

Apetizers

Carpaccio de filé ao molho mostarda com alcaparra	96
<i>Beef Carpaccio with Mustard-Caper Sauce (thinly sliced beef tenderloin served with a Dijon-caper dressing).</i>	
Tábua de frios (<i>Queijos variados, parma, azeitona e tomate seco</i>).....	94
<i>Charcuterie Board (assorted cheeses, prosciutto, olives, and sun-dried tomatoes).</i>	
Parma Mediterrâneo com fatias de baguete	86
<i>Mediterranean Prosciutto with Baguette Slices (Imported prosciutto served with rustic baguette).</i>	
Gran Formaggio	58
<i>Gran Formaggio Cheese Wedges (aged Italian-style cheese, served with a drizzle of olive oil).</i>	
Muçarela de búfala ao azeite	30
<i>Fresh Mozzarella with Olive Oil (Buffalo-style mozzarella, dressed with extra virgin olive oil).</i>	
Linguiça Toscana especial (<i>Servida com mostarda Dijon e farofinha</i>).....	48
<i>Grilled Tuscan Sausage with Dijon Mustard and Crispy Farofa (Smoky pork sausage served with Dijon and toasted cassava crumbs).</i>	
Costelinha de porco na brasa.....	54
<i>BBQ Pork Ribs (Grilled baby back ribs glazed with house seasoning).</i>	
Mini brandade de bacalhau e azeitonas.....	35
<i>Mini Cod Brandade with Olives (Creamy salt cod purée topped with black olives).</i>	
Stik de polvo ao creme de páprica.....	88
<i>Octopus Skewers with Smoked Paprika Cream (Grilled octopus served with a rich paprika-infused sauce).</i>	
Camarão ao alho e óleo.....	97
<i>Garlic Butter Shrimp (Sautéed shrimp with garlic, olive oil, and fresh herbs).</i>	
Caldinho de baroa trufado.....	36
<i>Truffled Baroa Cream Soup (Creamy truffled “golden potato” (baroa/yellow cassava) soup).</i>	
Bruschetta de parma, queijo, chutney de tomates e cogumelos crocantes	86
<i>Prosciutto Bruschetta with Cheese, Tomato Chutney & Crispy Mushrooms (Toasted baguette topped with prosciutto, cheese, tomato chutney, and crunchy mushrooms).</i>	
Bruschetta de tomate e muçarela de búfala com molho pesto.....	59
<i>Caprese Bruschetta with Pesto (Toasted baguette topped with tomato, mozzarella, and basil pesto).</i>	
Bolinho de bacalhau.....	49
<i>Codfish Fritters (Bolinho de Bacalhau) (Classic Portuguese-style salt cod croquettes).</i>	

Arancini com gran formaggio e geleia de pimenta	42
<i>Arancini with Gran Formaggio and Pepper Jelly (Crispy risotto balls filled with aged cheese, served with sweet chili jam).</i>	
Pasteizinhos de camarão com catupiry	48
<i>Shrimp Empanadas with Catupiry Cheese (Brazilian-style pastries stuffed with shrimp and creamy cheese).</i>	
Pasteizinhos de carne ou queijo	42
<i>Mini Empanadas – Beef or Cheese (Traditional savory pastries filled with seasoned beef or cheese).</i>	
Mix Lake's (Bolinha de queijo, bolinho de bacalhau, etc...).....	50
<i>Lake's Sampler Platter (Chef's mix of house favorites: cheese balls, cod fritters, and more).</i>	
Filé à palito ao molho roquefort com fatias de baguete.....	78
<i>Beef Tips with Blue Cheese Sauce and Baguette Slices (Tender steak bites in Roquefort cream, served with a toasted baguette).</i>	
Picanha em tiras com fatias de baguete	96
<i>Grilled Picanha Strips with Baguette Slices (Brazilian top sirloin steak strips served with rustic baguette).</i>	
Sanduíche de filé na baguete (Filé em tiras acebolado, queijo e tomate).....	58
<i>Steak Sandwich on Baguette (Sautéed beef strips with onions, cheese, and tomato).</i>	
Sanduíche de lombo na baguete (Lombo confitado, alface, tomate, maionese e bacon crocante).....	48
<i>Pork Loin Sandwich on Baguette (Slow-cooked pork loin with lettuce, tomato, mayo, and crispy bacon).</i>	
Sanduíche de linguiça com chimichurri e aioli.....	48
<i>Sausage Sandwich with Chimichurri & Aioli (Grilled sausage topped with chimichurri and house-made garlic aioli).</i>	



