

RESTAURANTE

*eleven*

par 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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## **Celebratory Business Lunch Menu for the 20 years of Restaurant Eleven**

### ***Amuse bouche***

***Tuna in two textures with lemon caviar and marinade sauce vinaigrette***

OR

***Foie gras with eel, Azore's pineapple and rose pepper***

OR

***Crustaceans cream with black truffle and its brioche***

***"Iceland" cod with bivalves and seaweed***

OR

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

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

***Passion fruit soufflé with banana ice cream and nutmeg***

OR

***The map of Portugal in cheeses***

OR

***Season fruit***

### **Petit fours**

**79€ per person (3 dishes)**

**(Menu with no drinks included)**

Wine of the week: Sommelier's choice

Price per glass: 6,50€

(White ou Red)

Menu served from Monday to Saturday at Lunch service

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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.