

"Nature is perfection, my goal is to extract from it the best raw materials, feel its aromas and flavours, and thus imprint the magic of simplicity and elegance in my dishes"

Welcome to Joachim Koerper's Winter universe

RESTAURANTE



por JOACHIM KOERPER

Couvert 6.50 €

(4 varieties of bread, signature olive oil, artisan and sardine butter, Chef's amuse bouche)

Starters

Caviar Beluga Real 50 gr 125,00 €

Firm and large grain, balanced aroma and a delicate flavour

Duck Foie gras, plums, rhum and soy (recipe on page 80 of our cookbook)
"Gold Bar" 37,50 €

Salad, vegetables, black truffles...

Salad and Winter vegetables with black truffle 36,50 €

Lobster, mushrooms, black truffle

Lobster with artichokes and black truffle 49,00 €

Oxtail, smoked meats, consommé (recipe on page 82 of our cookbook)

Our "Sopa da Pedra" (Soup of Stone) 23,00 €

Scarlet shrimp, potato, "chouriço", cabbage and foie gras (recipe on page 116 of our cookbook)

Scarlet shrimp from the Algarve with our "Caldo Verde" and foie gras 38,50 €

Lobster, curry, spinach

Lobster with sesame, spinaches and Madras curry sauce 55,00 €

The "Gold Bar" is one of our signature dishes that over the last few years has remained on the menu. The gold bars of foie gras are joined by Plums of Elvas, a delicacy made with "Queen Claudia" plums in sugar syrup. Its origin comes from the Convent of Our Lady of Consolation, in Elvas, where for centuries the nuns prepared them.

The Portuguese legend of "Sopa da Pedra" (Soup of Stone) tells that one day a pilgrim monk arrived at a house and, without the courage to beg food, asked for a pot to make a "soup of stone". He took a smooth stone out of his bag and set it to a boil in the pot. The housewife gave him salt but he suggested that some chorizo or bacon would look better. He asked if they did not have something, like potatoes or beans, to thicken the broth. And more things were able to join his "soup of the stone", resulting in the end in a rich and tasty dish, which of the "stone" had little. This gastronomic legend has always amused me by the cleverness of this gourmand monk, so I re-created it in my own way so that you can taste it, with stone and everything.

Fish

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Turbot, black truffle, potato

Turbot with black truffle and its potato 55,00 €

Codfish, potato, shrimp from the Algarve

Codfish with its smoked brandade, artichokes, shrimp from the Algarve and scarlet shrimp sauce 43,00 €

Lobster, caviar, oyster, watercress

Lobster with oyster, caviar, watercress and its sauce 68,00 €

Fish from the Portuguese seas, rice, mushrooms, truffle (recipe on page 146 of our cookbook)

"Portuguese Sea" – Assorted fish from the three continents of Portugal with mushrooms risotto and emulsion of parsley root 46,00 €

Portugal is a country that has the rare characteristic of having territories in three continental plates: Continental Portugal in the Euro-Asian, Madeira in the African, Azores in the North American. (thanks to "its sea", our small country is actually the one with the 10th largest Exclusive Economic Zone (EEZ) in the world). And it is in this immense maritime territory that we choose three fish caught in the three submarine continents for our assortment of Portuguese Sea fish.

Meat

Quai, black truffle, foie gras, spinaches (recipe on page 152 of our cookbook)

"Caille au sarcophage" with black truffle, version 2020 45,00 €

Carré, mustard, artichoke, Winter vegetables...

Lamb carré, mustard crust, artichokes, Winter vegetables and old mustard sauce 45,00 €

Galician Beef, corn, black pepper

Loin of aged "Black Angus" beef with its smoked short rib, polenta with pine nuts, red wine sauce and pepper 49,00 €

Lacquered suckling pig, fried rice, mango, shrimp

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"My day in Singapore's food market"

39,50 €

"Babette's Feast" is probably the most extraordinary novel about gastronomy of all times. Written by Baroness Karen von Blixen and adapted for film in 1987 (winner of the Oscar for best foreign film), the book tells the story of a great French chef, Babette, who takes refuge in a small village on the coast of Denmark. The whole plot is about a banquet that Babette prepares after having won the lottery, as a way of thanking the villagers for having welcomed her. One of the dishes of this memorable dinner was the Quail "au sarcophage", which we now revisit at Eleven.

"I have always had a special fascination for Asia, a continent that I visit frequently, often using Singapore as the gateway. Here I like to go through the markets and the street food stalls, savoring what the locals eat in their daily lives and discovering new recipes and ingredients. This was the inspiration for the dish **"My day in Singapore's food market"**, in which I recreated some of the flavors that most enchant me in Asian cuisine, such as lacquered meats, fried rice and tropical fruits".

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

V.A.T included / **Shared courses will have a 30% charge**

Portugal's map of cheese & friends

19.50 €

Desserts

We kindly ask you to order your dessert at the start of the meal. Thank you

Drunken pear, in white Port, with caramel textures

18.00 €

"My version of the famous Pastel de Nata, and its bica"

18.00 €

Passion fruit soufflé with banana and nutmeg ice-cream

20.00 €

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"Lisbon's sidewalk" (chocolate, cherries and almond)

18.00 €

"Bienenstich" – Bee sting (*a memory from my childhood*) (*recipe on page 176 of our cookbook*)

18.00 €

"Pastel de Nata is the most famous gastronomic treasure of Lisbon and Portugal, and it is often enjoyed with the company of an espresso, "bica" for Lisboetas. In this dessert I want to pay tribute to this gourmandise that I can't resist. While totally different from the original version, "my" Pastel de Nata still has all the flavors of the traditional one, and also that of its faithful friend, the bica."

The traditional sidewalk of Lisbon is one of the icons of Portugal. It was "born" in Rossio Square at the time of the reconstruction of the city, post-earthquake of 1755. The pattern used, which was called "Mar Largo" (Open Sea), later inspired the famous sidewalks of Rio de Janeiro and Macao. This dessert is our tribute to this unique Portuguese art form, which has its ex-libris in Lisbon, making the city a true open-air museum.

"When I was a little boy, in Germany, every Sunday my grandmother Hermine prepared this very traditional cake for family lunches, using the honey she produced herself. It was always my favorite dessert, not only for the taste but also for the love with which it was made. It's my tribute to the person who taught me how to enjoy cuisine and helped me to become what I am today. "

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