

"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 winter of Joachim Koerper.

Eleven Menu

Smoked pork knee ravioli, foie-gras and beet textures

Tuna "Tonatto"

Fish of the day selected by the Chef

Or

Organic chicken "Zambezián"

"Dessert"

Apple with crunchy honey and rum raisin ice cream

"Mignardises"

Menu 235 R\$ per person
Wine supplement 140 R\$ per person

Taste Menu

Crayfish, tartar and "kalamansi"

Our green soup with shrimp

Fish of the day selected by the Chef

Rock lobster with fennel in textures and citrus sauce

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

Or

Oxtail with foie gras and smoked eel

"Dessert"

"Ferrero" Eleven River with hazelnut ice cream

"Mignardises"

Menu 335 R\$ per person
Wine supplement 190 R\$ per person

Prepared daily menu by our Chef (11 courses)

R\$ 440 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

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|----------------------------------------------------|-------|
| <i>Couver</i> | R\$ |
| 4 varieties of bread, artisan butter, amuse bouche | 28.00 |

Starters

| | |
|-------------------------------------------------------|-------|
| | R\$ |
| <i>Cod, onions, bell pepper ...</i> | |
| Our green soup with shrimp | 65.00 |
| <i>Tuna, olive oil, anchovies ...</i> | |
| Tuna "Tonatto" | 83.00 |
| <i>Pork, mushrooms, beets ...</i> | |
| Smoked pork knee ravioli, foie-gras and beet textures | 86.00 |
| <i>Crayfish, crab, caviar ...</i> | |
| Crayfish, tartar and "kalamansi" | 96.00 |

Fish

| | |
|-------------------------------------------------------|--------|
| | R\$ |
| Fish of the day selected by the Chef | 98.00 |
| <i>Cod, coconut, baroa ...</i> | |
| Cod-fish confit with onion and mashed baroa | 108.00 |
| <i>Sandperch, shellfish, saffron, potatoes ...</i> | |
| Sandperch "Land and Sea" | 116.00 |
| <i>Rock lobster, rice, bell pepper...</i> | |
| Rock lobster with fennel in textures and citrus sauce | 127.00 |

Meat

| | |
|-----------------------------------------------------------------------|--------|
| | R\$ |
| <i>Organic chicken, vegetables, sparkling wine...</i> | |
| Organic chicken "Zambezi" | 89.00 |
| <i>Steer, potato, horseradish ...</i> | |
| Oxtail with foie gras and smoked eel | 95.00 |
| <i>File-mignon, conchiglioni, rosemary ...</i> | |
| Lamb ragu with cous-cous and "tsatsiki" | 110.00 |
| <i>Suckling pig, passion fruit, tomato.</i> | |
| Low temperature Suckling pig with tomato chutney and pont-neuf potato | 127.00 |

Desserts

| | |
|---------------------------------------------------|-------|
| | R\$ |
| Apple with crunchy honey and rum raisin ice cream | 44.00 |
| Symphony of pineapple with coco ice cream | 50.00 |
| "Ferrero" Eleven Rio with hazelnut ice cream | 50.00 |
| Passion fruit soufflé with ice cream of cumaru | 50.00 |

"A natureza é a perfeição. A minha missão é extrair dela a melhor matéria prima, sentir os aromas, provar os sabores e texturas para assim imprimir a magia da simplicidade e elegância à minha cozinha"

Bem-vindos ao universo de Joachim Koerper.



MENU

Amuse-bouche

Santiago Cattacini (Brasil)

Crayfish, tartar and "kalamansi"

Tomero Torronte 2015 (Argentina)

Our green soup with shrimp

Tomero Torronte 2015 (Argentina)

Fish of the day selected by the Chef

Quinta de Alorna 2016 Sauvignon Blanc (Portugal, Alentejo)

Rock lobster with fennel in textures and citrus sauce

Paulo Laureano Reserva (Portugal, Alentejo) Antoro Voz

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

Mar de Lisboa Tinto Roriz Touriga Nacional, Tourego França

Pré-dessert

"Ferrero" Eleven River with hazelnut ice cream

Porto Cere Mony Tawny

"Mignardises"

eleven
RIO