

MENU CLUB BRUNCH

Brunch

JNcQUOI Club

CLUB BRUNCH

95

CRIANÇAS DOS 6 AOS 12 ANOS

CHILDREN AGED 6 TO 12 YEARS OLD

39

CORTESIA: CRIANÇAS ATÉ AOS 6 ANOS

COURTESY: CHILDREN UP TO 6 YEARS OLD

DRINK PACKAGES

STANDARD

VINHO BRANCO & TINTO JNcQUOI E ESPUMANTE

JNcQUOI RED & WHITE WINE AND SPARKLING WINE

35

DELUXE

BLOODY MARY, MIMOSA, MOSCOW MULE, MOJITO,

VINHO BRANCO & TINTO JNcQUOI E ESPUMANTE

BLOODY MARY, MIMOSA, MOSCOW MULE, MOJITO,

JNcQUOI RED & WHITE WINE AND SPARKLING WINE

50



DOM PÉRIGNON CLUB BRUNCH

WITH FREE-FLOW DOM PÉRIGNON

350

SELEÇÃO DE BEBIDAS

BEVERAGE SELECTION

SUMOS NATURAIS

FRESH JUICES

SUMO DE LARANJA, SUMO DE ANANÁS E HORTELÃ, SUMO DETOX

ORANGE JUICE, PINEAPPLE AND MINT JUICE, DETOX JUICE

BEBIDAS QUENTES

HOT BEVERAGES

CAFÉ, CHÁ, CAPPUCCINO E CHOCOLATE QUENTE VALRHONA

COFFEE, TEA, CAPPUCCINO, VALRHONA HOT CHOCOLATE

COUVERT



SELEÇÃO DE PASTELARIA

PASTRIES SELECTION

CROISSANT, NAPOLITANA, CARACOL, TRANÇA DE NOZ PECAN, FOGAÇA

CROISSANT, PAIN AU CHOCOLAT, CURLED PASTRY, PECAN NUT TWIST,
SWEET BREAD “FOGAÇA”

SELEÇÃO DE PÃO, MANTEIGA E COMPOTAS

BREAD, BUTTERS AND JAMS SELECTION

PÃO DE MAFRA, LARANJA E AMÊNDOA, BROA DE MILHO,

MANTEIGA, COMPOTAS

MAFRA BREAD, ORANGE AND ALMOND BREAD,
PORTUGUESE CORN BREAD, BUTTER, JAMS

SELEÇÃO DE CARNES FRIAS, SALMÃO FUMADO E QUICHE

COLD CUTS SELECTION, SMOKED SALMON, AND QUICHE

TÁBUA DE CHARCUTARIA

FIAMBRE TRADICIONAL, MORTADELA TRUFADA,

PRESUNTO PATA NEGRA, GALANTINE

CHARCUTERIE BOARD

TRADITIONAL HAM, TRUFFLED MORTADELLA,
IBERIAN HAM, GALANTINE

SALMÃO COM CRÈME FRAÎCHE, LIMÃO E CEBOLINHO

SALMON WITH CRÈME FRAÎCHE, LEMON AND CHIVES

QUICHE DO DIA

QUICHE OF THE DAY



CAVIAR IMPERIAL 10g

IMPERIAL CAVIAR 10g

PEQUENO-ALMOÇO
BREAKFAST

PORRIDGE COM BANANA, MEL E CANELA
PORRIDGE WITH BANANA, HONEY AND CINNAMON

IOGURTE COM GRANOLA
YOGHURT WITH GRANOLA

PANQUECAS E WAFFLES
XAROPE DE ÁCER, NUTELLA, MEL
PANCAKES AND WAFFLES
MAPLE SYRUP, NUTELLA, HONEY



OVOS E ENTRADAS À ESCOLHA
EGGS AND STARTERS

OVOS
ESTRELADOS, MEXIDOS, ESCALFADOS
EGGS
FRIED, SCRAMBLED, POACHED

OMELETE
QUEIJO, FIAMBRE, COGUMELOS, TOMATE, CEBOLA
OMELETTE
CHEESE, HAM, MUSHROOMS, TOMATO, ONION

OVOS BENEDICT , OVOS BENEDICT ROYAL,
OVOS FLORENTINE
EGGS BENEDICT, EGGS ROYAL,
EGGS FLORENTINE

OVO ESCALFADO COM ABACATE EM TOSTA DE PÃO DE LARANJA
E AMÊNDOA COM CHILI FLAKES
POACHED EGG WITH AVOCADO ON ORANGE AND ALMOND BREAD
TOAST AND CHILI FLAKES



