



FARMERS MARKET MENU

210 | 310, with pairing

COUVERT

Homemade rustic bread, butter of the house and olive oil from Mantiqueira Mountain

ENTRÉES

Pumpkin salad, spaghetti in a pumpkin, homemade ricotta, almonds and salvia

Surf and turf rice, crayfish and seaweed vinaigrette

MAIN COURSE

Grilled fish of the day, corn nage with lemon balm, artichoke, sagu marinated with yuzu and shoots of pumpkin

Duck with carrots and pearl barley

DESSERT

Papaya dessert, sheep's milk yogurt and honey

FARMERS MARKET MENU (veg.)

210 | 310, with pairing

COUVERT

Homemade rustic bread, butter of the house and olive oil from Mantiqueira Mountain

ENTRÉES

Pumpkin salad, spaghetti in a pumpkin, homemade ricotta, almonds and salvia

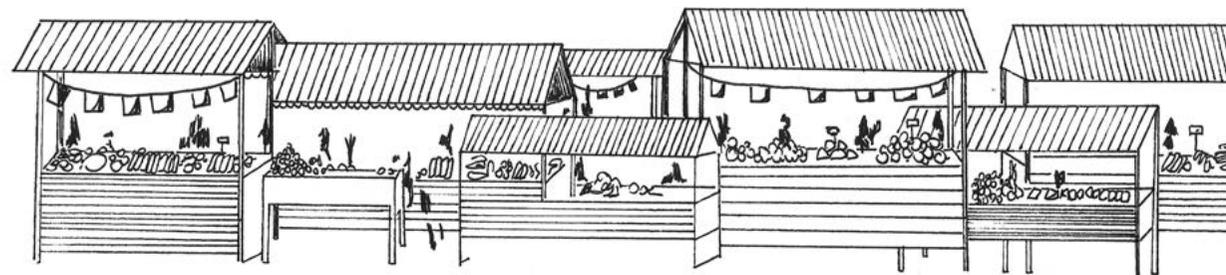
Veggie curry, angel hair, peas and marjoram

MAIN COURSE

Pupunha palm ravioli stuffed with artichoke, sheep's cheese and dill
Green fava beans stew, mushrooms and fried rice

DESSERT

Papaya dessert, sheep's milk yogurt and honey



SPRING MENU

390 | 550, with pairing



APPETIZERS

Cauliflower Panna Cotta, Mandaçaia honey, Black River caviar (Uruguay), capers and elderflower
Mahogany clam, surinan cherry, vinaigrette, sweet potato and coriander
Oyster tartar, green apple and seaweed from Santa Catarina
Acarajé of veggie umami: vatapá, celeriac and broccoli
Zucchini mille-feuille, goat cheese mousse, sauteed pumpkin and sorrel pesto

ENTRÉES

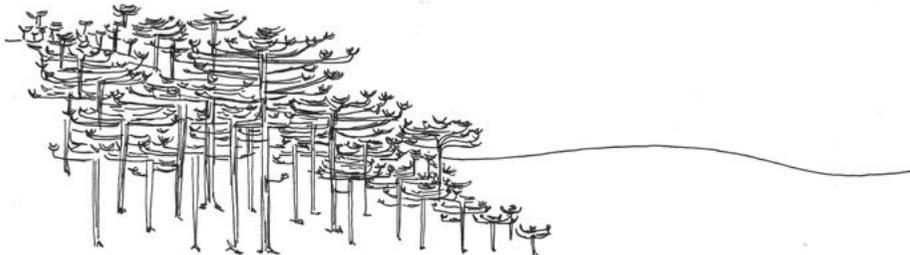
Asparagus marinated in chestnut miso, homemade peanut oil, orange and anise
Crab curry, vermicelli and marjoram

MAIN COURSE

Grilled fish of the day, corn nage with lemon balm, artichoke, sagu marinated with yuzu and shoots of pumpkin
Rack of lamb, sheep's yogurt seasoned with fresh horseradish, grilled cucumber, rhubarb and mate herb oil

DESSERTS

Brazilian cheese board
Purple spring: jaboticaba, blackberry sauce, blueberry and beets
Peach: peach compote, cachaça ice-cream, granola and mochi
TUJU chocolates



SPRING MENU (veg.)

390 | 550, with pairing

APPETIZERS

Cauliflower Panna Cotta, Mandaçaia honey, okra caviar, capers and elderflower
Succulent plants, surinan cherry, vinaigrette, sweet potato and coriander
Momotaro tomatoes pie with black garlic and aromatic flowers
Acarajé of veggie umami : vatapá, celeriac and broccoli
Zucchini mille-feuille, goat cheese mousse, sauteed pumpkin and sorrel pesto

ENTRÉES

Asparagus marinated in chestnut miso, homemade peanut oil, orange and anise
Veggie curry, angel hair, peas and marjoram

MAIN COURSE

Pupunha heart palm ravioli stuffed with artichoke, sheep's cheese and dill
Green fava beans stew, mushrooms and fried rice

DESSERTS

Brazilian cheese board
Purple spring: jaboticaba sorbet, blackberry sauce, blueberry and beets
Peach: peach compote, cachaça ice-cream, granola and mochi
TUJU chocolates

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