Entradas e Saladas

APPETIZER AND SALAD

Couvert por pessoa	R\$ 36
<i>Couvert per person</i>	
Carpaccio de filé ao molho de mostarda e alcaparras.....	R\$ 96
<i>Beef carpaccio with capers and mustard sauce</i>	
Brandade de bacalhau e confiture de azeitonas portuguesas com folhas da horta	R\$ 71
<i>Cod and portuguese olives brandade with field greens</i>	
Salada de bacalhau com batata, cebola, azeitonas confit e rúcula.....	R\$ 95
<i>Codfish Salad with potatoes, onions, confit olives and arugula</i>	
Salada de folhas, tomate cereja, rolinhos de berinjela e lascas de gran formaggio.....	R\$ 50
<i>Field greens Salad with cherry tomatoes, eggplant rolls and gran formaggio</i>	
Salada Caprese fresca.....	R\$ 52
<i>Fresh Caprese Salad</i>	
Salada Caesar	R\$ 57
<i>Caesar Salad</i>	
Salada de folhas verdes e cogumelos ao vinagrete balsâmico.....	R\$ 54
<i>Mixed greens and mushrooms Salad with balsamic vinaigrette</i>	



Crèmes e sopas

CREAM AND SOUP

Sopa de cebola	R\$ 60
<i>Onion soup</i>	
Crème de aspargos	R\$ 75
<i>Creamy Asparagus soup</i>	
Crème de baroa trufado.....	R\$ 75
<i>Creamy truffle baroa soup</i>	
Crème de abóbora com camarão e gengibre	R\$ 89
<i>Creamy pumpkin, shrimp and ginger soup</i>	
Crème de batata e roquefort	R\$ 70
<i>Creamy potato and roquefort</i>	

Massas e Risotos

PASTA AND RISOTTO

Gnocchi de camarão e rúcula ao creme e pistache	R\$ 190
<i>Shrimp and arugula gnocchi with creamy sauce and pistachio</i>	
Risoto de camarão e zucchini.....	R\$ 189
<i>Shrimp and zucchini risotto</i>	
Risoto com ragu de ossobuco.....	R\$ 115
<i>Ossobuco ragu risotto</i>	
Ravioli de bacalhau ao creme com tomatinhos	R\$ 125
<i>Cod ravioli in Alfredo sauce and cherry tomatoes</i>	
Ravioli de muçarela de búfala ao pomodoro e basílico.....	R\$ 89
<i>Buffalo mozzarella ravioli in pomodoro sauce and basil</i>	
Ravioli de muçarela de búfala ao molho de peras e amêndoas laminadas.....	R\$ 96
<i>Buffalo mozzarella ravioli with pear cream and almonds</i>	

Peixes e frutos do mar

FISH AND SEA FOOD

Bacalhau com alho crocante e tomatinhos confitados com batata ao murro	R\$ 215
<i>Codfish in crispy garlic served with confit tomatoes and roasted potato</i>	
Bacalhau ao creme de natas, cebola assada e pesto genovês.....	R\$ 215
<i>Codfish in fresh cream served with grilled onion and genovese pesto</i>	
Camarão ao creme de trufas com gnocchi de baroa.....	R\$ 239
<i>Shrimp in truffle cream served with baroa gnocchi</i>	
Camarão crocante ao molho de ervas e risoto com aspargos	R\$ 210
<i>Crunchy shrimp in herbs sauce served with asparagus risotto</i>	
Polvo braseado com risoto negro.....	R\$ 199
<i>Braised octopus served with black risotto</i>	
Robalo ao molho champagne com purê de abóbora.....	R\$ 129
<i>Robalo in champagne sauce served with mashed pumpkin</i>	
Robalo ao molho de mel, gengibre e laranja com mini salada	R\$ 121
<i>Robalo in honey, ginger and orange sauce served with mini salad</i>	
Truta ao molho de amêndoas e linguini ao lemon peper com gengibre.....	R\$ 138
<i>Trout in almonds served with lemon pepper and ginger sauce linguini</i>	
Salmão grelhado sobre couscous marroquino com pesto e mix de cogumelos.....	R\$ 138
<i>Grilled salmon served with couscous marroquino with pesto and mushrooms</i>	
St Peter ao creme de alho poró e camarão e risoto de banana.....	R\$ 148
<i>St Peter in leek and shrimp sauce served with banana risoto</i>	
St Peter ao limone com quinoa e abóbora picante assada.....	R\$ 128
<i>St Peter in lemon pepper served with quinoa and roasted spicy pumpkin</i>	



