



LE VILLAGE

BOUTIQUE HOTEL | BÚZIOS

COUVERT

Simple couvert | 21

- Selección de panes acompañados de manteca y paté del día
- Bread selection served with butter and the chef's daily pâté

Couvert Le Village | 48

- Panes artesanales con mini terrina de hígado y mermelada de frutos rojos, manteca y paté de finas hierbas
- Artisanal bread selection with mini terrine and red berry jam, butter, and fine herb pâté

ENTRADAS

Steak Tartar | 76

- Lomo de res crudo cortado a cuchillo, condimentado con mostaza Dijon, alcaparras, cebolla y finas hierbas, coronado con yema de huevo
- Hand-cut raw beef tenderloin seasoned with Dijon mustard, capers, onions, and fine herbs, finished with egg yolk

Ceviche | 89

- Cubos de pescado blanco marinados en leche de tigre con mango y maíz peruano. Acompañado de chips de banana
- Fresh white fish cubes marinated in leche de tigre with mango and Peruvian corn. Served with banana chips

Trio de Bruschettas | 67

- Pomodoro
 - Tomate fresco, ajo, albahaca y aceite de oliva
 - Fresh tomatoes, garlic, basil, and olive oil
- Stracciatella
 - Stracciatella con prosciutto crudo, reducción balsámica y brotes de alfalfa
 - Stracciatella with prosciutto crudo, balsamic reduction, and sprouts
- Gorgonzola
 - Crema de gorgonzola con granola salada y miel
 - Gorgonzola spread with savory granola and honey



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APERITIVOS

Batatas bravas Fritas | 42

- Papas rústicas fritas con salsa picante de pimentón y alioli
- Rustic fried potatoes served with spicy paprika sauce and aioli

Filé aperitivo com gorgonzola | 89

- Tiras de lomo con Gorgonzola
- Filet Mignon Bites with Gorgonzola

Dadinho de tapioca | 55 com geleia de pimenta

- Tapioca cubes with pepper jelly
- Dados de Tapioca con mermelada picante

Bolinho de bacalhau | 65

- Croquetas de Bacalao
- Codfish Croquettes

Camarão crocante a thai | 105

- Camarones Crujientes al Estilo Thai
- Thai-Style Crispy Shrimp

Camarão à provençal | 129

- Camarones a la Provençal
- Shrimp Provençal

Gurjão de peixe | 89

- Dados de pescado empanizados con salsa tártara
- Breaded fish cubes served with tartar sauce

Casquinha de Siri | 39

- Cangrejo Gratinado
- Gratinated Crab Shell

Porção de pastéis (6 uni)

- Carne molida con aceitunas/ Ground beef with olives | 59
- Queso Minas con orégano/Mozzarella with oregano | 49
- Caponata | 49
- Camarón / Shrimp | 89



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ENSALADAS/ SALADS

Salada Le Village | 79

- Lechuga americana, rúcula, tomates cherry, huevos de codorniz, papas baby, vainas aceitunas negras y atún sellado con aderezo de la casa
- Iceberg lettuce, arugula, cherry tomatoes, quail eggs, baby potatoes, green beans, black olives, and seared tuna with house dressing

Salada Caesar | 49

- Lechuga fresca, crutones, pechuga de pollo a la parrilla, lascas de parmesano y aderezo César
- Crisp lettuce, croutons, grilled chicken breast, shParmesan, and classic Caesar dressing

Salada Mar | 75

- Mezcla de hojas verdes con camarones salteados, gajos de naranja, castañas de caju y aderezo cítrico
- Mixed greens with sautéed shrimp, orange, cashew nuts, and citrus dressing

SOPAS

Sopa de cebola gratinada | 52

- Clásica sopa francesa, servida con pan de fermentación natural gratinado com queso gruyere
- Traditional onion soup topped with melted Gruyère, served with sourdough bread

Garbure | 39

- Sopa tradicional francesa preparada con alubias blancas, verduras y cerdo ahumado
- Classic French farmhouse soup with white beans, vegetables, greens, and smoked pork

SANDUÍCHES

Sanduiche natural | 24

- Pan integral, mayonesa, zanahoria rallada, lechuga, pollo desmenuzado y manzana rallada
- Cold sandwiches made with sliced loaf bread, shredded chicken breast, mayonnaise, carrot, apple, and lettuce

Croque madame | 48

- Sándwich gourmet con pan brioche, relleno de jamón y queso Gruyère, cubierto con salsa bechamel y coronado con un huevo frito
- A classic French toasted sandwich layered with ham and melted Gruyère, topped with a creamy béchamel sauce and a fried egg



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Hambúrguer da casa com fritas | 69

-Pan brioche, hamburguesa artesanal de 150 g, queso mozzarella, lechuga americana, tomate y cebolla encurtida. Servida con mayonesa verde de la casa.

