

NEW
YEAR'S
EVE

WITH
JNÊQUOI

December 31st 2024



Meo Meo

JNÊQUOI

MENU

COUVERT

Nozes crocantes com caviar

Crispy pecan nuts with caviar

AMUSE BOUCHE

Wonton Siew Mai de pintada com foies gras e trufa fresca

Guinea Fowl wonton siew mai, foies grand and fresh truffle

Champagne, Perrier Jouet Blason Rose, France ^(0,75cl)

ENTRADA

STARTER

Cheungfan crocante com caranguejo e ovas de truta

Crispy cheungfan with crab and trout roes

White, 2022 Mauro Godello, Castilla Y León, Spain ^(0,75cl)

PEIXE

FISH COURSE

Robalo com molho de mel e vinagre chinês

Bock choy a vapor

*Sea bass with honey and chinese vinegar sauce
and steamed Bock Choy*

White, 2019 Freemark Abbey Chardonnay, Napa Valley, USA

CARNE

MEAT COURSE

Costela de wagyu braseada com trufa

Arroz salteado com espargos e girolles

Braised wagyu short rib with truffle

Stir fried rice with asparagus and girolles

Red, 2016 Poças Símbolo, Douro, Portugal ^(0,5cl)

SOBREMESA

DESSERT

Tarte de chocolate com caviar

Chocolate tart with caviar

Madeira, 1993 HMBorges Verdelho

Champagne, Perrier Jouet Brut, France

at midnight.

CHAMPAGNE & OPEN BAR

Moscow Mule

Caipirinhas

Negroni

Bellini

Vodka Absolut ELYX

Gin Beefeater 24

Bulldog

Altos Bianco

Altos Reposado

Jack Daniel's

Jameson Black Barrel, Chivas Regal 12Y

Bulleit Bourbon



21h00 - 02h00

9pm - 2am

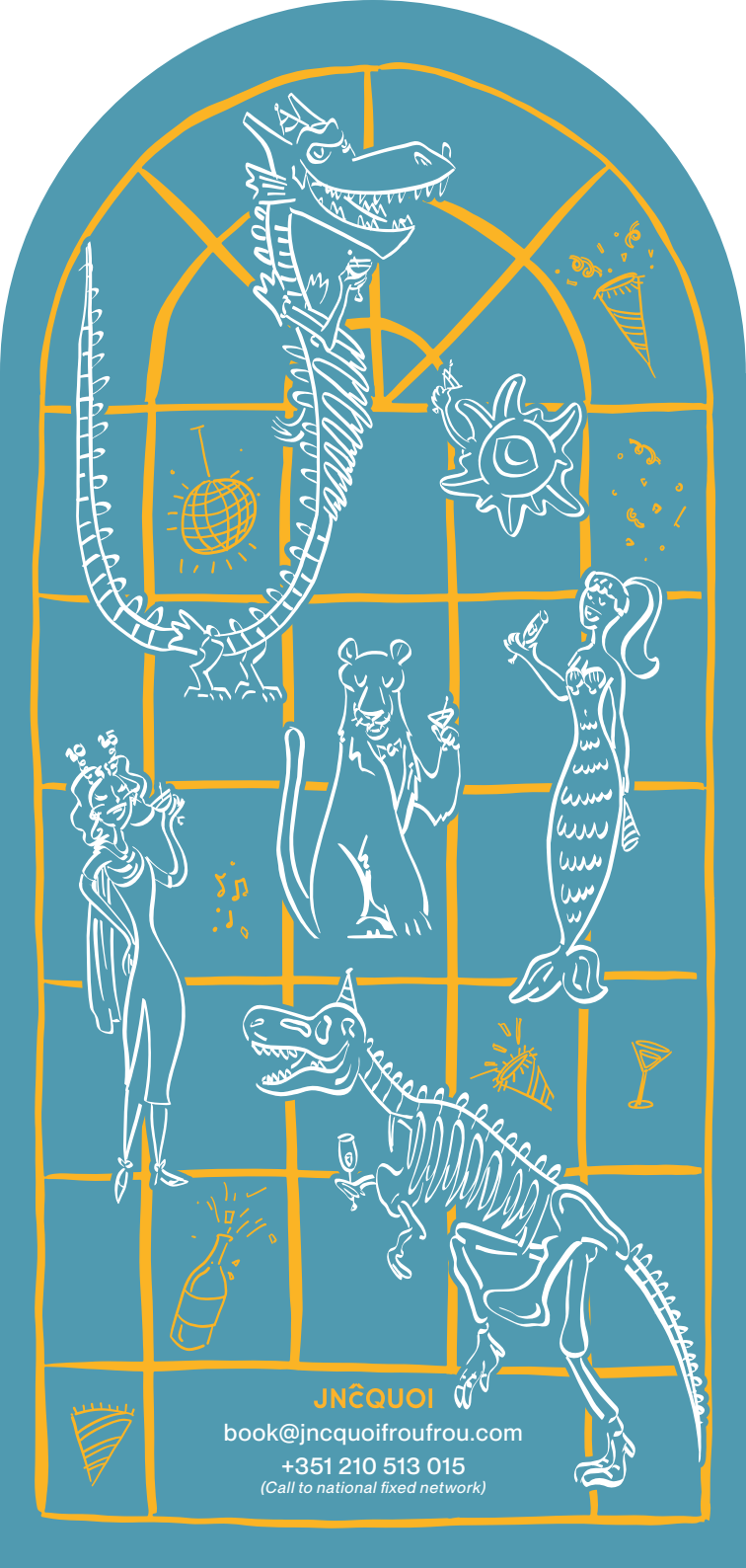
Restaurante: 495€

**Por pessoa Per person
IVA incluído VAT included**

**Pré-pagamento do valor total no ato da reserva.
Não reembolsável em caso de cancelamento ou ausência.**
*Prepayment of the full amount to confirm your reservation.
Not refundable in case of cancellation or no show.*

**Por favor, indique todas as suas alergias
e intolerâncias alimentares com antecedência.**
Please state all allergies and food intolerances in advance.

Disponibilidade limitada, aconselha-se reserva.
Limited availability, reservation advised.



JNÊQUOI

book@jncquoifroufrou.com

+351 210 513 015

(Call to national fixed network)

