

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*

---

## **Amália Rodrigues Menu**

### **Amuse bouche**

**Cured kingfish with chanterelles, artichoke and miso emulsion**

#### **"Gold Bar"**

*Foie gras with tangerine from Algarve*

**OR**

#### **Our "Soup of Stone"**

*Chorizo and consommé*

**Cod with octopus carpaccio, red peppers and smoked potato**

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

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

### **Dessert amuse bouche**

**My version of the "pastel de nata" with its "bica" coffee**

### **Petit fours**

**Menu: 149€ per person**

**Wine Supplement: 76€ 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.