

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" Menu

Amuse bouche

"Tuna spaghetti" on guacamole, passion fruit and lime-caviar

"Gold Bar"

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

OR

Crustaceans' "Minestrone" with squid and oyster

"Iceland" cod with olives gnocchi, chanterelles mushrooms and Brussels sprout

"My day in Singapore's food market"

Lacquered suckling pig, fried rice, mango and shrimp

Dessert appetizer

Rice pudding with Caril ice cream and macadamia

Petit fours

Menu: 149€ per person

Wine Supplement: 79€ per person

VAT included

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