



eleven

JOACHIM KOERPER'S 50 YEARS OF CAREER MENU

"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



LISBOA, 2004-2021

"TOMATO 'CORAÇÃO DE BOI' AND PRAWN FROM OUR COAST"
PRAWN WITH TOMATO TEXTURES CUCUMBER AND ROASTED PEPPERS GASPACHO

SWITZERLAND, 1974-1988

"GOLD BAR"
FOIE GRAS WITH ELVAS PLUM

PARIS, 1994

"CROQUE MADAME" WITH COD FISH AND ITS ONION JAM

COIMBRA (QUINTA DAS LÁGRIMAS), 1999-2003 AND SINGAPORE, 2013

"MY DAY IN SINGAPORE'S FOOD MARKET"
LACQUERED SUCKLING PIG, FRIED RICE, MANGO AND SHRIMP

DESSERT AMUSE BOUCHE

GERMANY, FROM MY CHILDHOOD
CHERRY PIE, VANILLA AND PISTACHIO

PETITS FOURS

MENU 138€ PER PERSON
WINE SUPPLEMENT 69€ PER PERSON

VAT INCLUDED.