-Brioche bun, artisanal hamburger patty, mozzarella cheese, lettuce, tomato, and pickled onions. Served with homemade herb mayo

Baguete vegetariana | 48

-Baguette rellena de paté de hierbas provenzales, tomates secos, rúcula y reducción de balsámico

-Baguette filled with Provençal herb pâté, sun-dried tomatoes, arugula, and balsamic reduction

PIZZAS

Marguerita | 79

-Margherita

Calabresa | 79

-Calabresa/ brasilian spicy sausage with mozzarella and tomato sauce

Frango catupiry | 90

-Pollo con catupiry/ Chicken with Catupiry cheese

Portuguesa | 89

-Portuguesa/ Tomato sauce, mozzarella, ham, onions, bell peppers, black olives, and boiled eggs

PASTAS

ELIGE TU PASTA / CHOOSE YOUR PASTA:

FETTUCCINE / 28

GNOCCHI / 22

PENNE / 22

SPAGUETTI / 28

ELIGE TU SALSA / CHOOSE YOUR SAUCE:

SUGO / 25

Salsa de tomate / Peeled tomato sauce

PESTO / 30

Albahaca, queso parmesano, nueces y aceite de oliva / A sauce made with fresh basil, Parmesan cheese, olive oil, and nuts.

BOLONHESA / 40

Tomate y carne picada / Tomato sauce with slow-cooked ground beef.

4 QUEIJOS / 42

Gorgonzola, Parmesano, Mozzarella y Catupiry / Gorgonzola, catupiry, gruyere, parmesan

FUNGHI / 42

Setas secas, nata fresca, vino tinto y queso parmesano / Dried mushrooms, fresh cream, red wine, and Parmesan cheese



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RISOTOS

Risoto abóbora | 79

- Risoto de calabaza
- Pumpkin Risotto

Risoto camarão | 99

- Risoto de camarón
- Shrimp Risotto

Risoto de mignon | 99

- Risoto de lomo con espárragos y puerro crujiente
- Filet Mignon, Asparagus & Crispy Leek Risotto

PRINCIPAIS

Churrasco misto | 149

- Filete de chuletón, medallón de muslo de pollo deshuesado, salchicha artesanal de cerdo, solomillo de cerdo. Servido con arroz blanco, vinagreta de piña, farofa al ajillo y ensalada de patata.
- Ribeye steak, boneless chicken thigh with bacon strips, artisanal pork sausage, pork tenderloin, served with white rice, pineapple vinaigrette, garlic farofa and brazilian potato salad

Salmão a moda da casa | 95

- Salmón a la plancha, perfumado con limón siciliano y especias, queso Boursin, almendras laminadas y tostadas. Acompañado de ratatouille
- Grilled salmon with Sicilian lemon, spices, Boursin cheese, toasted sliced almonds, and ratatouille

Mignon ao molho poivré vert | 105

- Lomo tierno en salsa cremosa de pimienta verde, acompañado de papas fritas
- Tender beef medallion in a creamy green pepper sauce, served with fries

Filé de peixe e legumes | 77

- Filete de mero a la plancha con mantequilla de limón siciliano, servido con verduras de temporada salteadas.
- Grilled fish fillet served with a mix of vegetables sautéed in butter

Pappardelle al ragú | 69

- Pappardelle al dente con ragú de costilla. Al dente --
- Pappardelle with rib ragu.



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Moqueca buziana | 189

-Filete de pescado y camarones con pimientos, tomates y cebollas cocinados en leche de coco y aceite de dende. Se sirve con arroz, pirão y farofa de plátano.

-A traditional fish stew made with coconut milk, palm oil, tomatoes, onions, bell peppers, shrimp and coriander leaves served with white rice, pirão (a type of porridge), and plantain farofa (toasted cassava flour).

Coq au vin | 99

-Muslo de pollo deshuesado en vino tinto con champiñones y zanahorias, servido con papas salteadas

-Boneless chicken thigh braised in red wine with fresh mushrooms and carrots, served with sautéed potatoes

Camarão tropical | 139

-Piña rellena de camarones en una cremosa salsa de coco y pimientos rojos.

-Shrimp in a creamy sweet and sour sauce with pineapple, red bell pepper, onion, and coconut milk

Picadinho vegano | 78

-“Carne” de yaca con zanahorias, champiñones frescos y cebollas en salsa. Acompañada de arroz blanco y chips de banana

-Jackfruit “meat” with carrots, fresh mushrooms, and onions in sauce. Served with white rice and banana chips

BRASILEIRO

Arroz, frijoles, papas fritas, farofa (harina de yuca tostada), ensalada de lechuga y tomate con su elección de carne a la plancha:

White rice, black beans, farofa (cassava flour and garlic), french fries, lettuce and tomato salad with your choice of grilled meat.

