

### **THREE COURSE LUNCH MENU**

85 | 160 with pairing

Tuesday to Friday, except holidays

Homemade bread, one of each entrées, main dishes and a dessert from the farmers market menu and/or the farmers market vegetarian menu

### **FARMERS MARKET MENU**

150 | 230 with pairing

#### **HOMEMADE BREAD**

#### **ENTRÉES**

Summer beans, swiss chard, tomato and sunflower seed with licorice

Carrot on black tucupi sauce, oyster, beurre blanc and purslane

#### **MAIN DISHES**

Fish of the day, green coconut purée, plantain vinaigrette and summer curry

Lamb, sheep's milk yogurt, fig and mint

#### **DESSERT**

Roasted peach, almond milk and lavender

### **FARMERS MARKET VEGETARIAN MENU**

150 | 230 with pairing

#### **HOMEMADE BREAD**

#### **ENTRÉES**

Cold Peanut soup, melon and brazilian perfumed mild chlid

Summer beans, swiss chard, tomato and sunflower seed with licorice

#### **MAIN DISHES**

Eggplant in brazilian nut misso marinade, mini rice and rocoto

Carrot on black tucupi sauce, beurre blanc and purslane

#### **DESSERT**

Roasted peach, almond milk and lavender

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