

# Olympe



VOTED AMONG  
TOP 50 BEST  
RESTAURANTS IN  
LATIN AMERICA

Thomas Troisgros is the exponent chef of Olympe, which gained a Michelin star and was selected as one of the 50 Best Restaurants of Latin America. Its menu blends contemporary French cuisine with Brazilian and global influences.

The excellence of Thomas' work shines through in his national and international awards. In 2013, Olympe was included in Latin America's 50 Best Restaurants, a list developed by "Restaurant" magazine, and it has been annually selected ever since. In 2015, Olympe received the first Michelin Star – a distinction which it has kept until this day. In 2016, Olympe was welcomed into the hall of the world's best wine menu, receiving three stars from the British magazine "World of Fine Wine".

Besides the awards, Olympe is a part of Rio de Janeiro's gastronomy culture. Founded more than 30 years ago by chef Claude Troisgros, Thomas' father, the restaurant has innovated since its creation, combining the use of local ingredients – like jiló, passion fruit, açaí and cassava – with techniques pertaining to high gastronomy, thus becoming a world reference and consolidating Troisgros' surname also in Brazil.

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 creativity and choose your own menu based on Chef Thomas Troisgros recipes. Bon Appétit.

02 dishes + 01 dessert ~~~~~ 250<sup>00</sup>

# CREATIVITY



## COLD APPETIZER

Charcoal Baked Borsht, Fuji Apple, Ricotta, Honey Vinegar Pickles.

Wagyu Tartare, Lard, Emerina Bee Honey, Anchovy, Kimchi, Egg.

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

Laminated Octopus, Coffee Vinaigrette, Pickled Okra.

## HOT APPETIZER

Egg, Chicken Foam, Kimchi, Sorrel, Parmesan Crumble.

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

Tuber Filled Tortellinis, Shitake Dashi, Smoked Olive Oil.

Cauliflower, Brown Butter Crumble, Squid, Tulha Cheese.

## SEA

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

Monkfish, Bacon Beurre Blanc, Heart of Palm, Sweet & Sour Tomato.

Seabass, West Indian Cherry, Roasted Fennel Bulb.

Sauteed Slipper Lobster, Cardoncelo, Asparagus, White Wine Foam.

## LAND

Ribeye, Squash, Juçai Berry Vinaigrette, Panko Cacao Beans Farofa.

Açaí Crusted Lamb Loin, Yucca Gnocchis, Spices and Butter Solids.

Duck Breast, Roasted Chinese Cabbage, Sumac, Black Olives.

Suckling Pig, Lima Beans, Baby Vegetables, Roasted Pork Broth.

## DESSERTS

Caramelized Passion Fruit Pancake Soufflé. Specialty Since 1982.

Semi Sweet Fudge, Ginger, Crunchy Chocolate Mousse, Salt Caramel.

Brazil Nut Macarron, Cupuaçu Fruit, Chocolate, Vanilla Ice Cream.

Mango Mint Tart, Meringue.

Lemon Curd, Cardamom Ice Cream, Meringue.

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

Ice Cream and Sorbets of The Day.