



M E N U

Blue Lobster

"My journey into the world of gastronomy began 50 years ago in my native Germany. Over the next five decades, I lived and cooked in various countries, where I developed both as a chef and as a person. This menu is a journey through that life's journey, featuring dishes I created in the places that left the deepest impression on me. I hope that through them, you will discover my essence."

Joachim Koerper

Amuse bouche

STARTER Lobster, Green Pea, Wasabi and Almond

Our Egg with Lobster and "Oscietra Royale" Caviar

MAIN DISH Lobster, Organic Asparagus and Salmon Roe

Lobster with "Conchiglione" and Squid

(From Manufactur "Gentile, Gragnano-Napoli")

DESSERT The Cheese Map of Portugal

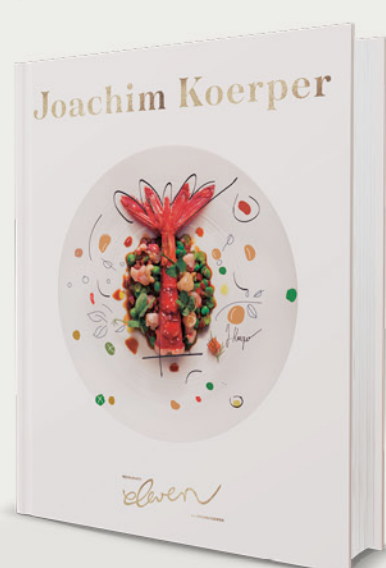
Dessert Appetizer

Honey, Lemon, Orange and Saffron

Petit Fours

Menu: 235€ per person

Wine Supplement: 95€ per person



VAT included at the current legal rate

Intolerances and food allergies: Before ordering food and drinks please report us if you want clarification about our ingredients.

Includes the new book by
Chef Joachim Koerper
(1 copy for every 2 people)