



eleven

JOACHIM KOERPER'S
50 YEARS OF CAREER MENU

AUTUMN - WINTER

"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

LISBON, 2004-2021

MY VERSION OF "THE SIDEWALK OF LISBON"

CHOCOLATE, SOUR CHERRY AND ALMOND

PETITS FOURS

MENU 109€ PER PERSON

WINE SUPPLEMENT 49€ PER PERSON

VAT INCLUDED

