

NEW
YEAR'S
EVE
WITH
JNÊQUOI
December 31st 2025



JNÊQUOI
AVENIDA

MENU

AMUSE BOUCHE

**Tártaro de gamba branca do Algarve
sobre creme emulsionado de amêndoa**

*Algarve white prawn tartare on emulsified almond cream
2022, Malhadinha, Rosé Alentejo, Portugal*

ENTRADA STARTER

**Terrina de foie gras trufada com compota
de figos e vinho do Porto**

*Truffled foie gras terrine with fig and and Port wine
2018, Dr. Loosen Riesling Urziger Würztergarten GG, Mosel White, Germany*

PEIXE FISH COURSE

Vieira lacada com caviar e risoto de champagne e cebolinho

*Lacquered scallop with caviar and champagne and chives risotto
2016, Principal Grande Reserva, Bairrada White, Portugal (1,5l)*

CARNE MEAT COURSE

**Lombo de minhota galega, royal de rabo de boi,
pistáchio e puré de bimis com trufa preta laminada**

*Galician "minhota" loin, oxtail royale, pistachio
and "bimis" puree with sliced black truffle
2016, Mas La Plana, Catalunya Red, Spain*

SOBREMESA DESSERT

Mont Blanc de marron glacé, gelado de baunilha e trufa branca

*Mont Blanc de marron glacé, vanilla ice cream and white truffle
White Tawny Port, Poças Single Harvest 2014*

AT MIDNIGHT 00h00 | 12am

**Passas & Champanhe
NV, Perrier-Jouët Grand Brut**
*Raisins & Champagne
NV, Perrier-Jouët Grand Brut*

OPEN BAR

WELCOME DRINK

Champagne, Perrier-Jouët Brut, France

COCKTAILS

**Moscow Mule
Old Fashioned JNcQUOI
Paloma**

WINES

**JNcQUOI White, Alentejo, Portugal
JNcQUOI Red, Alentejo, Portugal**

WHISKY SELECTION

**Chivas Regal 12 Years
Glenmorangie Single Malt 12 Years
Jack Daniel`S**

TEQUILA

**Altos Plata
Altos Reposado**

COGNAC SELECTION

Hennessy Vsop

GIN SELECTION

**Tanqueray N°10
Beefeater 24**



**20h00 - 02h00
8pm - 2am**



Para reservas e mais informações, contactar
For reservations and more info, please contact

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