

FARMERS MARKET MENU

190 | 290, with pairing

COUVERT

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

ENTRÉES

Little Amberjack, marinated pumpkin with yuzu, almond oil and shoots of pumpkin

Mushroom soup, spinach yolk and pine nuts

MAIN COURSE

Steamed fish of the day, black sesame sauce, *taio*ba and tannia

Quail, lentils, curry and watercress

DESSERTS

Caramelized green apple, thyme cream and *Mandaçaia* honey ice-cream

VEGETARIAN FARMERS MARKET MENU

190 | 290, with pairing

COUVERT

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

ENTRÉES

Beets, sheep milk yogurt, tangerine and pecan

Roasted peppers, codium seaweed, fava beans mole, purslane and pumpkin seed oil

MAIN COURSE

Eggplant, black sesame sauce, *taio*ba and tannia

Winter mushrooms, chard and kale

DESSERTS

Caramelized green apple, thyme cream and *Mandaçaia* honey ice-cream

ALL DISHES MAY BE ORDERED SEPARATELY (SAME SIZE AS IN THE MENUS). JUST ASK OUR WAITERS