

"Nature is 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 Spring universe



por JOACHIM KOERPER Couvert 6.50 €

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

## Starters

*Duck Foie gras, orange, rhum and soy*

"Gold Bar"

37.50 €

*Langoustine, octopus, tomato*

Langoustine and octopus with tzatziki and Greek salad

39,50 €

*Lobster, avocado, saffron, lemongrass*

Lobster with avocado, saffron, green asparagus and yuzu vinaigrette

47,00 €

*Oxtail, smoked meats, consommé*

Our "Sopa da Pedra" (Soup of Stone)

21,00 €

*Potato, cabbage, scarlet shrimp, foie gras*

"Caldo verde" (Portuguese green soup) with scarlet shrimp and foie gras

28,50 €

*Lobster, curry, spinaches*

Lobster with sesame, spinach and Madras 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.

Caldo Verde is the most traditional of all Portuguese soups. It's made with potatoes, chopped kale, olive oil and thinly sliced smoked sausage (chorizo) and you find it in every restaurant. At Eleven we used this recipe's inspiration and added ingredients that make it richer and more complex.

**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

A stylized, handwritten-style signature in a brown color that reads "eleven". The letters are fluid and connected, with a long, sweeping tail on the final 'n'.

por JOACHIM KOERPER

## **Fish**

*Sea bass, Sardinian fregola, chorizo sausage*

Sea bass with Sardinian fregola and chorizo sausage from the Alentejo 55,00 €

*Salmon, watercress, ginger*

"Red Label" salmon with watercress, beets and ginger 45,00 €

*Lobster, pumpkin, caviar*

Lobster, pumpkin polenta, caviar, blinis and lemongrass 68,00 €

*Fish, rice, fennel*

"Portuguese Sea" – Assorted fish from the three continents of Portugal with lemon rice and gremolata vinaigrette 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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## Meat

*"Duck, raspberry and beetroot"*

Challan's duck with raspberry and beetroot textures

39,50 €

*Lamb, eggplant, bell pepper, fresh cheese*

Rack of lamb with eggplant, tomato, red bell pepper and spices sauce

45,00 €

*Beef, potato, asparagus*

Loin of aged Galician beef with textures of asparagus

49,00 €

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

"My day in Singapore's food market"

39,50 €

"Babette's Feast" is probably the most extraordinary novel about gastronomy of all times. Written by Baroness Karen von Blixen and adapted for film in 1987 (winner of the Oscar for best foreign film), the book tells the story of a great French chef, Babette, who takes refuge in a small village off the coast of Denmark. The whole plot is about a banquet that Babette prepares after having won the lottery, as a way of thanking the villagers for having welcomed her. One of the dishes of this memorable dinner was the Quail "au Sarcophage", which we now revisit at Eleven.

"I have always had a special fascination for Asia, a continent that I visit frequently, often using Singapore as the gateway. Here I like to go through the markets and the street food stalls, savoring what the locals eat in their daily lives and discovering new recipes and ingredients. This was the inspiration for the dish "My day in Singapore's food market", in which I recreated some of the flavors that most enchant me in Asian cuisine, such as lacquered meats, fried rice and tropical fruits".

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