

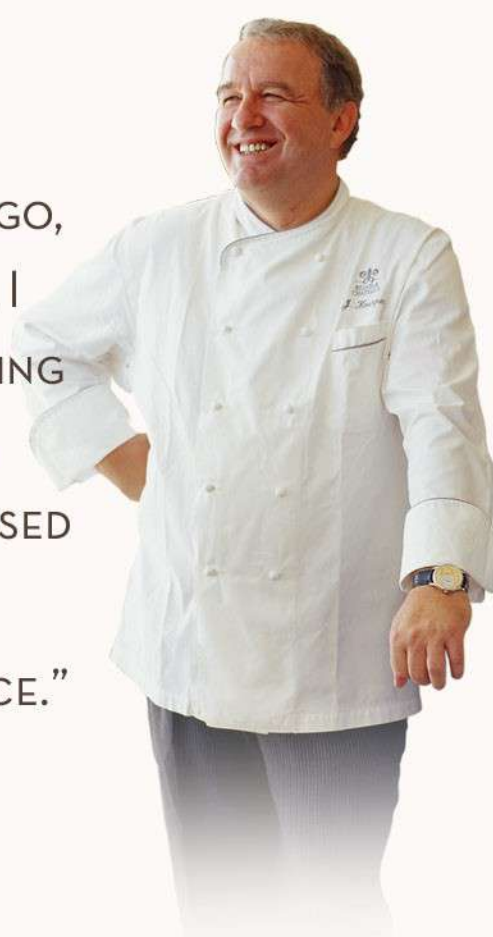


eleven

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



MORAIRA (SPAIN), 1989-2004

“SEA AND MOUNTAIN”

CRAWFISH AND WILD MUSHROOMS FROM BENASAL

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

ALENTEJO (HERDADE DA MALHADINHA NOVA), 2007-2021

“THE BLACK PIG CHASING THE TRUFFLE”

DESSERT AMUSE BOUCHE

LISBOA, 2004-2021

MY VERSION OF THE “PASTEL DE NATA” WITH ITS “BICA” COFFEE
COFFEE, LEMON AND CINNAMON

PETITS FOURS

MENU 120€ PER PERSON
WINE SUPPLEMENT 59€ PER PERSON

INCLUDES CHEF JOACHIM KOERPER'S COOKBOOK (1 FOR EVERY 2 PEOPLE)

VAT INCLUDED.