

RESTAURANTE

eleven
por JOACHIM KOERPER

The Eleven Menu brings together some of our most emblematic dishes, which have always been present at Eleven. These are Chef Joaquim Koerper's iconic creations that represents his purest signature.

Eleven Menu

Amuse bouche

Scarlet shrimp with carrot, green apple and curry sauce

Ravioli with chanterelles, black pork, champagne emulsion and "Oscietra Royale" caviar

Fish of the day selected by the Chef

Kagoshima-Wagyu "A5" sirloin with its goulash and onion textures

OR

Challan duck, dim sum, quince, chestnuts and Sichuan pepper jus

OR

21 days matured rack of lamb, Persia lime confit, cottage cheese, dark garlic and artichokes with fresh mint

The map of Portugal in cheeses

Dessert amuse bouche

Cocoa textures

Petit fours

Includes a copy of Chef Joachim Koerper's cookbook
(1 book for each 2 menus)

Menu: 175€ per person
Shared courses will have 30% charge
With Wagyu "A5": 198€ per person
Intolerances and food allergies: Before ordering food and drinks please report us if you want clarification
Wine Supplement: 85€ per person
upon our ingredients

VAT included at the current legal rate