

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*

## **“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.