

RESTAURANTE

eleven
por JOACHIM KOERPER

“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

Joachim Koerper's 50 years of career Business Lunch Menu

Lisbon, 2004-2021

“Sea and Mountain”

Scarlet shrimp, tomato textures and orange from Algarve

OR

Switzerland, 1974-1988

“Gold bar”

Foie gras with Elvas plum

Coimbra (Quinta das Lágrimas), 1999-2005 - Germany, 1971-1973

Cod fish with Choucroute and Riesling emulsion

OR

Coimbra (Quinta das Lágrimas), 1999-2003 e Singapore, 2013

“My day in Singapore's food market”

Lacquered suckling pig, fried rice, mango and shrimp

Morarira, 1989-2004

Vanilla, strawberry and rhubarb

OR

The map of Portugal in cheeses

OR

Season fruit

Petit fours

**59.00 € per person (3 dishes)
(Menu with no drinks included)**

Wine of the week:
Sommelier's choice
Price per glass: 5€
(White ou Red)

Menu served from Monday until Saturday at lunch

VAT included

Shared courses will have a 30% charge

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