

RESTAURANTE

*eleven*

por JOACHIM KOERPER

"Nature is perfection, my mission is to extract the best raw material from it, to feel the aromas, to taste the flavors and textures so as to bring the magic of simplicity and elegance to my dishes"

## Welcome to Joachim Koerper's Spring universe

### Couvert 7.50 €

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

## Starters

### Caviar Beluga Real (50 gr), served as in the court of the Russian Czars . 155€

Caviar, blinis, chives, crème fraîche with lemon, egg whites and egg yolk. Shot of Vodka.  
*Firm and large grain, balanced aroma and a delicate flavour*

*Duck foie gras, plums and soy (recipe on page 80 of our cookbook)*

### "Gold Bar" . 39,5€

*Blue fin, asparagus, avocado...*

### Bluefin, asparagus, avocado, saffron and yuzu. 39,5 €

*Scarlet shrimp, tomato, orange...*

### "Sea and Mountain" Scarlet shrimp with tomato textures and oranges from Algarve . 49€

*Veal, oyster, caviar...*

### Veal tartar with oyster and Beluga caviar. 49€

*Kingfish, raviolis, peas...*

### Smoked kingfish raviolis with peas. 35€

## Fish and Meat

*Codfish, shrimp, potato...*

### Cod fish with "Vitelotte" potato risotto, shrimp, chorizo and egg yolk confit. 46€

*Fish from the Portuguese sea, the chef's daily inspiration ...*

### "Portuguese sea" - fish from our waters with the chef's daily inspiration. 49€

*Sea bass, green beans, mussels...*

### Sea bass with green beans, marrow, mussels and veal sauce. 53€

*Blue lobster, caviar, squid...*

### Blue lobster with its potato chips, squid, lemon confit and lime caviar. 69€

*Wagyu "A5", potato, shallot...*

### Wagyu "A5" sirloin, ratte mashed potato, shallot and salad. 75€

*Lacquered suckling pig, fried rice, mango, shrimp...*

### "My day in Singapore's food market". 39,5€

*Challans duck, beetroot, raspberry...*

### Challans duck with beetroot and raspberries. 45€

*Rack of lamb, aubergine, basil...*

### Rack of lamb with aubergine textures and basil . 45€

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.

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.

"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".

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## Desserts

We kindly request you to order at the start of the meal. Thank you

**My version of the "pastel de nata" with its "bica" coffee. 19,5€**

**A minha versão do pastel de nata com a sua bica . 18€**

**Banana, chocolate and caramel. 18€**

**Vanilla, strawberry and rhubarb. 18€**

**Citrus harmony . 18€**



*"Pastel de Nata is the most famous gastronomic treasure of Lisbon and Portugal, which is often enjoyed with the company of an espresso, "bica" for Lisboaetas. 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."*

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