

RESTAURANTE



"Nature is perfection, my mission is to extract the best raw material from it, to feel the aromas, to taste the flavors and textures so as to bring the magic of simplicity and elegance to my dishes"

Welcome to Joachim Koerper's Summertime universe

Couvert 9.80 €

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

Starters

Caviar, blinis, chives, crème fraîche with lemon, egg whites and egg yolk. Shot of Vodka.

Firm and large grain, balanced aroma and a delicate flavour...

Caviar "Oscietra Royale" (50 gr), served as in the court of the Russian Czars 165€

Crab, pear, avocado....

Crab with nashi pear, avocado and lemon .56€

Lily fish, eel, salicornia....

Lily fish and smoked eel with apple, salicornia and lime-caviar .49€

Squid, melon, chorizo....

Squid tartar with melon emulsion and chorizo oil .37€

Duck foie gras, cherries, pecan...

*"Gold Bar"...49€
(recipe on page 80 of our recipe book)*

Gnocchi, basil, "Oscietra Royale" caviar....

Potato gnocchi with basil and "Oscietra Royale" caviar. 59€

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.

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.

"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".

Fish and Meat

Cod, bell pepper, green beans....

"Iceland" cod with bell pepper sauce and green beans.
44€

Fish of the day selected by the Chef...

Fish from the Portuguese sea, the chef's daily inspiration ... 56€

Blue lobster, carrot, tandoori ...

Blue lobster with carrots and tandoori textures. 79€

Simmental sirloin, watermelon, asparagus...

Matured Simmental sirloin (30 days) with watermelon, asparagus and delicate leaves. 89€

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

"My day in Singapore's food market". 48€

Duck, plum, Iceberg...

Challan duck with plum textures, "Iceberg" pickles, cassis Jus and pepper. 55€

Rack of lamb, artichokes, olives...

21 days matured rack of lamb, artichokes textures and potato. 58€

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"Pastel de Nata is the most famous gastronomic treasure of Lisbon and Portugal, which is often enjoyed with the company of an espresso, "bica" for Lisboaetas. In this dessert I want to pay tribute to this gourmandise that I can't resist. While totally different from the original version, "my" Pastel de Nata still has all the flavors of the traditional one, and also that of its faithful friend, the bica."

Desserts

*We kindly request you to order at the start of the meal.
Thank you!!!*

The Cheese Map of Portugal. 23€

**My version of the "pastel de nata" with
its "bica" coffee. 18€**

Strawberry, cherry and raspberry. 21€

**Peach textures with "Bellini" ice cream.
21€**

Rice pudding and exotic fruits. 19€

**Chocolate, pineapple and saffron ice
cream. 25€**



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