

TWELVE COURSE MENU

320 | 470 with wine pairing

APPETIZERS

Corn, soft-shell crab, cilantro and peppers

Jerusalem artichoke, West Indian gherkin, salt-cured beef and *pequi* nut oil

Perilla leaves, eggplant in Brazil nut miso and seaweed

Milk crispy, avocado cream with kombucha and trout roe

Persimmon, nasturtium and fragrant flowers

ENTRÉES

Assorted turnips salad with honey from native *Plebeia emerina* bees, mint and buttermilk

Duck egg, wild porcini mushroom soup, toasted pine nuts and *jabuticaba* fruit vinegar

MAIN DISHES

Catch of the day with fresh tumeric, peach palm heart and legumes

Montau pork, cabbage, cowpea beans hummus and horseradish

DESSERTS

Brazilian cheese board

Jackfruit mousse, coffee, clovers and pink peppercorn

Fig sorbet, coconut sago, granola and Grand Marnier

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

TWELVE COURSE VEGETARIAN MENU

320 | 470 with wine pairing

APPETIZERS

Bouquet of edible wild plants

Momotaro tomato pie, black garlic and pink-sorrel

Perilla leaves, eggplant in Brazil nut miso and seaweed

Chargrilled baby corn with toasted yeast

Persimmon, nasturtium and fragrant flowers

ENTRÉES

Beetroot tartar with yoghurt and green amaranth

Assorted turnips salad with honey from native *Plebeia emerina* bees, mint and buttermilk

MAIN DISHES

Duck egg, wild porcini mushroom soup, toasted pine nuts and *jabuticaba* fruit vinegar

Roasted tubers, coffee emulsion and spearmint leave powder

DESSERTS

Brazilian cheese board

Jackfruit mousse, coffee, clovers and pink peppercorn

Fig sorbet, coconut sago, granola and Grand Marnier

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.**