

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

Joachim Koerper's 50 years of career Business Lunch Menu

Lisbon, 2004-2021

Tomato "coração de boi" and prawn from our coast

Prawn with tomato textures cucumber and roasted peppers gaspacho

OR

Switzerland, 1974-1988

"Gold bar"

Foie gras with Elvas plum

Paris, 1994

"Croque Madame" with cod fish and its onion jam

OR

Coimbra (Quinta das Lágrimas), 1999-2003 e Singapore, 2013

"My day in Singapore's food market"

Lacquered suckling pig, fried rice, mango and shrimp

Germany, from my childhood

Cherry pie, vanilla and pistachio

OR

The map of Portugal in cheeses

OR

Season fruit

Petit fours

**65€ 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 until Saturday at lunch

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.