

Olympe



BREAD AND BUTTER

R\$24,00

MENU CONFIANCE

The tasting Menu is elaborated according to the daily Market, seasonal ingredients and the creativity of the Chef Thomas Troisgros.

5 dishes R\$390,00

7 dishes R\$450,00

WINE PAIRED TASTING MENU

Our Tasting Menu with pairings by our in-house Sommeliers.

5 dishes R\$590,00

7 dishes R\$650,00

MENU VEGETARIAN

Elaborated only with vegetarian ingredients and the Creativity of the Chef Thomas Troisgros.

R\$390,00

CREATIVITY

Stimulate your creative side with Thomas Troisgros recipes. Build your own tasting menu. Bon Appétit.

03 dishes + 01 dessert R\$330,00

CREATIVITY



COLD APPETIZER

Scallop Ceviche with Sweet and Sour
Sweet Potato, Edible Flowers.

Cured AmberJack, Acidic Beet Purée,
Crunchy Quinoa.

Shiitake Mushroom Ice Cream, White Button
Mushroom Carpaccio, Parmesan Crumble.

Pressed Octopus, Honey Pickled
baby Vegetables.

Foie gras and Fresh Heart of Palm Terrine,
Sugar Cane "Rapadura", Fleur de Sel.

Tuna and Beet Tartare, Foie Gras, Yuca Chip.

HOT APPETIZER

Sour Hearts of Palm, Tucupi
Beurre Blanc, Tulha Cheese.

Soft Egg, Sorrel Purée, Chicken
Broth Foam.

Mussels, Fermented Okra,
White Wine emulsion.

Giant Ravioli Filled with Baroa Potato
Purée, Pine Nuts, Greek Yogurt.

Sauteed Squid, Blackened Yuca, Fried
Quinoa and Jataí Honey Vinaigrette.

Imperial Bacalao and Blue Potato Gnocchi,
Serra da Canastra Cheese, Tapenade.

FISH

Scallops with Tucupi and Caviar, Water Yam and Coconut Purée.

Snapper, Heart of Palm with Dedo de Moça Chili, Squid Ink.

Grouper Filet with Caramelized Bananas, Lime, Onions, Herbs and Raisins Sauce.

Roasted Seabass with green apple, Celery, Lemon Confit and Shiitake Bacon Consommé

Slipper Lobster Confit in Melted Butter with Vanilla from Bahia, Potato Crisps and Dedo de Moça Pepper.

Crispy Red Mullet with Martin's Tucupi Broth Pirão, Cilantro.

MEAT

Wagyu Short Rib, Scarlet Eggplant Baba Ghanoush, Cauliflower.

Beef Tongue, Taro Root Purée, Red Cabbage, Dijon Mustard.

Açaí Crusted Lamb Loin, Yucca Gnocchis, Sumac Butter Solids.

Duck Breast with Passion Fruit, Caramelized Endives and Foie Gras.

Crunchy Suckling Pig Confit, Panko-Cacao Nibs Farofa, Slow Cooked Fuji Apples.

Poitrine de Wagyu éffilochée, Citrouille, Farine de Manioc, Fromage Canastra et Coriandre.

DESSERTS

Caramelized Passion Fruit Pancake Soufflé. Specialty Since 1982.

Two Chocolates, Vanilla Cream, Sweet Farofa Crumble.

Red Berries, Whiskey Ice Cream, Chocolate Crumble.

Mango, Mint and Ginger Tart, Merengue.

Sweet Corn Ice Cream, Cupuaçu, Cachaça Drunk Corn Cake, Watercress.

Pom Pom Pom - Dehydrated Apple Mille-Feuille, Green Apple Sorbet.

Glaces et Sorbets Seasonal.

Olympe



VOTED AMONG
TOP 50 BEST
RESTAURANTS IN
LATIN AMERICA

Olympe's cuisine combines French technics with Brazilian ingredients. Upon his arrival in Brazil on 1979, Chef Claude Troisgros immersed on the research of local products, such as baroa potato, hearts of palm, passion fruit, açai and manioc and started to incorporate these products on the menu.

In partnership with local producers, Olympe's cuisine started to blend national flavor with traditional French cuisine.

The family tradition is in harmony with the new trends and technics in fine dining, led by chef Thomas Troisgros, one of the promises of contemporary cuisine, offering a unique experience to our clients. The partnership of the chefs granted Olympe several awards and recognition from leading international critics as "Michelin Guide" and the "50 Best Restaurants in Latin America."

Welcome.

We accept payment in cash, credit and debit cards. • If you drink, do not drive. • Our kitchen and its dependencies are opened to your visitation. • Sale of alcohol is prohibited to minors. • Consumer Protection Committee of the State of Rio de Janeiro: (21) 3814-1370 or (21) 3814-1361. Procon 151 • V. Sanitária 1746