

SPRING MENU

320 | 470 with wine pairing

APPETIZERS

Cashew fruit and elderflower

Artichoke flower, Serra da Canastra, lemon purée and dill

Cauliflower *acarajé* [small fried bean patty] and rose oil

Charbroiled cannoli glazed with native urucu-amarela bee honey, with cheese curd and mint salt

Zucchini flower, crayfish and lemon verbena

ENTRÉES

Marinated forage fish of the day, tomato water, horseradish purée and fried cowpea beans

Spring green curry, peach palm hearts and green peas

MAIN DISHES

Catch of the day, spaghetti squash, broccoli *mole* and hazelnut pil pil

Lamb, braised chard and sauce of Brazilian mate tea

DESSERTS

Brazilian cheese board

Surinam cherry sorbet and pecan in a mini cone

Raw sheep milk ice cream, fresh blackberry soup, chocolate *yuba* and kirsch gelatin

Pandora's box [tobacco chocolate, cachaça chocolate, "inca kola" chocolate and poppy seed chocolate]

SPRING VEGETARIAN MENU

320 | 470 with wine pairing

APPETIZERS

Cashew fruit and elderflower

Artichoke flower, Serra da Canastra, lemon purée and dill

Cauliflower *acarajé* [small fried bean patty] and rose oil

Charbroiled cannoli glazed with native urucu-amarela bee honey, with cheese curd and mint salt

Chargrilled baby corn with toasted yeast

ENTRÉES

Beetroot tartar with yoghurt and green amaranth

Cold peanut soup with melon

MAIN DISHES

Spring green curry, peach palm hearts and green peas

Shallot confit, tucupi (cassava root sauce), mustard seeds and leaves

DESSERTS

Brazilian cheese board

Surinam cherry sorbet and pecan in a mini cone

Raw sheep milk ice cream, fresh blackberry soup, chocolate *yuba* and kirsch gelatin

Pandora's box [tobacco chocolate, cachaça chocolate, "inca kola" chocolate and poppy seed chocolate]

**IN CASE OF FOOD ALLERGIES OR RESTRICTIONS, PLEASE LET US KNOW.
WE CAN ADAPT OUR MENUS.**