

RESTAURANTE

eleven

por JOACHIM KOERPER

"My adventure in the gastronomy world started 50 years ago, in Germany, my home country. In the following 5 decades, I lived and cooked in several countries, where I got my training and experience as a Chef as well as a man. This Menu is a voyage through that life route, with culinary creations, based on the places that meant the most to me.

I hope that, through them, you will be able to find my essence." Joachim Koerper

Celebratory Menu for the 20 years of Restaurant Eleven

Amuse bouche

**Crayfish carpaccio with algae, cucumber, shoyu and rice
vinegar gel**

Our gazpacho "Festas de Santo António"

OR

Hot foie gras slice with cherries from Fundão

"Iceland's" cod Croque Madame

"My day in Singapore's food market"

Lacquered suckling pig, fried rice, mango and shrimp

Dessert amuse bouche

Passion fruit soufflé with banana ice cream and nutmeg

Petit fours

Menu: 149€ per person

Wine Supplement: 79€ per person

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.