Carnes e aves

MEAT AND POULTRY

Steak em crosta ao molho de alecrim com risoto negro.....R\$ 148

Crusted steak in rosemary sauce served with black risotto

Steak ao roquefort com linguini ao pesto.....R\$ 144

Steak in roquefort sauce served with pesto linguini

Steak ao poivre vert com arroz branco e batata sauté.....R\$ 144

Steak placed on a bed of poivre vert served with white rice and sauté potatoes

Steak ao molho de mostarda Dijon com batata dourada.....R\$ 139

Steak in Dijon mustard sauce served with roasted mini potatoes

Carré de cordeiro ao molho de vinho com risoto funghi.....R\$ 232

French rack lamb in red wine sauce served with funghi risotto

Confit de Pato ao molho de frutas vermelhas com musseline de baroaR\$ 161

Duck confit in red fruit sauce with baroa muslin

Confit de Pato ao molho de tomilho trufado com risoto de amêndoas e pera.....R\$ 149

Duck Confit in truffled thyme sauce with almond and pear risotto

Ossobuco com gnocchi de batata e cogumelos.....R\$ 131

Ossobuco served with mushrooms gnocchi

Caçarola de frango, mostarda Dijon, espinafre e cogumelo Paris.....R\$ 92

Chicken Caçarola in Dijon mustard sauce served with spinach and Paris mushrooms



Grelhados na brasa

FROM THE GRILL

Baby beef fatiado para dois	R\$ 290
<i>Baby beef sliced for two</i>	
Picanha fatiada para dois	R\$ 356
<i>Prime part of Top Sirloin for two</i>	
Bacalhau.....	R\$ 210
<i>Codfish</i>	
St Peter	R\$ 110
<i>Sole</i>	
Robalo.....	R\$ 118
<i>Robalo</i>	
Salmão	R\$ 130
<i>Salmon</i>	
Truta	R\$ 128
<i>Trout</i>	
Frango desossado.....	R\$ 82
<i>Boneless chicken</i>	
Medalhão de filé.....	R\$ 94
<i>Medallions of fillet</i>	
Misto à Lake's.....	R\$ 98
<i>Lake's kabob selection – picanha, fillet, chicken, pork loin and sausage</i>	
T-bone	R\$ 156
<i>T-bone</i>	
Entrecote.....	R\$ 158
<i>Veal entrecote</i>	
Picanha individual.....	R\$ 165
<i>Signature Top Sirloin for one</i>	
Fraldinha.....	R\$ 144
<i>Special Skirt Steak</i>	
Prime rib	R\$ 196
<i>Prime rib</i>	
Prime rib suíno.....	R\$ 92
<i>Swine Prime rib</i>	
Carré de cordeiro.....	R\$ 199
<i>French rack lamb</i>	

Guarnições

SIDE DISH

Arroz
<i>White rice</i>
Arroz integral
<i>Brown rice</i>
Arroz biro-biro
<i>Biro-biro rice</i>
Arroz com brócolis
<i>Rice with broccoli</i>
Banana à milanesa
<i>Breaded Banana</i>
Baked potato
<i>Baked potato</i>
Batata com alho e alecrim
<i>Potato with garlic and rosemary</i>
Brócolis ao alho e azeite
<i>Broccoli with garlic and olive oil</i>
Cebola assada
<i>Baked onion</i>
Farofa de banana
<i>Banana farofa</i>
Farofa de ovos
<i>Eggs farofa</i>
Farofa Especial
<i>Special "Farofa" (toasted cassava flour mix)</i>
Legumes no azeite
<i>Vegetables in olive oil</i>
Linguini Alfredo
<i>Alfredo Linguini</i>
Purês (batata, baroa ou abóbora)
<i>Mashed (Potato, Parsnip or Pumpkin)</i>
Quinoa com alho crocante
<i>Quinoa with crunchy garlic</i>

Vegetariano

VEGETARIAN

Risoto com abobrinha em tiras, rúcula, tomatinhos e manjeriço.....R\$ 109

Zucchini strips risotto, rocket, cherry tomatoes and basil

Gnocchi de cogumelos, queijo de cabra e tomatinhos.....R\$ 110

Mushroom gnocchi with goat cheese and cherry tomatoes

Ravioli de muçarela de búfala ao molho de peras e amêndoas laminadasR\$ 96

Buffalo mozzarella ravioli with pear cream and almonds

Vegano

VEGAN

Quinoa com legumes ao curry.....R\$ 89

Quinoa with vegetables in curry

Couscous marroquino com cogumelos.....R\$ 94

Couscous marroquino with mushroom

Abóbora assada no azeite, levemente picante e quinoa com trio de cogumelos e tomilho.....R\$ 97

