

NEW
YEAR'S
EVE
WITH
JNÊQUOI
December 31st 2025



JNÊQUOI
BEACH CLUB

MENU

AMUSE BOUCHE

Pão brioche, bola de mafra e manteiga

Brioche bread, regional "mafra" bread and butter

ENTRADAS A PARTILHAR STARTERS TO SHARE

**Casco de santola, gamba rosa do Algarve ao natural,
salpicão de lavagante e tártaro de atum**

*Stuffed spider crab, boiled pink prawns from Algarve,
lobster salad and tuna tartare*

NV, Poças Elevé, Sparkling Wine Douro Valley

PEIXE FISH COURSE

Pregado com molho de champagne e caviar

Turbot with champagne sauce and caviar

2023, Chablis Grand Cru "Les Clos", Domaine Louis Latour, Burgundy, France

CARNE MEAT COURSE

**Lombinho de vitela de leite com cogumelos girolles
e molho de trufa**

Veal sirloin with girolles mushrooms and truffle sauce

2022, Teixinha Field Blend, Alentejo Red, Portugal

SOBREMESA DESSERT

**Tarte de maçã com parfait de caramelo e folha de ouro servido
com gelado de chocolate amargo**

*Apple tart with caramel parfait and gold leaf served
with bitter chocolate ice cream*

Tawny Port, Vallado 30 Years Old

Café e trufas de chocolate
Coffee and chocolate truffles

OPEN BAR

WELCOME DRINK

Tequila Spritz com folha de figueira e folha de ouro

Tequila Spritz with fig leaf and gold leaf

COCKTAILS

Espresso Martini

Margarita

Moscow Mule

Paloma

Aperol Spritz

St. Germain Spritz

WINES

JNcQUOI White, Alentejo, Portugal

JNcQUOI Red, Alentejo, Portugal

SPIRITS

Absolut Elyx Vodka

Altos Blanco & Reposado Tequila

Beefeater 24 Gin

Monkey 47 Gin

Jameson Black Barrel Whiskey

AT MIDNIGHT

00h00 | 12am

**Uvas, passas & champagne
NV, Perrier-Jouët Grand Brut**

*Grapes, raisins & champagne
NV, Perrier-Jouët Grand Brut*



20h00 - 02h00
8pm - 2am

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

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JNÊQUOI

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