



MARKET MENU

250 | 400, with pairing

COUVERT

Homemade bread, homemade butter and olive oil from "Serra da Mantiqueira"

ENTRÉES

Tomatoes salad, seaweed tapenade, passion fruit and koji (fungus)
Crayfish, pamonha (corn meal dough), mushrooms and uni (sea urchin)

MAIN COURSE

Catch of the day with celery and leek vermicelli, Jerusalem artichoke and basil seeds

Wild boar sirloin cup, white parsnip puree, kimchi (korean dish made of fermented vegetables and seasonings) and sorrel

DESSERT

Guava, fennel and white mold ice cream

MARKET MENU (veg.)

250 | 400, with pairing

COUVERT

Homemade bread, homemade butter and olive oil from "Serra da Mantiqueira"

ENTRÉES

Tomatoes salad, seaweed tapenade, passion fruit and koji (fungus)
Vegetables moqueca (Brazilian stew) and sugar-banana

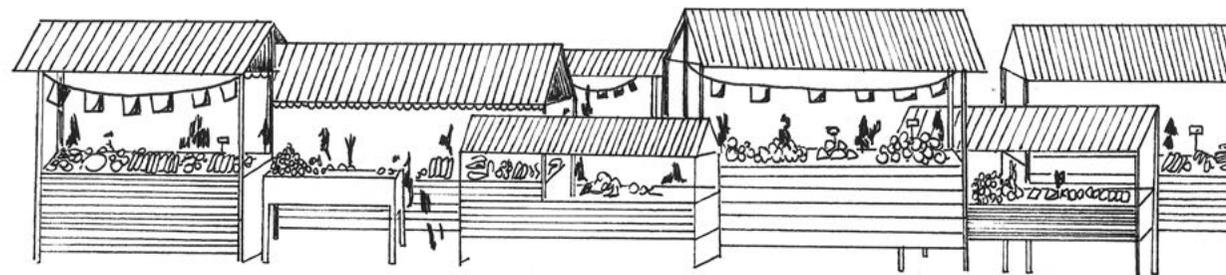
MAIN COURSE

Pupunha palm tree ravioli stuffed with green broad beans, sheep cheese and dill

Uarini flour couscous, pearl barley and beet

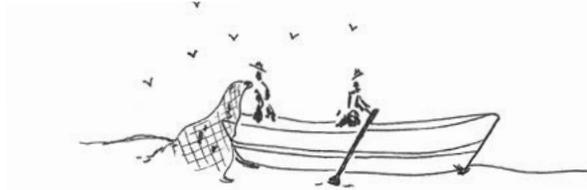
DESSERT

Guava, fennel and white mold ice cream



AUTUMN MENU

450 | 700, with pairing



APPETIZERS

Scallops with squash marinated in yuku (Japanese lime) and seaweed
Eggplant, misso paste crunchy snack and sesame
Surf and turf: sardines and bone marrow
Fried soft shell- crab, tree tomato and avocado
Piquilo pepper, mashed yellow potato and ikura (fish roe)

ENTRÉES

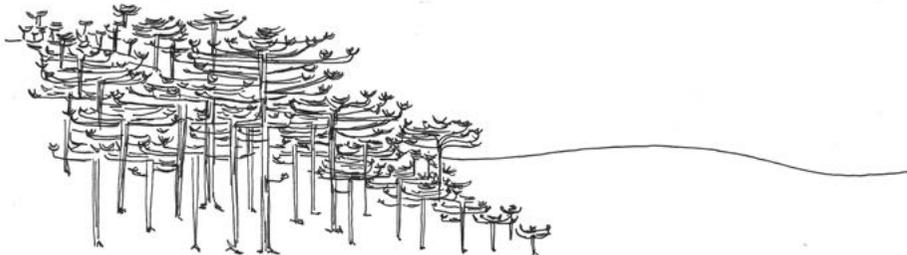
Porcini mushroom (from Santa Catarina) salad, pine nuts, tulha cheese and arugula
Slipper- lobster moqueca (typical Brazilian stew) and vegetables

MAIN COURSE

Catch of the day with celery and leek vermicelli, Jerusalem artichoke and basil seeds
Pigeon with black tucupi (juice from wild manioc), pearl barley and beet

DESSERTS

Cheese board and Brazilian candies
Atemoya, macadamia nuts from Sao Paulo, mint slush (shaved ice)
Soft persimmon, carrot and vanilla (from Cerrado) ice cream
Tuju chocolates



AUTUMN MENU (veg.)

450 | 700, with pairing

APPETIZERS

Squash marinated in yuzu (Japanese lime)
Eggplant, misso paste crunchy snack and sesame
Cauliflower pannacotta and turnips
Sweet corn tempura, tree tomatoes and avocado
Piquilo pepper, mashed yellow potato and okra

ENTRÉES

Porcini (from Santa Catarina) mushrooms salad,,pine nuts, tulha cheese and arugula
Vegetables moqueca (Brazilian stew) and sugar-banana

MAIN COURSE

Pupunha palm tree ravioli stuffed with green broad beans, sheep cheese and dill
Uarini flour couscous, pearl barley and beet

DESSERTS

Cheese board and Brazilian candies
Atemoya, macadamia nuts from Sao Paulo and mint slush (shaved ice)
Soft persimmon, carrot and vanilla (from Cerrado) ice cream
Tuju chocolates

we can surely adapt our menu
to better suit your needs or
preferences.

