

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*

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## **Joachim Koerper’s 50 years of career Business Lunch Menu**

Lisbon, 2004-2021

### **“Sea and Mountain”**

*Scarlet shrimp, tomato textures and orange from Algarve*

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**

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

### **“My day in Singapore’s food market”**

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

### **Dessert amuse bouche**

Morarira, 1989-2004

### **Vanilla, strawberry and rhubarb**

### **Petit fours**

**Menu 120€ per person**

**Wine Supplement 59€ per person**

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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.