

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 9.80 €

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

Starters

Caviar "Oscietra Royale" (50 gr), served as in the court of the Russian Czars . 165€

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...

"Gold Bar". 42€

Kingfish, artichoke, miso ...

Cured kingfish, chanterelles, artichoke and miso emulsion. 45€

Scallop, scarlet shrimp, kingcrab, celery ...

Scallop, scarlet shrimp and kingcrab with citrus, coral and celery. 56€

Crustaceans, black truffle ...

Crustaceans cream with black truffle and its brioche. 38€

Asparagus, morilles, "Oscietra Royale" caviar...

White asparagus cassoulet, morilles, peas and "Oscietra Royale" caviar. 59€

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

Cod, octopus, potato ...

Cod with octopus carpaccio, red peppers and smoked potato. 44€

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

Our fish of the day, "bouillabaisse" broth with chorizo, zucchini and spinach . 56€

Blue lobster, corn, asparagus...

Blue lobster with carrot mousseline and citrus. 79€

Wagyu "A5", squid, gremolata ...

Wagyu "A5" sirloin with squid and delicate leafs. 110€

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

"My day in Singapore's food market". 48€

Duck, rhubarb, beetroot...

Challan duck with rhubarb, beetroot, turnip and Sichuan pepper jus. 55€

Rack of lamb, pine nuts, olives...

21 days matured rack of lamb, aubergine textures, olives and basil sauce. 58€

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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 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."

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€**

"Our Melba peach". 21€

Cocoa textures. 21€

Rhubarb and strawberry with its ice cream. 21€

**Passion fruit soufflé with banana and nutmeg
ice cream . 29€**



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