

"Nature is the perfection, my goal is to extract from it the best raw materials, feel its aromas and flavours, and thus imprint the magic of simplicity and elegance in my dishes"

Welcome to Joachim Koerper's Autumn universe



Couvert 6.50 €

(5 varieties of bread, signature olive oil, artisan butter, Chef's amuse bouche)

Starters

Duck Foie gras, orange, rhum and soy...

"Gold Bar" 37.50 €

Salad, vegetables, black truffle...

Winter vegetables salad with black truffle 33.50 €

Codfish, saffron, citrus...

Codfish with saffron broth, citrus and sea aromas 28,00 €

Crawfish, cabbage, burrata...

Crawfish with cabbage, ginger, mango and burrata emulsion 39,50 €

Lobster, fenne, orange...

Lobster with fennel textures, orange vinaigrette and chamomile 47,00 €

Oxtail, consommé...

Our "Sopa da Pedra" (Soup of Stone) 21,00 €

Poatto, egg yolk, truffle...

Potato dome, egg yolk, asparagus, black pork ham and black truffle 45,50 €

Lobster, sesame, curry...

Lobster with sesame, spinach and Madra's curry sauce 55,00 €

The Portuguese legend of "Sopa da Pedra" (Soup of Stone) tells that one day a pilgrim monk arrived at a house and, without the courage to beg food, asked for a pot to make a "soup of stone". He took a smooth stone out of his bag and set it to a boil in the pot. The housewife gave him salt but he suggested that some chorizo or bacon would look better. He asked if they did not have something, like potatoes or beans, to thicken the broth. And more things were able to join his "soup of the stone", resulting in the end in a rich and tasty dish, which of the "stone" had little. This gastronomic legend has always amused me by the cleverness of this gourmand monk, so I re-created it in my own way so that you can taste it, with stone and everything.

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

V.A.T included / **Shared courses will have a 30% charge**

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RESTAURANTE



por JOACHIM KOERPER

Fish

Sea bass, celery, black truffle ...

Sea bass, celery ball in two textures and black truffle

58,00 €

Rascasse, artichoke, olives...

Grilled Rascasse, artichoke and olive sauce

45,00 €

Lobster, polenta, blinis...

Lobster, pumpkin polenta, caviar, blinis and lemongrass

68,00 €

Fish from the Portuguese sea, rice, lemon ...

Assorted fish from the three continents of Portugal with lemon risotto and vinaigrette
"gremolata"

46,00 €

Portugal is a country that has the rare characteristic of having territories in three continental plates: Continental Portugal in the Euro-Asian, Madeira in the African, Azores in the North American. (thanks to "its sea", our small country is actually the one with the 10th largest Exclusive Economic Zone (EEZ) in the world). And it is in this immense maritime territory that we choose three fish caught in the three submarine continents for our assortment of Portuguese Sea fish.

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RESTAURANTE



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Meat

"Babette"

Quail "Sarcophage" 2019 with black truffle

45,00 €

Rack, broad beans, octopus...

Rack of lamb, broad beans, octopus, curcuma, gnocchi with Azeitão's cheese and cumin sauce

45,00 €

Beef, potato, onion...

Aged Beef, smoked mashed potatoes and stuffed onion

59,00 €

Suckling pig, chorizo, squid ...

Suckling pig, Jabugo chorizo, de La Vera pepper and squid

39,50 €

If you look out the window of the restaurant, you will see beyond the Tagus a mountain that fills the horizon. It is the Serra de Arrábida, a small paradise in sight of Lisbon. Here, in a very special ecosystem two steps from the sea, one still lives to the rhythm of old. It was to this terroir that I went to get the inspiration and the products for the "Carré de cordeiro" of this Spring letter. To the meat I joined the creamy cheese of Azeitão, prince of the Portuguese cheeses, and the raisins wrapped in muscatel wine of the same region. It is my tribute to one of my favorite places in Portugal, which I watch daily from Eleven.

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