

MENU PANORÂMICO



ENTRADAS

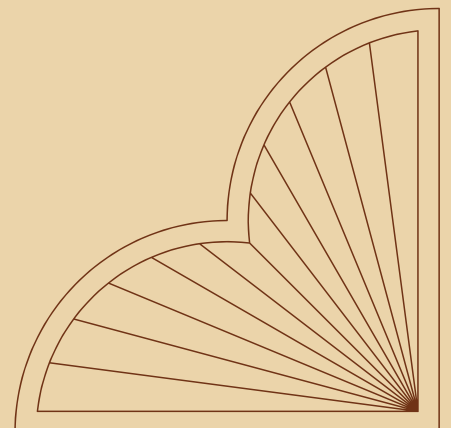
Tártaro Duo de Novilho / Camarão Tigre, Ouriço, Lima e Gengibre	€14,5	Carpaccio de Vieira, Abacate, Espuma de Rábano e Aneto	€16
Wonton de Morcela e Maçã, Mayonnaise de Alho Fermentado	€10,5	Espargos Brancos, Mousseline de Lima, Muxama de Atum	€13,5
Sam de Atum Patudo, Tapenade, Croutons e Mayonnaise Ligeira	€15		

PRATOS PRINCIPAIS

Lombo de Bacalhau Confitado, Feijão Branco, Esparregado e Molho Soubisse	€24
Polvo Confitado, Arroz Negro, Guancialle e Limão Caviar	€26
Pregado na Frigideira, Lentilhas Verdes DOP, "Viérge" de Manteiga Noisette	€29
Bochecha de Vitela BT, Miso, Legumes de Época	€25,5
Barriga de Leitão, Mil-Folhas de Batata e Trufa Preta, Salada de Erva	€26
"Parmentier" de Cozido Apicius, Trufa Preta	€24
Açorda de Cogumelos, Gema Curada e Molho XO Vegan	€24

SOBREMESAS

Arroz Doce do Chapitô, Baunilha do Madagascár, Praliné e Caramelo Salgado	€7
Petit Gateau de Chocolate Valrohna Caraibe 66%, Crème Inglês(12Min.)	€8
Ananás dos Acores, Baunilha, Gelado de Banana, Pimenta Rosa	€6



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APPETIZER

Chapitô's Beef Tartar With Tiger Shrimp, Sea Urchin, Lime and Ginger	€14,5	Scallop Carpaccio, Avocado, Horseradish Cream and Dill Oil	€16
Fried Wonton of Black Puding With Apple and Fermented Black Garlic Mayo	€10,5	White Asparagus, Lime Mousseline, "Muxama" Sun Dried Tuna Loin	€13,5
Yellowfin Tuna Ssam, Tapenade, Croutons and Light Mayo	€15		

MAIN DISHES

Confit Cod Fish, White Beans, Spinach Purée, Sauce Soubisse	€24
Confit Octopuss, Black Rice, Guancialle , Caviar Lime	€26
Turbot, Green Lentils DOP, "Vierge" Sauce with Noisette Butter	€29
Slow Braised Beef Cheek, Miso, Baby Vegetables	€25,5
Suckling Pig, Potato Mil-Feuille with Black Truffle, Herb Salad	€26
"Parmentier" Apicius With Black Truffle	€24
Mushroom "Açorda", Cured Egg Yolk, Vegan XO Sauce	€24

DESSERTS

Sweet Rice With Madagascar Vanilla, Praliné and Salted Caramel	€7
Molten Chocolat Cake With Valrohna Caraibe 66% Chocolat, Vanilla Custard(12Min.)	€8
Roasted Pineapple, Vanilla, Banana IceCream, Pink Peppercorn	€6

