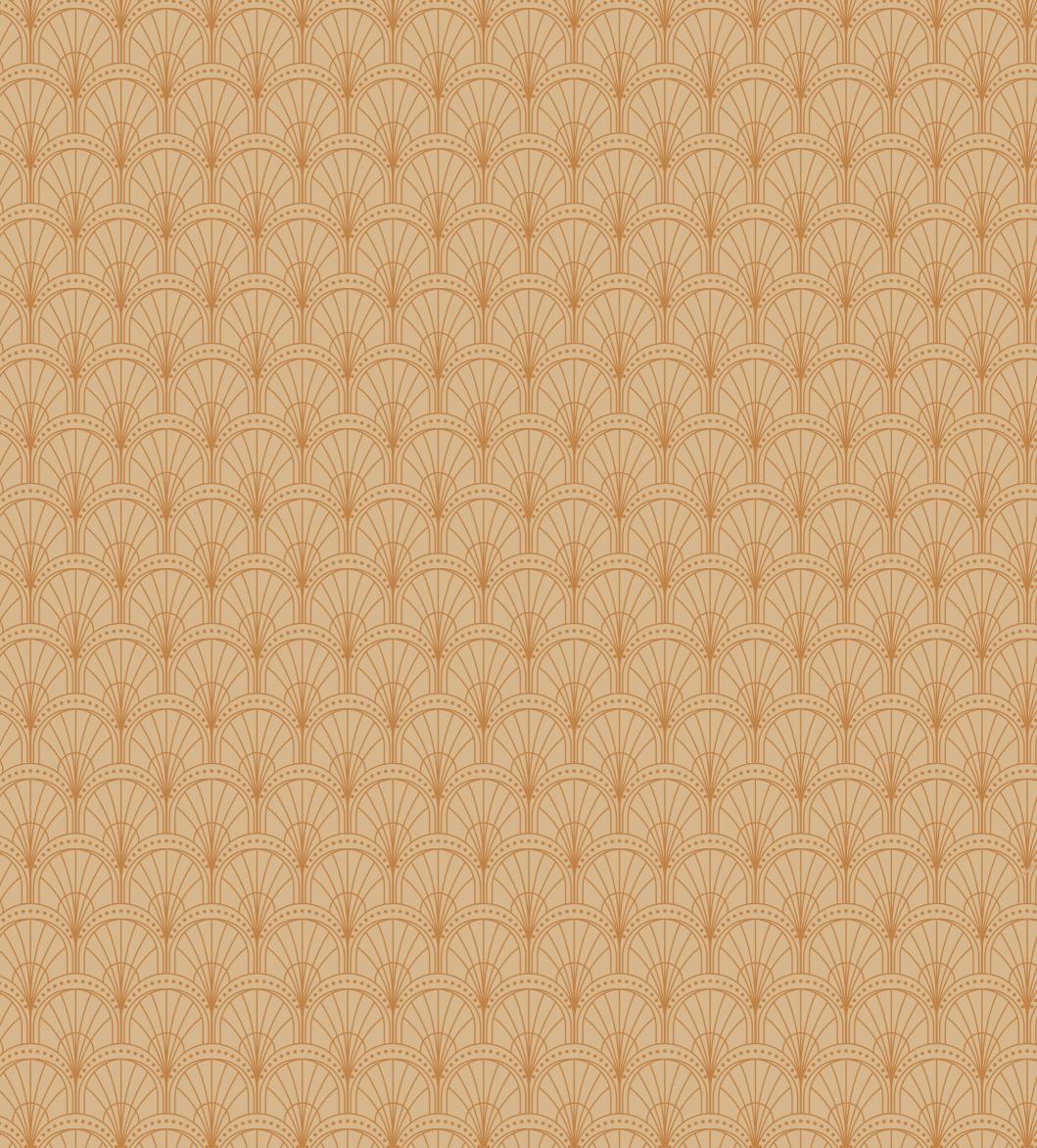


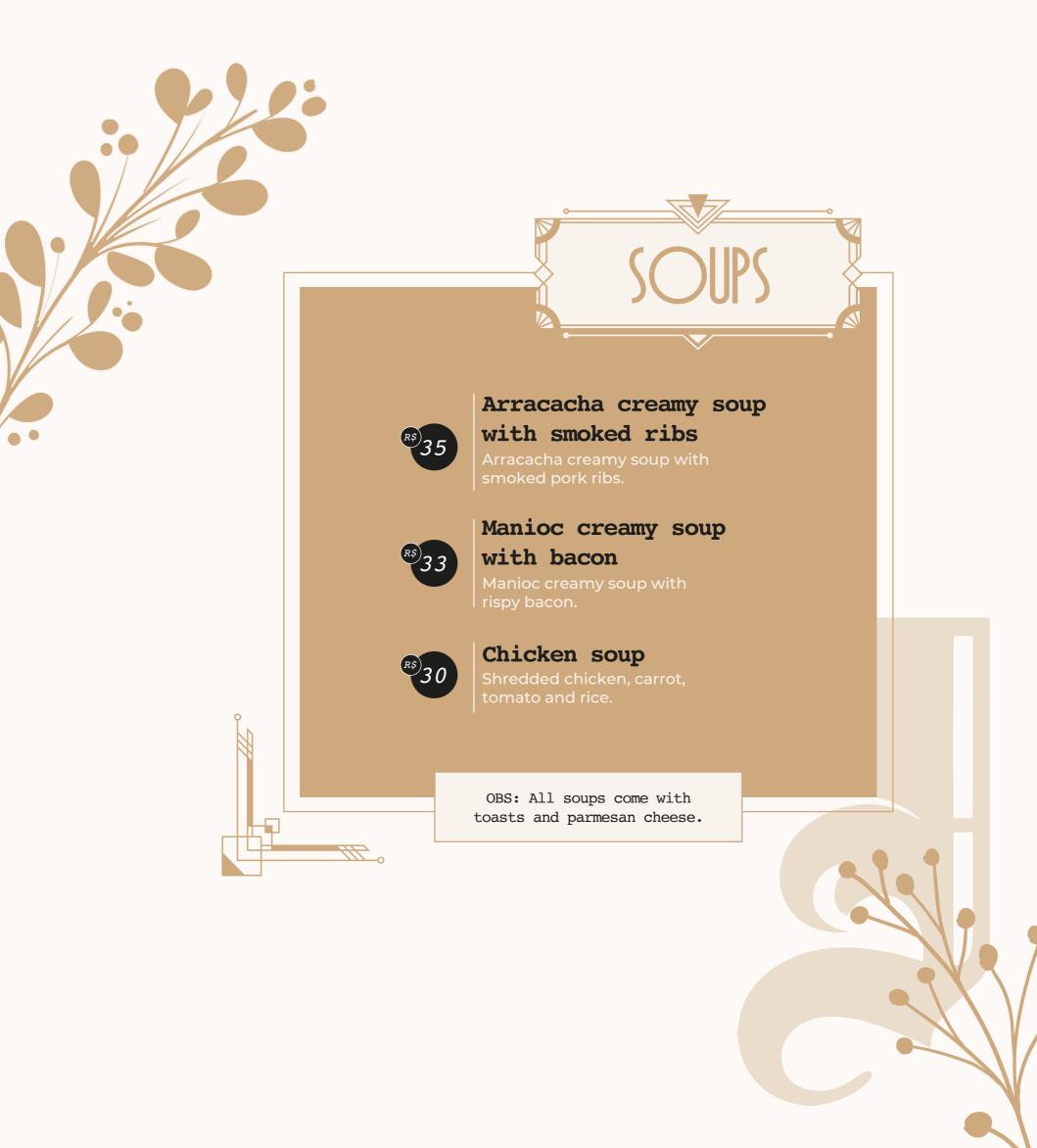
MENU











MAIN COURSE



Parmigiana filet

Breaded mignon filled with ham and cheese, tomato sauce, rice and French fries.



Rump steak special

Rump steak, rice, beans, crisp greens and seasoned manioc flour.



