

# JNcQUOI

AT HOME

## MENU

### — STARTERS —

**ALASKAN KING CRAB SALAD WITH AVOCADO AND TRUFFLE VINAIGRETTE**

26€

**CHICKEN CAESAR SALAD**

18€

**PUMPKIN CREAM SOUP WITH SPINACH AND ALMOND** ✓

9€

**WHITE ASPARAGUS CREAM SOUP** ✓

9€

**FISH AND SEAFOOD SOUP**

14€

**TOMATO CREAM SOUP WITH POACHED EGG**

13€

**DUCK FOIE GRAS TERRINE WITH SHALLOT JAM**

26€

**BURRATA DOP WITH TOMATO AND BASIL**

23€

**MALDONADO HAM WITH TOMATO BREAD**

27€

### — FISH —

**TRADITIONAL CODFISH FILLET WITH CORNBREAD CRUST, POTATOES AND TURNIP GREENS**

29€

**ROASTED GROUPEL FILLET WITH POTATOES AND VEGETABLES**

31€

**ROASTED SALMON WITH TERIYAKI SAUCE AND ASIAN VEGETABLES**

27€

**FISH AND SEAFOOD FRICASSEE WITH RICE**

35€

### — MEAT —

**BRAZILIAN BEAN STEW WITH RICE AND FAROFA**

19€

**LAMB BIRYANI WITH SPICED RICE** 🍛

29€

**CHICKEN FRICASSEE WITH MORILLES AND RICE**

35€

**CARAMELIZED SPARE RIBS WITH RICE**

24€

**SPARE RIBS WITH BROAD BEANS**

19€

**DUCK CONFIT WITH POTATOES AU GRATIN**

26€

**PORK CHEEK CONFIT WITH MUSHROOMS AND POTATO PURÉE**

24€

**BEEF MEDALLIONS WITH MORILLES AND POTATOES AU GRATIN**

38€

**SHOULDER TENDER WITH TURNIP GREENS AND POTATOES AU GRATIN**

38€

**CHATEAUBRIAND WITH POTATOES AU GRATIN**

62€

JNcQUOI At Home requires a very simple finalization at home which is explained in detail on the packaging.  
This preparation takes about 10 minutes.

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### — CURRIES —

THAI GREEN CHICKEN CURRY WITH RICE 🌶️🌶️  
27€

DAL CURRY WITH LENTILS AND RICE 🌶️✔️  
15€

SHRIMP THAI CURRY WITH RICE 🌶️🌶️  
27€

DUCK RED CURRY WITH TOMATO AND RICE 🌶️  
27€

BEEF MASSAMAN CURRY WITH RICE  
28€

GREEN LOBSTER CURRY WITH RICE 🌶️  
58€

### — SIDE ORDERS —

RICE 7€ ✔️

POTATOES AU GRATIN 7€

POTATO PURÉE 7€

SAUTÉED TURNIP GREENS 7€ ✔️

SAUTÉED VEGETABLES 7€ ✔️

ASIAN VEGETABLES 10€ ✔️

### — DESSERTS —

SWEET EGG PUDDING  
9€

RHINOCEROS DROOL  
9€

DINOSAUR DROOL  
9€

MERINGUE LEMON TART  
9€

HAZELNUT BISCUIT WITH TWO CHOCOLATES  
9€

CRUMBLE APPLE TART  
9€

APRICOT CHEESECAKE  
9€

#### How to order:

Through our email, telephone and website.

E. [athome@jncquoi.com](mailto:athome@jncquoi.com)

T. +351 219 369 900

[www.jncquoi.com](http://www.jncquoi.com)

