

“It don’t mean a thing, if it ain’t got that swing”

Duke Ellington

O COUVERT

Todos os nossos pães são feitos diariamente na LE JAZZ BOULANGERIE
All breads are made daily in Le Jazz Boulangerie

Pão de Fermentação Natural, Manteiga e Patê de Fígado de Frango
Por pessoa (opcional).....R\$ 18,00
Natural Fermentation Bread, Butter and Chicken Liver Pâté.
Per person (optional)

OS APERITIVOS THE APPETIZERS

Camembert Empanado.....R\$ 68,00
Servido quente com mel, pimenta-do-reino e torradas
Breaded Camembert. Served hot with honey, black pepper and toasts

Prato Mediterrâneo.....^P R\$ 61,50 ^G R\$ 90,00
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\$ 59,50
Jamón Serrano. Served with tomato tartine

Croquetas de Chorizo Espanhol (6 unidades).....R\$ 38,00
Spanish Chorizo Croquettes (6 units)

Tábua de Charcuterie.....R\$ 89,50
Presunto cru, terrine de Campagne, “rosbife” de pato, rillettes, saucisson, patê de fígado de frango, torresmos, pickles e mostarda Dijon
Charcuterie Board. Prosciutto, Campagne terrine, duck roast beef, rillettes, saucisson, chicken liver pâté, pork rinds, pickles and Dijon mustard

Moules et Frites.....^P R\$ 54,50 ^G R\$ 89,50
(De quinta a domingo | Thursday to sunday)
Mexilhões frescos com um leve toque de curry, creme e batatas fritas (preparo de 10 a 15 minutos)
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\$ 45,00
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.....R\$ 56,00
Acompanha pickles, salada verde e torradas
Terrine de Campagne with Pistachio Nut. Served with pickles, green salad and toasts

Beterraba Assada.....R\$ 55,00
Com balsâmico, queijo de cabra, salada de ervas e amêndoas
Roasted Beet. With balsamic vinegar, goat cheese, herbs and almonds

Ovo Mollet.....R\$ 60,00
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\$ 71,50
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).....R\$ 75,50
Com manteiga de alho e salsinha. With garlic & parsley butter (6 units)

Tartare de Atum.....^P R\$ 71,50 ^G R\$ 95,00
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\$ 60,50
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

NOUVEAU Salade au Poulet Grillé.....R\$ 79,00
Salada de folhas com frango grelhado, vagem, alcachofra crocante, queijo tulla ralado e vinagrete de Dijon. Leaf salad with grilled chicken, green beans, crispy artichokes, grated tulla cheese and Dijon vinaigrette

Nicoise.....^P R\$ 52,50 ^G R\$ 78,00
Clássica mediterrânea: com alface, tomate, batata, atum, vagem francesa, alicfe, alcachofra, azeitona e ovo caipira
Mediterranean classic: with lettuce, tomatoes, potatoes, tuna confit, French green beans, anchovies, artichokes, black olives and free-range egg

Chèvre Chaud.....^P R\$ 56,00 ^G R\$ 82,00
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

AS TORTAS & AS OMELETES THE QUICHES & THE OMELETTES

Quiche do Dia. Acompanha salada verde Veja a lousa.....R\$ 59,50
Quiche of the Day. See the menu board. Served with green salad

Omelete Composée.....R\$ 66,50
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\$ 51,00
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\$ 4,00).....R\$ 59,50
Misto-quente bem servido, gratinado com molho béchamel 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

Club Sandwich de Salmão.....R\$ 74,50
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\$ 66,50
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\$ 58,50 ^G R\$ 85,00
Carne crua bem temperada. Acompanha salada verde e batatas fritas
Raw meat, well seasoned. Served with green salad and French fries

Hachis Parmentier.....R\$ 65,00
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\$ 74,50
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\$ 93,00
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\$ 117,00
Steak grelhado, batatas fritas, salada verde e molho secreto ou béarnaise. Recomendamos de ao ponto para malpassado
Grilled ribeye steak, French fries, green salad and our secret sauce or béarnaise. Best from medium to rare

Filets.....^{Baby Beef Angus} R\$ 105,00 ^{Mignon} R\$ 115,00
Molho à sua escolha e espinafre. Acompanha batatas fritas ou purê de batatas
Sauce of your choice and sauteed spinach. With French fries or mashed potatoes

Moutarde. Clássico molho de mostarda Dijon | Classic Dijon mustard sauce

Poivre. Molho com muita pimenta-do-reino | Sauce with black pepper

Béarnaise. Tradicional molho da região de Béarn, com base de manteiga clarificada e gema
Traditional sauce from the Béarn region, based on clarified butter and egg yolk

