

Dinner-Tasting
**LOUIS
XIII**

March 3rd

JNcQUOI Club

AMOUSE BOUCHE

BATATA ARROGADA COM CRÈME FRAÎCHE E CAVIAR
BABY ROASTED POTATO WITH CRÈME FRAÎCHE AND
CAVIAR

TELMONT ROSÉ

ENTRADA STARTER

CARPACCIO DE GAMBA BRANCA DO ALGARVE
ALGARVE WHITE PRAWN CARPACCIO

TELMONT ROSÉ

PRATOS PRINCIPAIS MAIN COURSES

PEIXE FISH

**VIEIRA EM MANTEIGA NOISETE SOBRE RISOTO DE
RÚCULA E PARMESÃO**
SCALLOP IN BROWN BUTTER SERVED OVER ARUGULA AND
PARMESAN RISOTTO

2023, ADEGA DO VULCÃO "PÉ DO MONTE", AÇORES

CARNE MEAT

TORNEDÓ COM MORILLES À LA CREME
TOURNEDO WITH MORELS IN CREAM SAUCE
2019, CHÂTEAU LE PUY "ÉMILIE", BORDEAUX (MAGNUM)

SOBREMESA DESSERT

BISCUIT DE AVELÃ
HAZELNUT BISCUIT

LOUIS XIII

180 PP