Mignon strogonoff

Mignon strips, heavy cream, ketchup, mustard, rice and shoestring potatoes.



Johnscher sirloin cap

Grilled sirloin cap, rice, crisp greens and French fries.



Mignon steak with madeira sauce

Arracacha mousseline, madeira sauce and buttered vegetables.



Chicken special

Grilled chicken, rice, beans, crisp greens and seasoned manioc flour.



Salmon with orange sauce

Grilled salmon, orange sauce, rice and buttered vegetables.



Parmigiana chicken

Breaded chicken breast filled with ham and cheese, tomato sauce, rice and French fries.



Tilapia filet with a herb crust

Tilapia filet with a nut crust and parmesan risotto.



Dijon mustard chicken filet

Chicken breast, mustard sauce, rice, vegetables and French fries.







From 1 to 7 years old

Kids' rump steak R\$ 25,00

Rump steak bites, rice, beans, seasoned manioc flour, salad and smiley fries.

Kids' chicken _____ R\$ 20,00

Chicken bites, rice, beans, seasoned manioc flour, salad and smiley fries.

Kids' pasta _____ R\$ 20,00

Fettuccine or spaghetti.

Sauce: bolognese, alfredo or tomato sauce.

* VEGAN

Mushroom _____R\$ 38,00 strogonoff

Brown rice, almond, broccoli and mushrooms.

Homemade chickpea R\$ 37,00
burger

Carrot, sweet corn, lettuce, tomato and zero lactose mayo.

Tapioca ______ R\$ 25,00

Tapioca and vegetables.

Sweet potato _____ R\$ 40,00

brownie

Peanut butter and dark chocolate sauce.







Cheese salad

Hamburger (120g), mozzarella cheese, ham, ettuce, tomato and fries.



Special mignon

Grilled mignon strips (50g), mozzarella cheese, ham, bacon, egg, lettuce, tomato and fries.



Cheese bacon

Hamburger (120g), mozzarella cheese, ham, bacon, lettuce, tomato and fries.



Homemade hamburger

Homemade hamburger with paprika mayo, gratinated mozzarella cheese, caramelized onion, crispy onion, lettuce, confit tomatoes and crispy bacon.



Cheese egg

Hamburger (120g), mozzarella cheese, ham, egg, lettuce, tomato and fries.





Cheese chicken

Chicken bites (100g), mozzarella cheese, ham, lettuce, tomato and fries.



San Juan double big burger

2 homemade pats (120g each), mozzarella cheese, ham, bacon, egg, lettuce, tomato and fries.

Bauru / Ham and cheese (toasted or not)

Ham, mozzarella cheese, tomato and fries.







Cheddar bacon fries

300g - With ketchup and mustard.

Fried chicken
460g - With ketchup and mustard.

Fried polenta sticks
with grated cheese
350g - With ketchup and mustard.

Tilapia bites
250g - With tartar sauce.

Brazilian sausage with onion
360g - With garlic sauce.

Charcuterie board

Ham, salami and cheese: mozzarella, brie and provolone. Olives and quail eggs, with toast, bread, butter and jam.



Ac Publico

Communico que abri á Rua Barão do Rio-Branco n. 55 (-m trente ao Palacio do Cloverno), um importante ligital sob a denominação de

"Hotel Johnscher'

Neste novo e hem montado estabelecimento, recem-insugurado, os Srs. Passageiros e Exmas. Pamilias encontrarão a mais confortavel hospedagem, como sejam :

Quartos bem arejados
Banheiros de 1º ordem, obedientes
aos mais rigorosos preceitos da hygiene, optima cosinha
e espaçosas Salas de visitas.

Todos os dias, especialmente aos sabbados e domingos, temos um variado "menu."

Viuva Victoria Johnscher
Corilla, 10 de Janho de 1917.

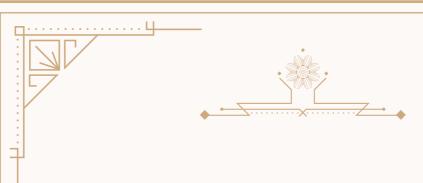
Image of the ad in the newspaper called Diário da Tarde on July 14th 1917.

