

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 five course menu and/or the five course vegetarian menu

FARMERS MARKET MENU

150 | 230 with pairing

HOMEMADE BREAD

ENTRÉES

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

Corn soup with white wild shrimp and kohlrabi

MAIN DISHES

Catch of the day, Brazilian corn tamale, thick green leaves and white Brazilian clams

Wild boar shoulder, cabbage, horseradish and black garlic

DESSERT

Panna cotta, Santa Isabel grape syrup, dragon fruit, blueberry, roasted Brazilian pine nut and *cachaça* ice cream

FARMERS MARKET VEGETARIAN MENU

150 | 230 with pairing

HOMEMADE BREAD

ENTRÉES

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

Cold peanut soup with melon

MAIN DISHES

Peach palm heart ravioli stuffed with artichoke, Brazilian "Serra da Canastra" cheese sauce and marjoram

Omelet with peas, purslane and begonia oil

DESSERT

Panna cotta, Santa Isabel grape syrup, dragon fruit, blueberry, roasted Brazilian pine nut and *cachaça* ice cream

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