

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

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

"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

"My day in Singapore's food market"

Lacquered suckling pig, fried rice, mango and shrimp

Dessert amuse bouche

Rice pudding and exotic fruits

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.