ENTRADAS
STARTERS

CREME DE LEGUMES
VEGETABLE CREAM

ESPARGOS VERDES GRELHADOS COM MOLHO HOLANDÊS E CEBOLINHO
GRILLED GREEN ASPARAGUS WITH HOLLANDAISE SAUCE AND CHIVES

ABACATE COM GAMBA E LAVAGANTE E MAIONESE TRUFADA
AVOCADO WITH SHRIMP AND LOBSTER AND TRUFFLED MAYONNAISE

OSTRAS COM VINAGRETE DE CHALOTA - 4 UNID
OYSTERS WITH SHALLOT VINAIGRETTE – 4 UNITS

**SALADA FRESCA DE CAMARÃO COM MOLHO COCKTAIL,
LARANJA, BACON E CROUTONS**
FRESH SHRIMP SALAD WITH COCKTAIL SAUCE, ORANGE,
BACON AND CROUTONS

SALADA CAESAR DE FRANGO OU CAMARÃO
CAESAR SALAD WITH CHICKEN OR SHRIMP

ACOMPANHAMENTOS
SIDE DISHES

**BATATA FRITA, BATATA FRITA COM PARMESÃO,
BACON, COGUMELOS SELVAGENS, SALSICHAS NUREMBERG,
ESPARGOS GRELHADOS, ESPINAFRES SALTEADOS**
FRENCH FRIES, FRIES WITH PARMESAN, BACON,
WILD MUSHROOMS, NUREMBERG SAUSAGES,
GRILLED ASPARAGUS, SAUTÉED SPINACH



PRATO PRINCIPAL
MAIN COURSE

VITELA MILANESA
VEAL MILANESE

ARROZ DE LAVAGANTE
LOBSTER RICE

ARROZ DE PEIXE E CAMARÃO
FISH AND SHRIMP RICE

STROGONOFF MANOTA
"MANOTA" STROGONOFF

PEIXE DO DIA GRELHADO COM LEGUMES
GRILLED FISH OF THE DAY WITH VEGETABLES

COXA DE PINTADA ASSADA COM ESPARGOS E BATATA FRITA
ROASTED GUINEA FOWL LEG WITH ASPARAGUS AND FRIES

TAGLIOLINI TRUFADO
TRUFFLED TAGLIOLINI

ESPECIAIS À LA CARTE
À LA CARTE SPECIALS

CAMARÃO TIGRE GRELHADO (1 UNIDADE)
GRILLED TIGER SHRIMP (1 UNIT)
33

CARABINEIRO GRELHADO (1 UNIDADE)
GRILLED SCARLET PRAWN (1 UNIT)
55

RIBEYE DE WAGYU DO CHILE GRELHADO (120GR)
GRILLED CHILEAN WAGYU RIBEYE (120GR)
35



MESA DE SOBREMESAS

DESSERTS

CRÊPE SUZETTE

PASTÉIS DE NATA (CANELA E AÇÚCAR)

PORTUGUESE CUSTARD TARTS (CINNAMON AND SUGAR)

BABA DE RINOCERONTE

RHINOCEROS' DROOL

MOUSSE DE CHOCOLATE

CHOCOLATE MOUSSE

TARTE DE QUEIJO

BASQUE CHEESECAKE

FARÓFIAS COM CREME INGLÊS

FLOATING ISLANDS WITH CRÈME ANGLAISE

TARTE DO DIA

HOME MADE PIE

TARTE DE MAÇÃ

APPLE PIE

FRUTA LAMINADA

SLICED FRESH FRUIT

SALAME DE CHOCOLATE

CHOCOLATE SALAMI

TÁBUA DE QUEIJOS E COMPOTAS

CHEESE BOARD WITH JAMS

