

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

Celebratory Menu for the 20 years of Restaurant Eleven

Amuse bouche

Mackerel and smoked eel with apple, salicornia and lime-caviar

"Golden Bar"

Foie gras (recipe on page 80 of our recipe book)

OR

Crustaceans consommé with agnolotti, asparagus and morels

"Iceland" cod with oyster sauce pickled cucumbers and pink pepper

"My day in Singapore's food market"

Lacquered suckling pig, fried rice, mango and shrimp

Dessert amuse bouche

Rice pudding and exotic fruits

Petit fours

Menu: 149€ per person

Wine Supplement: 79€ per person

VAT included

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