

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

King crab with celery, green apple and lime caviar

Squid with basil and "Oscietra Royale" caviar

Fish of the day selected by the Chef

Kagoshima-Wagyu "A5" sirloin, vegetable tempura and miso-aubergine

OR

Challan duck with plum, pumpkin and Sichuan pepper

OR

21 days matured rack of lamb in pepper and ginger crust with grilled lettuce

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: 170€ per person

With Wagyu "A5": 195€ per person

Wine Supplement: 77€ per person

Shared courses will have 30% charge
Intolerances and food allergies: **BeAT** included at the end of the menu please report us if you want clarification about our ingredients