

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

Joachim Koerper's 50 years of career Menu

Lisbon, 2004-2021

Tomato "coração de boi" and prawn from our coast

Prawn with tomato textures cucumber and roasted peppers gaspacho

Switzerland, 1974-1988

"Gold bar"

Foie gras with Elvas plum

Paris, 1994

"Croque Madame" with cod fish and its onion jam

Coimbra (Quinta das Lágrimas), 1999-2003 e Singapore, 2013

"My day in Singapore's food market"

Lacquered suckling pig, fried rice, mango and shrimp

Dessert amuse bouche

Germany, from my childhood

Cherry pie, vanilla and pistachio

Petit fours

Menu: 138€ per person

Wine Supplement: 69€ 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.