		KIDS
POLLO/CHICKEN	R\$ 55	R\$ 42
RES/BEEF	R\$ 69	R\$ 52
CERDO/PORK	R\$ 55	R\$ 42
PESCADO/FISH	R\$ 59	R\$ 49



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POSTRES/ DESSERTS

SALADA DE FRUTAS / 45

- Ensalada de frutas servida con yogur natural y granola
- Fruit salad served with natural yogurt and granola

CRÊPE SUZETTE/ 50

CHEESECAKE BASCA COM CARAMELO SALGADO / 39

- Tarta de queso vasca con salsa de caramelo salado
- Basque cheesecake with salted carame sauce

PUDIM / 19

- Flan con salsa de caramelo
- Milk pudding with caramel sauce

BANANA FLAMBADA COM SORVETE DE CANELA / 39

- Plátano flambeado con helado de canela Banana
- Flambée with cinnamon ice cream

CARPACCIO MANGA BRULÉE COM SORVETE DE GENGIBRE / 39

- Carpaccio brûlée de mango con helado de jengibre
- Mango carpaccio brûlée with ginger ice cream

PAVLOVA / 39

- Pastel griego de especias y frutos secos.
- Servido con helado de vainilla Greek spice and nut cake Served with vanilla ice cream

BEBIDAS

ÁGUA SEM GÁS | 5

ÁGUA COM GÁS | 6

SUCO NATURAL | 12

ESCOLHA O SABOR:

Laranja, Melancia, Limão, Abacaxi, Maracujá

REFRIGERANTE | 9

ÁGUA TÔNICA | 9

CAFÉ | 8

Café, Expresso, Capuccino, Café com leite,
Achocolatado

RED BULL | 24

HEINEKEN | 17

HEINEKEN ZERO | 18

STELLA ARTOIS | 18

STELLA ARTOIS SEM GLÚTEN | 18

CORONA | 17

BUDWEISER | 14



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BOUTIQUE HOTEL | Búzios

DOSES

Cachaça Magnífica Cristal | 26
Cachaça Magnífica Extra Premium | 36
Cachaça Magnífica Reserva Soleira | 60
Gin Seagers | 16
Gin Tanqueray | 35
Rum Ouro | 16
Rum Prata | 16
Tequila Ouro | 33
Tequila Prata | 33
Vodka Absolut | 30
Vodka APTK | 18
Whisky Black Label | 42
Whisky Jack Daniel's | 38
Whisky Red Label | 33

DOSES DE LICOR

Campari | 22
Curaçau Blue | 24
Fernet | 40
Amareto | 33
Cointreau | 40
Drambuie | 49
Limoncello | 35

DRINKS

AMARETTO SOUR | 45

Suco de limão Tahiti, Licor Squadra de amêndoas.

BASIL SMASH | 30

Dry gin APTK, limão siciliano, manjeriçao e hortelã.

BELLINI | 42

Purê de pêssego e espumante

DRY MARTINI | 48

Dry gin APTK, vermute dry e azeitonas verdes

EXPRESSO MARTINI | 38

Café expresso, vodka APTK e licor de café

KIR ROYAL | 48

Crepe de cassis e espumante



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NEGRONI | 48

Gin london dry, vermute circollo rosso e campari

NEW YORK SOUR | 38

Bourbon (whiskey americano), limão siciliano e vinho tinto

BRASILEIRINHO | 35

Vodka APTK ou Cachaça de Alambique

Magnífica Cristal, leite de coco, leite condensado, suco de laranja e paçoca

CAIPI SILVESTRE | 48

Vodka APTK ou Cachaça de Alambique

Magnífica Cristal e geleia de frutas vermelhas com pimenta

CAIPI CAJU AMIGO | 48

Vodka APTK ou Cachaça de Alambique

Magnífica Cristal, caju, xarope de caju e pé de moleque

BOULEVARDIER | 42

Bourbon (whiskey americano), vermute circollo rosso, bitter italiano

CLERICOT | 48

Dry gin APTK, cointreau, espumante, citrus e mix de frutas vermelhas

COSMOPOLITAN | 42

Vodka APTK, suco de limão siciliano, licor cointreau e xarope de cranberry

FITZ GERALD | 45

Dry gin APTK e limão siciliano

MOSCOW MULE | 30

Limão Tahiti, xarope de gengibre, citrus e espuma de gengibre

OLD FASHIONED | 45

Bourbon (whiskey americano) e angostura bitter

BATIDINHA DE CÔCO | 45

Leite de coco, vodka APTK, leite condensado, água de coco, licor squadra de coco e limão.

CAIPIRINHA | 25

Cachaça de Alambique Magnífica Cristal

CAIPIROSKA | 35

SUGESTÃO

SPLASH TÔNIC | 45

Circollo rosso, mel, licor de mel e tônica

PRAIANO | 48

Circollo bianco, água de côco e limão siciliano