

RESTAURANTE

*eleven*  
por JOACHIM KOERPER

*"Nature is perfection, my mission is to extract the best raw material from it, to feel the aromas, to taste the flavors and textures so as to bring the magic of simplicity and elegance to my dishes"*

*Welcome to Joachim Koerper's Winter universe*

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### **Couvert 8.50 €**

(3 varieties of bread, signature olive oil, artisan and sardine butter, Chef's amuse bouche)

## **Starters**

### **Caviar Beluga Real (50 gr), served as in the court of the Russian Czars .**

**175€**

*Caviar, blinis, chives, crème fraîche with lemon, egg whites and egg yolk. Shot of Vodka.*

*Firm and large grain, balanced aroma and a delicate flavour*

*Duck foie gras, plums and soy (recipe on page 80 of our cookbook)*

**"Gold Bar" . 42€**

*Blue fin, toro, truffle...*

**Bluefin in textures. 47€**

*Scallop, truffle, artichoke...*

**Scallop with black truffle and Winter vegetables . 55€**

*Mackerel, sea urchin, fish eggs...*

**Portuguese homemade canned fish. 39€**

*Oyster, leek, pearls...*

**Oysters with leek, chives and Beluga caviar. 59€**

*Chorizo, consommé...*

**Our "Soup of Stone". 33€**

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VAT included

Shared courses will have a 30% charge

Intolerances and food allergies: Before ordering food and drinks please report to us if you want clarification about our ingredients.

*Portugal is a country that has the rare characteristic of having territories in three continental plates: Continental Portugal in the Euro-Asian, Madeira in the African, Azores in the North American. (thanks to "its sea", our small country is actually the one with the 10th largest Exclusive Economic Zone (EEZ) in the world). And it is in this immense maritime territory that we choose three fish caught in the three submarine continents for our assortment of Portuguese Sea fish.*

*"I have always had a special fascination for Asia, a continent that I visit frequently, often using Singapore as the gateway. Here I like to go through the markets and the street food stalls, savoring what the locals eat in their daily lives and discovering new recipes and ingredients. This was the inspiration for the dish "My day in Singapore's food market", in which I recreated some of the flavors that most enchant me in Asian cuisine, such as lacquered meats, fried rice and tropical fruits".*

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## Fish and Meat

*Fresh cod, turnip, pisto , ...*

**Fresh cod with turnip and "cuscos transmontanos". 39€**

*Fish from the Portuguese sea, the chef's daily inspiration ...*

**"Portuguese sea" - fish from our waters with the chef's daily inspiration. 49€**

*Sea bass, mushrooms, risotto...*

**Sea bass with wild mushrooms, black truffle and its risotto. 66€**

*Blue lobster, mussels tangerine...*

**Blue lobster with mussels, cockle and tangerine. 75€**

*Kagoshima-Wagyu "A5", topinambur, marrow...*

**Wagyu "A5" sirloin with topinambur and marrow. 89€**

*Lacquered suckling pig, fried rice, mango, shrimp...*

**"My day in Singapore's food market". 45€**

*"Pigeon de Bresse", green cabage and cocoa...*

**"Pigeon de Bresse" with portuguese green cabage and cocoa. 55€**

*Rack of lamb, carrot, plum...*

**Rack of lamb with plum, carrots and Madra's curry. 49€**

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*"Pastel de Nata is the most famous gastronomic treasure of Lisbon and Portugal, which is often enjoyed with the company of an espresso, "bica" for Lisboaetas. In this dessert I want to pay tribute to this gourmandise that I can't resist. While totally different from the original version, "my" Pastel de Nata still has all the flavors of the traditional one, and also that of its faithful friend, the bica."*

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## **Desserts**

*We kindly request you to order at the start of the meal. Thank you*

**The map of Portugal in cheese & its friends. 23€**

**My version of the "pastel de nata" with its "bica" coffee. 18€**

**"Lisboa Antiga". 18€**  
*Chocolate and sour cherry symphony*

**Passion fruit soufflé with chocolate ice cream. 18€**

**Quince mille feuilles, pistachio and almond ice cream. 18€**



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