

"Nature is the perfection, my goal is to extract from it the best raw materials,  
feel its aromas and flavours, and thus imprint the magic of simplicity and elegance in my dishes"

Welcome to the universe of the autumn of Joachim Koerper.

## **Eleven Menu**

Remember Lisbon...

Tuna and fennel with burrata

Fish of the day selected by the Chef

Or

File-mignon with stuffed conchiglioni  
and rosemary sauce

"Dessert"

Apple with crunchy honey and rum raisin ice cream

Mignardises

Menu 215 R\$ per person  
Wine supplement 140 R\$ per person

## **Taste Menu**

False ravioli smoked pork knee, foie-gras  
and beet textures

Crayfish, crab and two caviars

Fish of the day selected by the Chef

Rock lobster barbecue with rice of Aveiro

Suckling pig low temperature with passion fruit, tomato chutney  
and french bridge-new

Or

My childhood  
(steer, potato salad and horseradish)

"Dessert"

Pear and caramel textures with pear ice cream

"Mignardises"

Menu 295 R\$ per person  
Wine supplement 190 R\$ per person

## **Prepared daily menu by our Chef (11 courses)**

R\$ 400 menu per person  
Wine supplement R\$ 240 per person

Have a glass of sparkling wine

Please inform us of any intolerances or food allergy.

\* Menus can only be served to the full table and the cover charge is included

## Menu

<i>Couver</i>	R\$
4 varieties of bread, artisan butter, amuse bouche	25.00

### Starters

	R\$
<i>Avocado, daikon, coconut ...</i>	
Avocado (18 months on the tree), celery and daikon marmalade	65.00
<i>Cod, onions, bell pepper ...</i>	
Remember Lisbon...	65.00
<i>Tuna, olive oil, anchovies ...</i>	
Tuna and fennel with burrata	75.00
<i>Pork, mushrooms, beets ...</i>	
Smoked pork knee ravioli, foie-gras and beet textures	78.00
<i>Crayfish, crab, caviar ...</i>	
Crayfish, crab and two caviars	87.00

### Fish

	R\$
<i>Shrimp, pumpkin, sun-dried tomatoes...</i>	
Shrimp with pumpkin risotto and sun-dried tomato emulsion	79.00
Fish of the day selected by the Chef	89.00
<i>Cod, coconut, baroa ...</i>	
Cod-fish confit with onion and mashed baroa	98.00
<i>Sea bass, shellfish, saffron, potatoes ...</i>	
Sea bass with "cassoulet potatoes, saffron and crustacean emulsion	105.00
<i>Rock lobster, rice, bell pepper...</i>	
Rock lobster barbecue with Aveiro style rice	115.00

### Meat

	R\$
<i>Organic chicken, vegetables, sparkling wine...</i>	
Casa da Valduga steamed organic chicken and vegetables	89.00
<i>Steer, potato, horseradish ...</i>	
My childhood	95.00
<i>File-mignon, conchiglioni, rosemary ...</i>	
File-mignon with stuffed conchiglioni and rosemary sauce	99.00
<i>Suckling pig, passion fruit, tomato.</i>	
Low temperature Suckling pig with tomato chutney and pont-neuf potato	115.00

### Desserts

	R\$
Pear and caramel textures with pear ice cream	39.00
Apple with crunchy honey and rum raisin ice cream	39.00
Limoncelo with lemon ice cream	40.00
"Ferrero" Eleven Rio with hazelnut ice cream	45.00
Passion fruit soufflé with ice cream of cumaru	45.00

*Cleven* **RIO**