

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**

**Horse-mackerel with beetroot, avocado, citrus and parsley emulsion**

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

*Foie gras with tangerine from Algarve*

**OR**

**Cucumber cold soup with its ice cream and smoked sturgeon**

**Cod with spinach, shrimp from our coast and crustaceans sauce**

#### **"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

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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.