

RESTAURANTE

eleven

par 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

Beet textures with eel, herring roes and lime caviar
OR
Crustaceans *consommé* with beans and truffle *gyosas*
OR
Tarte Tatin with shallots and foie gras

"Iceland's" cod with scallops, chanterelles textures and Riesling emulsion

OR

"My day in Singapore's food market"

Lacquered suckling pig, fried rice, mango and shrimp

Passion fruit soufflé with banana ice cream

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.