

RESTAURANTE



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

"Amália Rodrigues" Business Lunch Menu

Amuse bouche

Lily fish and smoked eel with apple, salicornia and lime-caviar

OR

"Gold Bar"

Foie gras (recipe on page 80 of our recipe book)

OR

Squid tartar with melon emulsion and chorizo oil

"Iceland" cod with bell pepper sauce and green beans

OR

"My day in Singapore's food market"

Lacquered suckling pig, fried rice, mango and shrimp

Rice pudding and exotic fruits

OR

The Cheese Map of Portugal

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

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