

COLD BAR

BIFE TÁRTARO JNCQUOI TRUFADO 33
TRUFFLED JNCQUOI STEAK TARTARE

BURRATA ^{DOP} 25
Tomate, manjerição — Tomato, basil

BURRATA ^{DOP} COM LAVAGANTE 41
BURRATA ^{DOP} WITH LOBSTER

CARPACCIO DE NOVILHO 22
BEEF CARPACCIO
Azeite de trufa, parmesão, rúcula, pinhões
Truffled oil, parmesan, rocket, pine nuts

CAVIAR BELUGA 30gr 230
BELUGA CAVIAR
Com blinis — With blinis

CAVIAR OSCIETRA 30gr 110
OSCIETRA CAVIAR
Com blinis — With blinis

CEVICHE DE GAROUPA 27
GROUPER CEVICHE
Coentros, sumo de limão e malagueta — Coriander, lemon juice e chilly

COCKTAIL DE CAMARÃO JNcQUOI 23
JNcQUOI SHRIMP COCKTAIL
Com abacate — With avocado

ESPARGOS BRANCOS 18
WHITE ASPARAGUS
Com molho tártaro — With tartar sauce

GAMBAS AO NATURAL 21
BOILED PRAWNS
6 unidades — 6 pieces
Com molho cocktail e limão — With cocktail sauce and lemon

OSTRAS DO ALGARVE 9 18 33
ALGARVE OYSTERS
3 unidades, 6 unidades ou 12 unidades — 3 pieces, 6 pieces or 12 pieces

PATA DE CARANGUEJO DO ALASCA 150
ALASKAN KING CRAB LEG

PETIT ROYAL DE MARISCO 145
SMALL SEAFOOD ROYAL
Lavagante, caranguejo do Alasca, camarão
Lobster, Alaskan king crab, shrimp.

ROYAL DE MARISCO 180
ROYAL SEAFOOD
Lavagante, caranguejo do Alasca, ostras, camarão
Lobster, Alaskan King crab, oysters, shrimp

ROSBIFE 22
ROAST BEEF
Salada de batata, maionese de caril — Potato salad, curry mayonnaise

SALMÃO FUMADO 23
SMOKED SALMON
Creme de aneto, blinis XL — Dill cream, XL blinis

TERRINA DE FOIE GRAS 28
DUCK FOIE GRAS TERRINE
Brioche tostado, compota de chalotas — Toasted brioche, shallot jam

VITELA TONATO 22
VEAL TONATO

HOT BAR

AMÊIJOAS À BULHÃO PATO 29
CLAMS “BULHÃO PATO”

BACALHAU GRATINADO 32
CODFISH AU GRATIN
Com cebolada — With onion confit

BATATA PONTE NOVA COM MAIONESE DE TRUFA 12
FRENCH FRIES WITH TRUFFLED MAYONNAISE

BIFE PIMENTAS 33
STEAK AU POIVRE

BOLINHO DE BACALHAU 3,5
PORTUGUESE CODFISH CAKE
Com molho aioli — With aioli sauce

CARABINEIRO À GUILHO 55
SAUTEED SCARLET SHRIMP
Com alho e malagueta — With garlic and chilli

CROQUETES DE ALHEIRA 3,5
ALHEIRA CROQUETTES

CREME DE ESPARGOS VERDES 11
GREEN ASPARAGUS CREAM SOUP
Com presunto crocante — With crispy cured ham

ERVILHAS COM OVOS ESCALFADOS 19
PEAS WITH POACHED EGGS

GAMBAS AO ALHO NA FRIGIDEIRA 22
PAN-FRIED GARLIC PRAWNS
Azeite, alho, coentros e malagueta — Olive oil, garlic, coriander and chilly

OVOS ROTOS TRUFADOS 23
TRUFFLED “OVOS ROTOS”
Presunto de bolota, batata frita — Iberian acorn fed ham, eggs, french fries

PICA-PAU DE NOVILHO 25
Novilho, mostarda, alho, pickles, limão — Beef, mustard, garlic, pickles, lemon

HOT BAR

PLUMAS DE PORCO IBÉRICO 29

IBERIAN PORK LOIN PLUMAS

Grelos, batata frita — Greens, french fries

TAGLIATELLE DE GAMBAS 27

PRAWN TAGLIATELLE

Al pesto

TAGLIOLINI 27

Al tartufo

SALADAS SALADS

CAESAR 22

Alface romana, frango, bacon, parmesão, cebolinho, molho Caesar, croutons
Romaine lettuce, chicken, bacon, parmesan, chives, Caesar sauce, croutons

JNcQUOI 38

Caranguejo Alasca, abacate, alface, vinagrete trufa
Alaskan king crab, avocado, lettuce and truffle vinager