On the 14th of July of 1917, the pages of Diário da Tarde brought a note to all the society of Curitiba, and it marked the beginning of a transformation. The widow, Mrs. Victoria Johnscher, announced through the ad that a new accommodation establishment had opened in the city. "I hereby inform that I opened at Rua Barão do Rio Branco 55 (in front of the Government Palace) an important hotel called Hotel Johnscher".

The note also mentioned that the establishment had unique features for the time being. "Well ventilated rooms, rigorously clean first class bathrooms, great kitchen and spacious living rooms. Every day, especially Saturdays and Sundays, we serve a diversified menu".







DESSERTS

Condensed milk _____ R\$ 14,00 pudding

Slice of condensed milk pudding with caramel syrup.

Petit Gâteau _____ R\$ 40,00 with ice cream

Creamy chocolate cake, vanilla ice cream and chocolate sauce.

Papaya cream with ____ R\$ 30,00 cassis liqueur

Papaya cream with vanilla ice cream and cassis liqueur.

Banana Flambé _____ R\$ 35,00

Caramelized banana flambé with ice cream crumble.

Fruit salad _____ R\$ 35,00

Mixed fruits of the season.











Non-Alcoholic drinks

Soft drinks ______ R\$ 7,00
Check the available options.

Water ______ R\$ 7,00
Still or sparkling water.

Energy drinks _____ R\$ 20,00
Detox juice _____ R\$ 13,00

Juice

Natural: orange, lemon, pineapple, watermelon and melon. Pulp: Strawberry, acerola and passion fruit.

 Glass 300ml
 R\$ 13,00

 Jar 500ml
 R\$ 20,00

 Jar 1 liter
 R\$ 30,00



Alcoholic Drinks

Beers

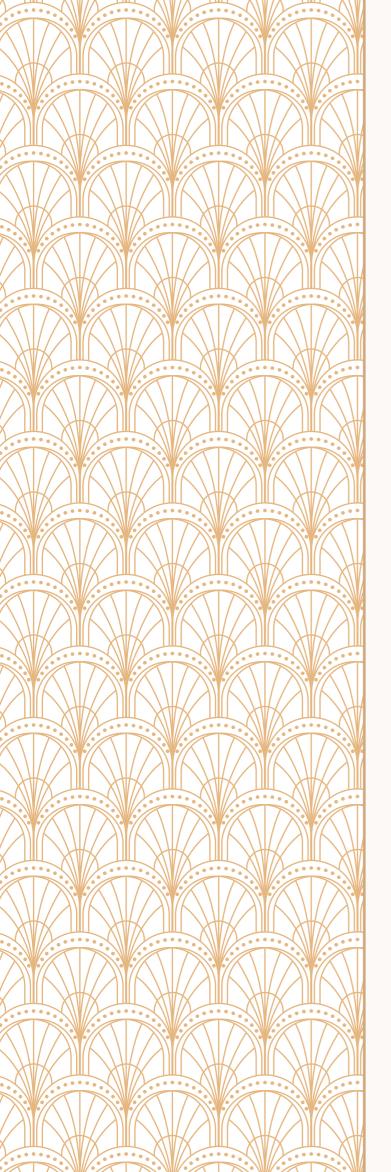
Long neck

Heineken _____ R\$ 15,00

Eisenbahn _____R\$ 15,00









Sunrise _____ R\$ 35,00

Tequila, orange juice and grenadine.

Aperol spritz _____ R\$ 36,00

Aperol, sparkling wine and sparkling water.

Mojito ______ R\$ 38,00

Rum, lemon, sugar, sprite and mint.

Gin and tonic _____ R\$ 35,00

Gin, tonic water and lemon.

Tropical gin ______ R\$ 38,00

Gin, energy drink and orange juice.

Alexander R\$ 28,00

Condensed milk, heavy cream, cocoa cream liqueur and gin.

Margherita ______ R\$ 35,00

Tequila, orange liqueur, lemon and salt.

