasonal)

Café e Chá | Coffee and Tea

Astro Café R\$ 9,00

Cappuccino R\$ 10,50

Astro Descafeinado R\$ 10,20

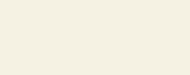
Carajillo (café com licor 43) | Carajillo (coffee with licor 43) R\$ 29,50

Seleção de Chás | Tea Selection R\$ 12,50

Chá Gelado de Limão | Lemon Iced Tea R\$ 14,00

ALÉRGICOS: PODE CONTER TRIGO. CRUSTÁCEOS. OVOS. PEIXES. OLEAGINOSAS. SOJA. LEITE E LÁTEX NATURAL

ALLERGENS: MAY CONTAIN WHEAT, CRUSTACEANS, EGGS, FISH, OILSEEDS, SOY, MILK AND NATURAL LATEX



PREÇOS VÁLIDOS POR PRAZO INDETERMINADO | PRICES ARE VALID UNTIL FURTHER NOTICE

LAVE BEM AS MÃOS ANTES DE COMER
SE BEBER, NÃO DIRIJA