

EASTER

Lunch

March 31st

JNcQUOI Beach Club

PARA PARTILHAR TO SHARE

TERRINA DE PATO TRUFADA COM ASPIC DE VINHO DO PORTO
TRUFFLED DUCK TERRINE WITH PORT WINE ASPIC

ABACATE COM SAPATEIRA, CAMARÃO À LA GUILLO
AVOCADO WITH CRAB, PRAWNS "À LA GUILLO"

LEGUMES TEMPURA COM MOLHO TÁRTARO VERDE
VEGETABLES TEMPURA WITH GREEN TARTARE SAUCE

OVOS MEXIDOS COM COGUMELOS SELVAGENS
SCRAMBLED EGGS WITH WILD MUSHROOMS

CROQUETES DE NOVILHO
BEEF CROQUETTES

A TRADIÇÃO THE TRADITION

FIDEUÁ DE MAGRET DE PATO COM FOIE GRAS E MORILLES
(MÍNIMO 2 PESSOAS)
DUCK FIDEUÁ WITH FOIE GRAS AND MORILLES (MINIMUM 2 PEOPLE)

ou or

PAELLA DE PALETILHA DE CABRITO (MÍNIMO 2 PESSOAS)
GOATLING SHOULDER TENDER PAELLA (MINIMUM 2 PEOPLE)

ou or

CABRITO ASSADO NO FORNO COM ARROZ DE MIÚDOS E ESPARREGADO
OVEN ROASTED GOATLING WITH GIBLETS RICE AND SPINACH PUREE

ou or

BACALHAU E CARANGUEJO REAL JNCQUOI COM BROA NO FORNO
BATATINHAS A MURRO E GRELOS SALTEADOS
OVEN BAKED COD AND ROYAL CRAB JNCQUOI WITH CORNBREAD,
SMASHED POTATOES AND SAUTÉED GREENS

SOBREMESAS DE PÁSCOA EASTER DESSERTS

FOLAR DE PÁSCOA, PROFITEROLES COM CHOCOLATE, OVOS DE CHOCOLATE, PUDIM ABADE DE PRISCOS, TRIFLE GIN TÓNICO, FRAISIER, PASTÉIS DE NATA, MOUSSE DE CHOCOLATE, CREME BRULÉE, MORANGOS COM SUSPIROS CHANTILLY E LIMA, LARANJA COM CANELA, ARROZ-DOCE, TÁBUA DE QUEIJOS

EASTER "FOLAR", PROFITEROLES WITH CHOCOLATE, CHOCOLATE EGGS, "ABADE DE PRISCOS" PUDDING, TRIFLE GIN AND TONIC (GIN AND TONIC TRIFLE), FRAISIER, CREAM PASTRIES, CHOCOLATE MOUSSE, CREAM BRULÉE (CRÈME BRULÉE), STRAWBERRIES WITH WHIPPED CREAM AND LIME MERINGUES, ORANGE WITH CINNAMON, RICE PUDDING, BOARD OF CHEESE

120 por pessoa | Crianças de 7 aos 12 anos paga 50%
120 per person | Children aged 7 to 12 pay 50%