

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 Summer universe

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### **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*

*Crayfish, algae, chilli...*

### **Crayfish carpaccio, algae, cucumber, shoyu and rice vinegar gel. 49€**

*Spider crab, avocado, wasabi...*

### **Spider crab with nashi pear, avocado and finger limes. 56€**

*Tomato, sardine, pepper...*

### **Our gazpacho "Festas de Santo António". 33€**

*Duck foie gras, cherry and brioche bread...*

### **Hot foie gras slice with cherries from Fundão. 42€**

*Gnocchi, basil, "Oscietra Royale" caviar...*

### **Potato gnocchi with basil and "Oscietra Royale" caviar. 59€**

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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

*Cod, onion, egg...*

**"Iceland's" cod Croque Madame.  
44€**

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

**Our fish of the day with stuffed  
zucchini and olive jus. 56€**

*Blue lobster, bio lettuce, lemon...*

**Blue lobster with salanova lettuce,  
lemon and its chips. 79€**

*"DOP" sirloin, watermelon, salad...*

**Matured "DOP" sirloin (30 days)  
with watermelon, Spring onions and  
delicate leafs. 98€**

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

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

*Duck, pumpkin, apricot...*

**Challan duck with pumpkin, endive,  
apricot and lemon pepper jus. 55€**

*Rack of lamb, pepper, pak choi...*

**21 days matured rack of lamb,  
aubergine textures, miso and shiso.  
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 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€**

**Lemon pie, yogurt and blueberries. 21€**

**Raspberry, peach and smoked almonds in thyme. 21€**

**"Our Black Forest". 21€**

**Passion fruit soufflé with banana ice cream and nutmeg. 25€**



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