

"Nature is the 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 Spring universe

RESTAURANTE



por JOACHIM KOERPER

Couvert 6.50 €

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

## Starters

*Duck Foie gras, orange, rhum and soy...*

"Gold Bar"

37,50 €

*Gaspacho ,scallops...*

Codfish with saffron broth, citrus and sea aromas

28,00 €

*Crawfish, shrimp, eggplant ...*

Crawfish with cabbage, ginger, mango and burrata emulsion

39,50 €

*Lobster, tomato, melon...*

Lobster with fennel textures, orange vinaigrette and chamomile

47,00 €

*Oxtail, consommé...*

Our "Sopa da Pedra" (Soup of Stone)

21,00 €

*Scarlet shrimp, peas, chorizo...*

Scarlet shrimp with peas and Alentejo chorizo

45,50 €

*Lobster, shiso, caviar...*

Lobster with sesame, spinach and Madra's curry sauce

55,00 €

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.

**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**

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## Fish

*Sole, mushrooms, zucchini, Miso ...*

Sole with mushrooms, zucchini, carrots with Miso 49,00 €

*Rascasse, artichoke, olives...*

Grilled Rascasse, artichoke and olive sauce 45,00 €

*Lobster, polenta, blinis...*

Lobster, pumpkin polenta, caviar, blinis and lemongrass 68,00 €

*Fish from the Portuguese sea, rice, yuzu ...*

Assorted fish from the three continents of Portugal with yuzu risotto and vinaigrette "gremolata" 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.

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## Meat

*"Lisbon-Peking"*

Challans Duck "Peking style", with dim sum, peanut, and kalamansi

39,00 €

*Rack, broad beans, octopus...*

Rack of lamb, broad beans, octopus, curcuma, gnocchi with Azeitão's cheese and cumin sauce

45,00 €

*Beef, potato, onion...*

Aged Beef, smoked mashed potatoes and stuffed onion

59,00 €

*Suckling pig, chorizo, squid ...*

Suckling pig, Jabugo chorizo, de La Vera pepper and squid

39,50 €

If you look out the window of the restaurant, you will see beyond the Tagus a mountain that fills the horizon. It is the Serra de Arrábida, a small paradise in sight of Lisbon. Here, in a very special ecosystem two steps from the sea, one still lives to the rhythm of old. It was to this terroir that I went to get the inspiration and the products for the "Carré de cordeiro" of this Spring letter. To the meat I joined the creamy cheese of Azeitão, prince of the Portuguese cheeses, and the raisins wrapped in muscatel wine of the same region. It is my tribute to one of my favorite places in Portugal, which I watch daily from Eleven.

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