

RESTAURANTE

eleven

por JOACHIM KOERPER

Joachim Koerper's 50 years of career Menu

“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

Moraira (Spain), 1989-2004

“Sea and Mountain”

Crawfish and wild mushrooms from Benasal

Switzerland, 1974-1988

“Gold Bar”

Foie gras with Elvas plum

Coimbra (Quinta das Lágrimas), 1999-2005 – Germany, 1971-1973

Cod fish with Choucroute and Riesling emulsion

Alentejo (Herdade da Malhadinha Nova), 2007-2021

“The black pig chasing the truffle”

Dessert amuse bouche

Lisbon, 2004-2021

My version of “the sidewalk of Lisbon”

Chocolate, sour cherry and almond

Petit fours

Includes Chef Joachim Koerper's cookbook (1 for every 2 people)

Menu 120 € per person

Wine Supplement 59 € per person

VAT included