

AUTUMN MENU

350 | 495 with wine pairing

APPETIZERS

Persimmon, sake, almond and pollen

Scallop, sesame and rice

Yellow potato, trout roe and dill

Jerusalem artichoke pie, "burrata" and "bottarga"

Soft shell crab bun, corn and pepper

ENTRÉES

Uarini flour couscous [with fermented manioc flour from the Amazon] and roots

Lobster, autumn mushrooms and lemon grass

MAIN DISHES

"Dragon scale" fish, fresh turmeril, peach palm hert and seaweed

Pigeon curry, banana and basil

DESSERTS

Brazilian cheese board

Beet, green apple, fig tree leaf infusion and moscatel

Avocado ice cream, guava, grepefruit and pistachio

Chocolates from our pastry chef

AUTUMN VEGETARIAN MENU

350 | 495 with wine pairing

APPETIZERS

Persimmon, sake, almond and pollen

Tomato, sesame and rice

Yellow potato okra seed's and dill

Jerusalem artichoke pie and tofu

Bun, corn and pepper

ENTRÉES

Uarini flour couscous [with fermented manioc flour from the Amazon] and roots

Tangerine tomato, spicy chard, basil and green sauce

MAIN DISHES

Cowpea boiled in rice water and mushroom

Eggplant in brazilian nut misso marinade, mini rice and rocoto

DESSERTS

Brazilian cheese board

Beet, green apple, fig tree leaf infusion and moscatel

Avocado ice cream, guava, grepefruit and pistachio

Chocolates from our pastry chef

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