Roasted spicy pumpkin with mushrooms & thyme quinoa

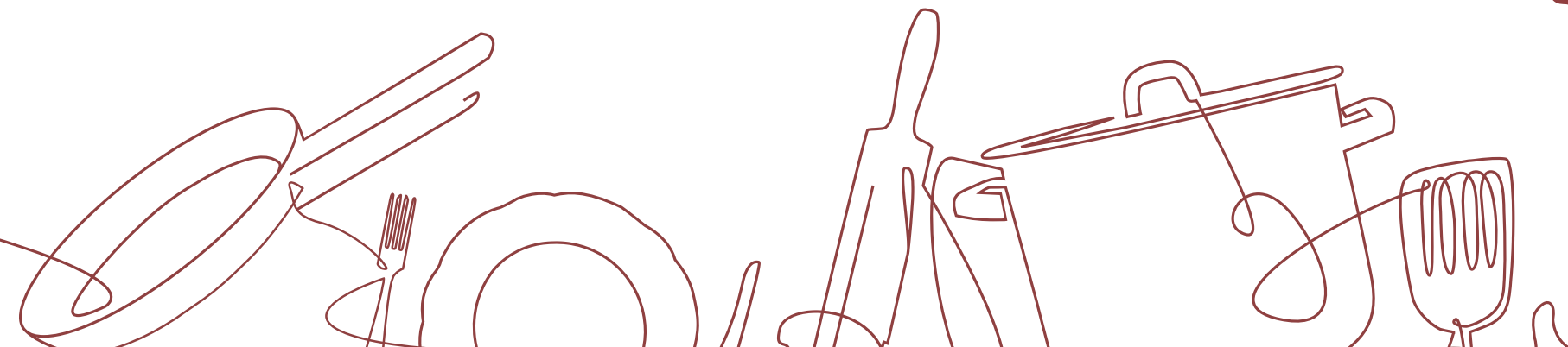
Feijoada (aos sábados)

BRAZILIAN BLACK BEAN AND PORK STEW

Buffet de Feijoada (por pessoa).....R\$ 161

Individual Feijoada on Saturdays

Buffet de sobremesasR\$ 33



Sobremesas

DESSERTS

Frutas da estação.....	R\$ 33
<i>Seasonal Fresh Fruits</i>	
Frutas flambadas (banana, morango ou manga)	R\$ 49
<i>Flambéed Fruits (banana, strawberry, or mango)</i>	
Profiteroles com sorvete de creme e calda de chocolate	R\$ 52
<i>Ice Cream Profiteroles with Chocolate Syrup</i>	
Petit gateau de chocolate com sorvete de creme	R\$ 52
<i>Chocolate Lava Cake with Vanilla Ice Cream</i>	
Mousse de chocolate com morangos.....	R\$ 39
<i>Chocolate Mousse with Fresh Strawberries</i>	
Pudim de leite condensado	R\$ 33
<i>Flan</i>	
Creme de papaya	R\$ 38
<i>Papaya Cream</i>	
Sorvete de creme com calda de chocolate.....	R\$ 43
<i>Vanilla Ice Cream with Chocolate Syrup</i>	
Sorvete de tapioca com calda de goiabada.....	R\$ 54
<i>Tapioca Ice Cream with Guava Syrup</i>	
Sorvete de coco com cocada mole e crispies de coco	R\$ 54
<i>Coconut Ice Cream with Soft Coconut Sweet (Cocada) and Coconut Crisps</i>	
Palha Italiana com calda de brigadeiro, sorvete e leite ninho	R\$ 49
<i>Chocolate Fudge Roulade with Brigadeiro Sauce, Ice Cream, and Powdered Milk</i>	
Tortinha de limão desconstruída.....	R\$ 33
<i>Deconstructed Lemon Pie</i>	



Bombom Gelato Bacio 90gr	R\$ 41
<i>Bacio Chocolate Gelato Bonbon (90gr)</i>	
Bombom Pistacchio 90gr	R\$ 41
<i>Pistachio Bonbon (90gr)</i>	
Bombom Framboesa 90gr	R\$ 41
<i>Raspberry Bonbon (90gr)</i>	
Cone Chiocchino Pistacchio	R\$ 39
<i>Pistachio Chiocchino Cone</i>	
Picolé Pistacchio	R\$ 27
<i>Pistachio Ice Cream Bar</i>	
Picolé Cioccolato Belga	R\$ 27
<i>Chocolate Ice Cream Bar</i>	

Sobremesas diets

DIET DESSERTS

Romeu e Julieta.....	R\$ 36
<i>Romeu e Julieta (Guava Paste with Minas Cheese)</i>	
Olho de sogra (4 un.)	R\$ 39
<i>Traditional Brazilian dessert made with coconut and prunes</i>	
Gelatina de morango	R\$ 25
<i>Strawberry Gelatin</i>	

Lake's
RESTAURANTE

SERVIMOS ÁGUA FILTRADA!

Procon - 151

Se beber, não dirija | Proibida a venda de bebidas alcoólicas para menores de 18 anos.
 Não aceitamos cheques | Aceitamos cartões de crédito e débito | Aceitamos Dinheiro
 Cobramos 12% de taxa de serviço.