

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

Celebratory Business Lunch Menu for the 20 years of Restaurant Eleven

Amuse bouche

Crayfish carpaccio with algae, cucumber, shoyu and rice vinegar

gel

OR

Our gazpacho "Festas de Santo António"

OR

Hot foie gras slice with cherries from Fundão

"Iceland's" cod Croque Madame

OR

"My day in Singapore's food market"

Lacquered suckling pig, fried rice, mango and shrimp

Passion fruit soufflé with banana ice cream and nutmeg

OR

The map of Portugal in cheeses

OR

Season fruit

Petit fours

**74€ per person (3 dishes)
(Menu with no drinks included)**

Wine of the week: Sommelier's choice
Price per glass: 6,50€
(White ou Red)

Menu served from Monday to Saturday at Lunch service

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.