

# Olympe



VOTED AMONG  
**THE TOP 100 BEST**  
RESTAURANTS  
OF THE WORLD

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", "50 Best Restaurants in Latin America" and "100 Best Restaurants in The World."

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

# Olympe



BREAD AND  
BUTTER  
24<sup>00</sup>

## MENU CONFIANCE

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

**5 dishes** ~~~~~ 390<sup>00</sup>  
**7 dishes** ~~~~~ 450<sup>00</sup>

## WINE PAIRED TASTING MENU

Our Tasting Menu with pairings by our Sommeliers.

**5 dishes** ~~~~~ 590<sup>00</sup>  
**7 dishes** ~~~~~ 650<sup>00</sup>

## MENU VEGETARIAN

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

~~~~~ 390<sup>00</sup>

## CREATIVITY

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

**03 dishes + 01 dessert** ~~~~~ 330<sup>00</sup>

## CREATIVITY



### COLD APPETIZER

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

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, Yucca Chip.

### HOT APPETIZER

Soft Egg, Sorrel Purée, Chicken Broth Foam.

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.

### SEA

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

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.

### LAND

Denver Steak, Scarlet Eggplant Baba Ghanoush, CauliFlower.

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.

### 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 Drunken Corn Cake, Watercress.

Ice cream and Sorbets of the day.

Coconut Sagu, Roasted Pineapple Sorbet, Poejo Mint, Nut Crumble.