

JNcQUOI
Cakes



JNcQUOI





*É a sua festa!
It's your party!*

Desafiamos-lo a comemorar da maneira JNcQUOI, um ótimo sentimento, indeterminado, que todos conhecem e querem vivenciar mas que é inexplicável.

A vida é o que escolhemos comemorar, delicia-se com o seu bolo!

We dare you to celebrate in a JNcQUOI kind of way, an undetermined captivating, good feeling that everyone wishes to experience yet it is simply unexplainable.

Life is what you choose to celebrate, enjoy your slice of happiness.

#JNcQUOIStateofMind
#JNcQUOIAddicts
#JNcQUOI

JNcQUOI



Chef FABIAN NGUYEN

Cada sobremesa e bolo JNcQUOI impregna um toque mágico do incrível Chef pasteleiro Fabian Nguyen. O nosso conceituado Chef, natural da República de Vanuatu, veio para Portugal com o seu mentor Antoine Westermann, aclamado Chef francês e proprietário do Le Buerehiesel, em Estrasburgo, com o qual alcançou três estrelas Michelin.

Each JNcQUOI dessert and cake carries the magical touch of the incredible Pastry Chef Fabian Nguyen. Our renowned Chef, born in the Republic of Vanuatu, came to Portugal with his mentor Antoine Westermann, acclaimed French Chef and owner of Le Buerehiesel, in Strasbourg, with whom he achieved three Michelin stars.



TARTE *de*
FRUTOS SECOS
Nuts Pie



CROCANTE DE CHOCOLATE
CHOCOLATE CRUNCH

CHANTILLY DULCEY
DULCEY CHANTILLY

FRUTOS SECOS COM MEL
(AVELÁ, NOZES PECAN,
PISTACHIO, FIGOS E ALPERCES)
NUTS WITH HONEY (HAZELNUTS,
PECAN NUTS, PISTACHIOS, FIGS
AND APRICOTS)

MASSA DOCE
SWEET DOUGH

ALERGÊNIOS
ALLERGENS

OVOS
EGGS

LACTOSE
LACTOSE

GLÚTEN
GLUTEN

FRUTOS SECOS
NUTS

NÃO CONTÉM ÁLCOOL
DOES NOT CONTAIN ALCOHOL

MIL FOLHAS
de FRAMBOESA
Raspberry
Mille-Feuille





The image features several slices of Black Forest cake scattered across a plain white background. Each slice is a wedge shape, showing a dark chocolate base, a layer of white cream, and a top layer of white cream decorated with small white mounds and a single red cherry. The slices are arranged in a loose, non-uniform pattern, with some overlapping slightly. The lighting is soft, creating gentle shadows beneath the slices.

FLORESTA
NEGRA
Black Forest



DELÍCIA
de CHOCOLATE
Chocolate
Mousse Cake





CHANTILLY JIVARA 40%
JIVARA 40% CHANTILLY

MOUSSE CHOCOLATE 70%
70% CHOCOLATE MOUSSE

GANACHE CHOCOLATE
DE LEITE JIVARA 40%
JIVARA 40% MILK CHOCOLATE
GANACHE



CREME PRALINÉ
PRALINE CREAM

CRUMBLE DE CHOCOLATE
CHOCOLATE CRUMBLE

BISCOITO DE CHOCOLATE
CHOCOLATE BISCUIT

ALERGÉNIOS
ALLERGENS

OVOS
EGGS

LACTOSE
LACTOSE

GLÚTEN
GLUTEN

FRUTOS SECOS
NUTS

NÃO CONTÉM ÁLCOOL
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RED VELVET





CHANTILLY OPALYS
OPALYS CHANTILLY

FRAMBOESAS
RASPBERRIES

CREME DE QUEIJO
CREAM CHEESE

BISCUIT RED VELVET
RED VELVET BISCUIT

ALERGÉNIOS
ALLERGENS

OVOS
EGGS

LACTOSE
LACTOSE

GLÚTEN
GLUTEN

NÃO CONTÉM ÁLCOOL
DOES NOT CONTAIN ALCOHOL

BOLO BABA
de RINOCERONTE
Rhinoceros
Drool cake





CHOCOLATE OPALYS
OPALYS CHOCOLATE

CHOCOLATE DULCEY
DULCEY CHOCOLATE

CHANTILLY DULCEY
DULCEY CHANTILLY

MOUSSE CARMELIA
CARMELIA MOUSSE

TOFFEE
TOFFEE

DOCE DE OVOS
EGG CUSTARD

DAQUIOSE DE AMÊNDOA E AVELÃ
ALMOND AND HAZELNUT DAQUIOSE

ALERGÊNIOS
ALLERGENS

OVOS
EGGS

LACTOSE
LACTOSE

GLÚTEN
GLUTEN

FRUTOS SECOS
NUTS

NÃO CONTÉM ÁLCOOL
DOES NOT CONTAIN ALCOHOL

JNEQUOI Cakes



Para mais informações ou encomendas
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