

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

"Homenagem a Sto. António"

Sardine, fish eggs, fennel and basil

"Gold Bar"

Foie gras with tangerine from Algarve

OR

Our "Beef-Tea"

Consommé, tuna and Wagyu "A5"

Fresh cod with smoked potato

Skrei, potato, capers and olives

"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: 145€ 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.