

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*

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## Amália Rodrigues Menu

### Amuse bouche

#### Portuguese homemade canned fish

*Tuna, fish eggs, mackerel and its broth*

#### "Gold Bar"

*Foie gras with Elvas plum*

OR

#### Our "Soup of Stone"

*Chorizo, consommé*

#### Fresh cod with turnip and "cuscos transmontanos"

*Fresh cod with turnips and "cuscos"*

#### "My day in Singapore's food market"

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

### Dessert amuse bouche

#### "Lisboa Antiga"

*Chocolate and sour cherry symphony*

### Petit fours

**Menu:** 138€ per person

**Wine Supplement:** 69€ per person

VAT included

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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.