<https://my.flipdish.com/jncquoi/>

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WINE LIST

— CHAMPAGNE & SPARKLINE —

**SÍLICA SUPER RESERVA “BLANC DE NOIR” Brut**  
Raúl Riba D’Ave, Bairrada, Portugal  
25€

**BELLINI CIPRIANI**  
Cipriani, Veneto, Italy  
35€

**ANDRÉ CLOUET GRANDE RÉSERVE Brut**  
A. Clouet, Champagne, France  
55€

**TAITTINGER PRÉLUDE “GRAND CRUS”**  
Taittinger, Champagne, France  
120€

**CARBON Brut**  
Carbon, Champagne, France  
260€

**CARBON ROSÉ Brut**  
Carbon, Champagne, France  
445€

**LUIZ COSTA (PINOT NOIR & CHARDONNAY) ‘15**  
Brut Nature  
Caves São João, Bairrada, Portugal  
45€

**PROSECCO PICCINI “VENETIAN DRESS” Extra Dry**  
Piccini, Veneto, Italy  
28€

**TAITTINGER PRESTIGE ROSÉ Brut Rose**  
Taittinger, Champagne, France  
84€

— ROSE WINE —

**MAR DE ROSAS ‘19**  
Casal Sta. Maria, Regional Lisboa  
38€

**L’OSTAL CAZES ‘19 (150CL)**  
Jean Michel Cazes, IGP Pays D’Oc, France  
56€

— DESSERT WINE —

**PORTO VALLADO 10 ANOS (50CL)**  
Quinta do Vallado  
63€

**MADEIRA COSSART GORDON BUAL ‘87**  
248€

**CHATEAU D’YQUEM ‘17 (75CL)**  
Sauternes, France  
650€

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WINE LIST

— WHITE WINE —

**SOALHEIRO PRIMEIRAS VINHAS '19**

Quinta de Soalheiro, DOC Vinhos Verdes  
34€

**CRASTO '19**

Quinta do Crasto, DOC Douro  
30€

**REDOMA RESERVA '19**

Niepoort Vinhos, DOC Douro  
54€

**QUINTA DOS CARVALHAIS ENCRUZADO '19**

Quinta dos Carvalhais, DOC Dão  
40€

**NINFA ESCOLHA SAUVIGNON BLANC '19**

João M. Barbosa, Tejo  
40€

**CHOCAPALHA CHARDONNAY '19**

Quinta das Mimosas, Regional Lisboa  
24€

**REYNOLDS ARINTO '19**

Julian Reynolds, IGP Alentejano  
38€

**MEURSAULT '16**

Chanson Père & Fils, Burgundy, France  
84€

**"Y" D'YQUEM '18**

Château D'Yquem, Bordeaux, France  
240€

**PAVILLON BLANC DU CHÂTEAU MARGAUX '15**

Château Margaux, Bordeaux, France  
419€

— RED WINE —

**QUINTA NOVA TERROIR BLEND RESERVA '18**

Quinta Nova de N. S. do Carmo, DOC Douro  
35€

**ROQUETTE & CAZES '17**

Quinta do Crasto & Château Lynch  
Bages, DOC Douro  
40€

**CEDRO DO NOVAL '17**

Quinta do Noval, IGP Duriense  
39€

**QUINTA DA LEDA '16**

Sogrape Vinhos, DOC Douro  
65€

**VALLADO SOUSÃO MAGNUM '13**

Quinta do Vallado, DOC Douro  
150€

**GIZ VINHAS VELHAS '17**

Luís Gomes, DOC Bairrada  
45€

**TABOADELLA ALFROCHEIRO RESERVA '18**

Quinta da Taboadella, DOC Dão  
38€

**HERDADE DO PESO RESERVA '15**

Sogrape Vinhos, DOC Alentejo  
39€

**CARTUXA RESERVA '15**

Fundação Eugénio de Almeida, DOC Alentejo  
70€

**DOMAINE ARMAND ROUSSEAU GEVREY  
CHAMBERTAIN AOC '17**

325€

**HESS "ALOMI" CABERNET SAUVIGNON '16**

Hess Winery, Napa Valley, USA  
67€

**OPUS ONE '16**

700€

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DRINKS

— WATER —

**EVIAN 33CL**

Still water  
2.80€

**EVIAN 75CL**

Still water  
4.90€

**SAN PELLEGRINO 75CL**

Still water  
4.00€

**ÁGUA DAS PEDRAS COM GÁS 25CL**

Sparkling water  
1.50€

**ÁGUA DAS PEDRAS COM GÁS 75CL**

Sparkling water  
3.50€

— SOFT DRINKS —

**COCA-COLA 33CL**

2.20€

**COCA-COLA ZERO 33CL**

2.20€

**ICE TEA LEMON | PEACH | MANGO 33CL**

2.20€

— BEER —

**MUNICH DUNKEL 75CL**

9.50€

**BENGAL AMBER IPA 75CL**

9.50€

**JAPANESE RICE LAGER 75CL**

9.50€

**NO ALCOHOL 33CL**

2.20€

**STOUT 33CL**

2.20€