Cuba libre _____ R\$ 37,00

Rum, cola soft drink and lemon.

Sex on the beach ____ R\$ 38,00

Vodka, peach liqueur, orange juice and grenadine.

Caipirinha R\$ 35,00

Vodka/cachaça/Steinhaeger lemon and sugar.





 Red label
 R\$ 28,00

 Black label
 R\$ 35,00

 Jack Daniel's
 R\$ 33,00

LIQUEURS

Amarula ______ R\$ 25,00

Cointreau _____R\$ 30,00

SHOTS

 Campari
 R\$ 18,00

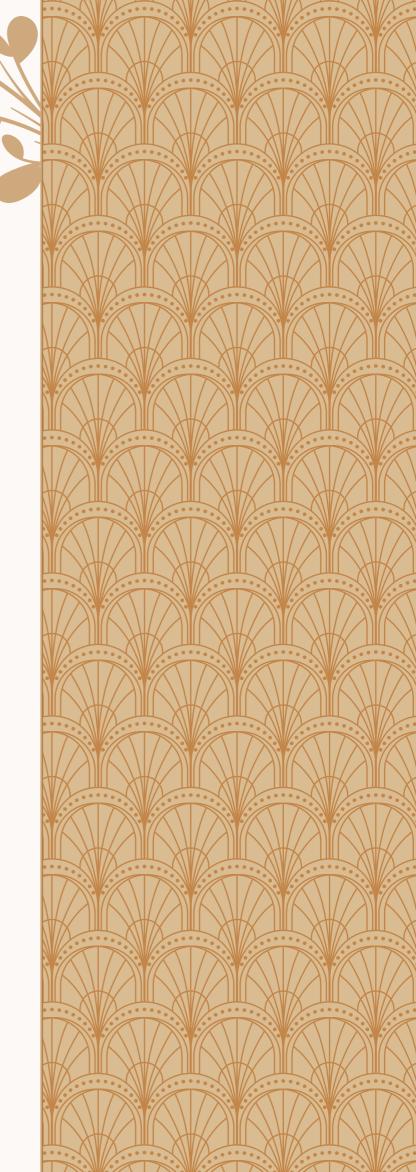
 Vodka
 R\$ 20,00

 Tequila
 R\$ 22,00

 Rum Bacardi
 R\$ 20,00

 Steinhaeger
 R\$ 25,00







Sparkling wines

- DON ROMAN BRUT R\$ 90,00
- TERRA NOVA DEMI-SEC R\$ 75,00
- TERRA NOVA MOSCATEL R\$ 75.00
- TERRA NOVA BRUT R\$ 75,00
- FREIXENET DEMI-SEC R\$120,00

White wine (750ml)

- · CASILLERO DEL DIABLO CHARDONNAY R\$ 85,00
- · CORDILLERA ANDINAH CHARDONNAY R\$ 89,00
- FINCA LA LINDA CHARDONNAY R\$ 120,00
- FINCA LA LINDA TORRONTÉS R\$ 120,00
- FINCA LA LINDA SAUVIGNON BLANC R\$ 120.00

Red wine (750ml)

- FINCA LA LINDA MALBEC R\$ 140,00
- · CASILLERO DEL DIABLO MALBEC R\$ 85,00
- · CASILLERO DEL DIABLO CARMENERE R\$ 85,00
- · CASILLERO DEL DIABLO CABERNET SAUVIGNON R\$ 85,00
- · SANTA HELENA CABERNET SAUVIGNON R\$ 65,00
- · SANTA CAROLINA CABERNET SAUVIGNON R\$ 65,00
- · CORBELLI PRIMITIVO R\$ 80,00
- · LUIGI BOSCA CABERNET SAUVIGNON R\$ 195,00
- · LUIGI BOSCA MALBEC R\$ 195,00
- QUINTA DOS BONS VENTOS R\$ 80,00
- TROPICAL PINOT NOIR R\$ 85,00

Rosé wine (750ml)

- CASILLERO DEL DIABLO ROSE R\$ 68,00
- · CORDILLERA ANDINA ROSE R\$ 70,00



