

RESTAURANTE

eleven

por JOACHIM KOERPER

Joachim Koerper's 50 years of career Menu

“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

Germany, 1971-1973

Crawfish with pork knee (Eisbein), avocado and ginger

Switzerland, 1974-1988

“Gold Bar”

Foie gras with Elvas plum

Moraira (Spain), 1989-2004

“Moraira” Red Mullet, peas and saffron

Coimbra (Quinta das Lágrimas), 1999-2005

“My day at the Singapore market”

Lacquered suckling pig with fried rice

Dessert amuse bouche

Lisbon, 2004-2021

My version of the “pastel de nata” with its “bica” coffee

Petits fours

Menu 109 € per person

Wine Supplement 49 € per person

VAT included