

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 Spring universe

Couvert 8.50 €

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

Starters

Caviar Oscietra 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, tangerine from Algarve, soy...

"Gold Bar". 42€

Smoked sturgeon, asparagus, caviar...

Sturgeon "Savarin" with its pearls.

47€

Scarlet shrimp, mango, citrus...

Scarlet shrimp with mango and citrus.

59€

Sardine, fennel, fish eggs...

"Homenagem a Sto. António". 35€

Pappardelle, mushrooms, caviar...

Pappardelle with mushrooms, burrata, asparagus and Oscietra caviar. 59€

Consommé, tuna, Wagyu "A5", caviar...

Our "Beef-Tea" with Oscietra caviar.

49€

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".

Fish and Meat

Skrei, potato, capers ...

**Fresh cod with smoked potato,
capers and olives. 44€**

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

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

Turbot, watermelon, tomato...

**Turbot with watermelon and
tomato. 58€**

Blue lobster, mussels, peas...

**Blue lobster with mussels, peas and
safron. 75€**

Kagoshima-Wagyu "A5", foie gras, truffle...

**Wagyu "A5" sirloin "façon Rossini".
89€**

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

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

"Challan's" duck, beetroot, cassis...

**"Challan's" duck with beetroot and
cassis. 55€**

Rack of lamb, beans, squid...

**Rack of lamb with green beans
"cassoulet", squid and herbs. 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."

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€

Honey and citrus. 18€

Cocoa textures. 21€

Passion fruit soufflé with chocolate ice cream. 18€

Rhubarb and strawberry with its ice cream. 23€



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