

NEW
YEAR'S
EVE
WITH
JNÊQUOI
2026/2027



JNÊQUOI

FISH

MENU

AMUSE BOUCHE

Tártaro de atum e caviar, tomate e anchova

*Tuna and caviar tartare, tomato and anchovy
Champagne Moët & Chandon Grand Vintage 2016*

ENTRADA STARTER

Creme de santola com ravioli de sapateira

*European spider crab cream soup with brown crab ravioli
2023 Domaine Moreau-Naudet, Chablis 1er Cru Montmains*

PEIXE FISH COURSE

Robalo corado com arroz de amêijoas e emulsão à bulhão pato

*Seared sea bass with clam rice and a "bulhão pato" emulsion
2024 Quinta do Vallado, Alvor White, Portugal*

CARNE MEAT COURSE

**Lombo de novilho maturado com lavagante
e espargos verdes com molho béarnaise de trufa preta**

*Aged beef tenderloin with European lobster, green
asparagus and black truffle béarnaise sauce
2022 Quinta Vale D. Maria, Vinhas Velhas, Douro Red, Portugal*

SOBREMESA DESSERT

**Crème brûlée de baunilha com gelado
de arroz doce e redução de Porto**

*Vanilla crème brûlée with rice pudding
ice cream and a Port wine reduction
HM Borges Boal 30 Years*

AT MIDNIGHT

00h00 | 12am

**Passas & Champanhe
Moët & Chandon Grand Vintage 2016**

*Raisins & Champagne
Moët & Chandon Grand Vintage 2016*

OPEN BAR

COCKTAILS

JNcQUOI Olive Star Martini

The Garden Below

Expresso Martini

Margarita

Moscow Mule

The Tide 0%

VODKA SELECTION

Vodka Absolut Elyx

Vodka Belvedere

GIN SELECTION

Gin Beefeater 24

Gin Tanqueray Ten

TEQUILA

Tequila Volcan Blanco

Tequila Don Julio Reposado

Tequila Olmeca Altos Anejo

RUM SELECTION

Rum Havana Club 7

Rum Bacardi 8

WHISKY SELECTION

Whisky Jameson Black Barrel

Whisky Johnnie Walker Black Label

Whisky Ardbeg 10



20h00 - 02h00
8pm - 2am



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

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