SANDWICHES

BRIOCHE TOSTADO COM CAVIAR 95

TOASTED BRIOCHE WITH CAVIAR

Salmão fumado e crÊme fraiche

SMOKED SALMON AND CRÊME FRAICHE

HAMBÚRGUER JNcQUOI 22

JNcQUOI HAMBURGER

Brioche, alface, cebola, tomate, queijo, bacon, molho barbecue

Brioche, lettuce, onion, tomato, cheese, bacon, barbecue sauce

HOT DOG DE LAVAGANTE 35

LOBSTER HOT DOG

Brioche, alface, maionese trufada

Brioche, lettuce, truffled mayonnaise

PREGO DO LOMBO 20

BEEF FILLET "PREGO" SANDWICH

Alho, mostarda — Garlic, mustard

COUVERT

SELEÇÃO DE PÃES, MANTEIGA E AZEITONAS MARINADAS 4,9

BREAD SELECTION, BUTTER AND MARINATED OLIVES

CHARCUTARIA CHARCUTERIE

CHOURIÇO DE BOLOTA 30gr 13
BOLOTA CHORIZO

LOMBO IBÉRICO PURO DE BOLOTA 30gr 13
IBERIAN LOIN 100% ACORN-FED

LOMBO IBÉRICO DOBLADO BLANCO 30gr 15
CURVED IBERIAN LOIN

SALAMI TRUFADO 30gr 18
TRUFLED SALAMI

TÁBUA DE PRESUNTO DE BOLOTA MALDONADO 50gr 25
MALDONADO ACORN FED HAM

TÁBUA MISTA DE CHARCUTARIA JNcQUOI 60gr 25
MIXED CHARCUTERIE BOARD

QUEIJO CHEESE

AZEITÃO DOP
Estremadura — Portugal

BRIE TRUFADO AOP
TRUFFLED BRIE
França — France

CABRA AMANTEIGADO
BUTTERY GOAT
Minho — Portugal

CABRA GRANJA DOS MOINHOS
GOAT GRANJA DOS MOINHOS
Ribatejo — Portugal

CABRA CURADO
CURED GOAT
Beira Baixa — Portugal

CAMEMBERT AOP
França — France

COMTÉ AOP
França — France

CHIBA DOP
CHÉVRE
Cartaxo — Portugal

TÁBUA DE UM QUEIJO 14
CHOICE OF ONE CHEESE

Dª AMÉLIA
Famalicão — Portugal

MANCHEGO
Espanha — Spain

PARMESÃO
PARMESAN
Itália — Italy

OVELHA DOP
SHEEP
Beira Baixa — Portugal

SERPA DOP
Alentejo — Portugal

SÃO JORGE DOP
Açores (24 meses/months)

SERRA DA ESTRELA DOP
Beira Alta — Portugal

TERRINCHO DOP
Trás-os-Montes — Portugal

TÁBUA DE TRÊS QUEIJOS 24
SELECTION OF THREE CHEESES

SOBREMESAS DESSERTS

BABA DE DINOSSAURO 12

DINOSAUR'S DROOL

Mousse de chocolate, Toffe de caramelo, crumble bolacha Maria, ganache cremosa de chocolate, chantilly, crumble com pedaços de chocolate
Chocolate mousse, caramel toffee, cookie crumble, creamy chocolate ganache, whipped cream, chocolate crumble pieces

BISCUIT DE AVELÃ 11

HAZELNUT BISCUIT

Crocant de avelã, ganache de chocolate leite, creme chocolate Dulsey
Crunchy hazelnut, milk chocolate ganache, Dulsey chocolate cream

BAVAROISE DE COCO E MORANGO (GLUTEN FREE) 11

COCONUT AND STRAWBERRY BAVAROISE (GLUTEN FREE)

CHEESECAKE JNcQUOI COM COMPOTA DE TANGERINA 11

JNcQUOI CHEESECAKE AND TANGERINE JAM

DOME DE CHOCOLATE 70% COM PRALINE 11

70% CHOCOLTE DOME WITH PRALINE

FRUTA AO NATURAL 9

FRESH FRUIT

GELADOS E SORBETS 4 1 unidade — 10 3 unidades

ICE CREAM AND SORBETS

MIL-FOLHAS JNCQUOI 11

JNCQUOI PUFF PASTRY

Massa folhada caramelizada, creme mousseline baunilha, compota de framboesa e framboesas frescas.

Caramelized puff pastry, vanilla mousseline cream, raspberry jam and fresh raspberries.

PÃO DE LÓ DE OVAR IGP 11

TRADITIONAL PORTUGUESE SPONGE CAKE

PASTÉIS MEY HOFMANN 11

MEY HOFMANN PASTRIES

PUDIM ABADE DE PRISCOS 11

SWEET EGG PUDDING

TARTE DE LIMÃO YUZU MERENGADA 11

YUZU MERINGUE LEMON TART

Massa doce, confit de limão, cremoso de limão e yuzu, dacquoise de lima merengue Italiano e amêndoa

Shortbread, lemon jam meringue and yuzu, lime dacquoise and almond

TARTE CONFIT DE FRAMBOESA 11

RASPBERRY CONFIT TART

Massa doce, compota de framboesa cremoso de Grand-Marnier e chocolate branco ivoire.

Shortbread, creamy raspberry jam, creamy of Grand-Marnier and white ivoire chocolate