

"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 Spring universe

RESTAURANTE



por JOACHIM KOERPER

Couvert 6.50 €

(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

125 €

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"

37,5 €

Blue fin, caviar, beetroot...

Tuna fish with beetroot and caviar vinaigrette

39,5 €

Crawfish, avocado, ginger...

Crawfish with pork knee (Eisbein), avocado and ginger

45,0€

Octopus, ravioli, olive oil...

Octopus with lemon raviolis and basil

43,0 €

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

Shared courses will have a 30% charge

VAT included

Fish and Meat

Codfish, hazelnut, spinach...

Cod fish with its smoked brandade, hazelnut and spinach

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38,0 €

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

"Portuguese sea" – fish from our waters with the chef's daily inspiration

46,0 €

John Dory, tomato, rice, basil...

John Dory in salted dough, tomato and fine herbs risotto

(min 2 pax, 40m preparation time)

49,0 €
(pp)

Blue lobster, carrot, spinach...

Blue lobster with carrot, spinach and caviar

58,0 €

Galician beef, truffle, foie gras...

Matured Galician beef loin, celery and brioche crust with truffle

49,0 €

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

"My day in Singapore's food market"

39,5 €

Challans duck, rhubarb, pepper...

Challans duck with rhubarb, turnip and kalamansi

45,0 €

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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Desserts

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

The map of Portugal in cheeses

19,5 €

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My version of the "pastel de nata" with its "bica" coffee 18,0 €

"The sidewalk of Lisbon" (chocolate, cherry, almond) 18,0 €

"Bienenstich" – Bee sting (*Memory from my childhood*) 18,0 €

Strawberry, rhubarb and basil 18,0 €

"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 Lisboetas. 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."

The Lisbon sidewalk is one of the icons of Portugal, having been "born" in Rossio Square at the time of the reconstruction of the city, post-earthquake of 1755. The pattern used, which was called "Mar Largo" (Open Sea), later inspired the famous sidewalks of Rio de Janeiro and Macao. This dessert is our tribute to this unique Portuguese art form, which has its ex-libris in Lisbon, making the city a true open-air museum.

"When I was a little boy, in Germany, every Sunday my grandmother Hermine prepared this very traditional cake for family lunches, using the honey she produced herself. It was always my favorite dessert, not only for the taste but also for the love with which it was made. It's my tribute to the person who taught me how to enjoy cuisine and helped me to become what I am today. "

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