

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 Business Lunch Menu**

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

**OR**

**"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***

**OR**

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

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

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

**OR**

**The map of Portugal in cheeses**

**OR**

**Season fruit**

**Petit fours**

**75€ 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

---

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.