Confit de Pato.....R\$ 89,50
Servido crocante, com batatas salteadas no alho e salsinha. Acompanha salada verde e mostarda Dijon
Duck Confit. Crispy duck with potatoes sauteed with garlic and parsley. With green salad and Dijon mustard

Magret de Canard.....R\$ 116,00
Peito de pato grelhado malpassado servido com molho de tangerina. Acompanha purê de batatas e espinafre
Grilled tangerine sauce (served rare), mashed potatoes and spinach

Tournedo do Porco à Rossini.....^{Mignon} R\$ 169,00
Um ícone dos bistrôs parisienses. 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 loin, grilled foie gras, brioche toast, Port wine sauce and mushrooms. Served with truffled mashed potatoes

Poulet Grillé.....R\$ 79,50
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

Brandade de Bacalhau.....R\$ 71,00
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\$ 98,50
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

Polvo à la Plancha.....R\$ 123,00
Servido com molho romesco, batatinhas ao murro e salada verde
Grilled Octopus. Served with romesc sauce, Portuguese punched potatoes and green salad

L’Assiette Falafel du MaraisR\$ 72,50
Típico prato do bairro judaico de Paris. 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. Falafel served with beetroot hummus, couscous tabouli, fried eggplant, salad, pickles and tahini sauce (vegan)

NOUVEAU Rigatoni Sauce ChampignonR\$ 79,00
Massa curta ao molho cremoso de cogumelos e espinafre
Short pasta with creamy mushroom and spinach sauce

OS PRATOS DO DIA | THE DISHES OF THE DAY

Segunda-feira: Fricassée de Frango com Cogumelos.....R\$ 79,50
Feito com frango, cogumelos frescos, creme com vinho branco e mostarda Dijon. Acompanha arroz de jasmim e batata-pálha caseira
Monday: Chicken Fricassée with Mushrooms. Made with chicken, fresh mushrooms, cream with white wine and Dijon mustard. Served with jasmine rice and homemade straw potatoes

Terça-feira: Linguado à Dorê.....R\$ 94,50
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: NOUVEAU Boulette D’Agneau.....R\$ 82,00
Almôndegas de cordeiro com molho de iogurte, hortelã e especiarias. Acompanha cuscuz marroquino e vinagrete de damasco com xarope de romã
Wednesday: Lamb meatballs with yogurt sauce, mint and spices. Served with moroccan couscous, and apricot vinaigrette with pomegranate molasses

Quinta-feira: Porc Schnitzel.....R\$ 79,50
Copa lombo de porco empanado com migas de pão italiano, salada de batatas, salsaõ, maçã verde, creme 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: NOUVEAU Pirarucu Sauce Champagne.....R\$ 105,00
Lombo de peixe amazônico cozido em baixa temperatura com molho cremoso de champanhê, cogumelos e legumes. Acompanha arroz branco
Friday: Low-temperature cooked Amazonian fish loin with creamy champagne sauce, mushrooms and vegetables. Served with white rice

Sábado e Domingo: Cassoulet.....R\$ 89,50
Cazido de feijão-branco com confit de pato, linguiça e cenoura
Saturday and Sunday: Beans stew, duck confit, sausage and carrots

AS SOBREMESAS | THE DESSERTS

Fruta do Dia Veja a lousa | Fruit of the Day. See the menu board.....R\$ 19,00

NOUVEAU Eclair de Chocolate LE JAZZ BOULANGERIE.....R\$ 24,00
Massa choux com creme de chocolate. Choux pastry with chocolate cream

Crème Brûlée.....R\$ 33,00

Île Flottante.....R\$ 33,00
Claras em neve servidas com creme inglês e amêndoas
Beaten egg whites served with custard and almonds

Roméo et Juliette.....R\$ 33,00
Mousse de queijo fresco com goiabada cremosa
White cheese mousse with guava confit

Tarte aux Pommes.....R\$ 33,00
Torta de maçãs com amêndoas e sorvete caseiro de baunilha
Apple pie with almonds and homemade vanilla ice cream

Sundae LE JAZZ.....R\$ 33,00
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

Mousse au Chocolat.....R\$ 33,00
Tradicional receita francesa, com chocolate belga e raspas de laranja
Belgium chocolate with orange zest

Moelleux au Chocolat.....R\$ 37,00
Torta cremosa de chocolate belga com crocante de macadâmia e sorvete de baunilha. Creamy chocolate pie, macadamia nut crumble and vanilla ice cream

Gaufres.....R\$ 37,00
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\$ 37,00
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

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 VALID FOR AN UNDETERMINED PERIOD

