

"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 summer of Joachim Koerper.

Eleven Menu

“Saltimbocca 2017”

Fish ceviche with watermelon and strawberry gazpacho

Fish of the day selected by the Chef

Or

File mignon with mushroom ravioli and dried tomato

"Dessert"

Pineapple brulee with ice cream of coconut

"Mignardises"

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

Taste Menu

Crayfish with pig's knee and "kalamansi"

Tuna "The arrival the scents of India to praça do comércio"

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

“Shoulder rossini new version”

"Dessert"

Chocolate ganache with textures of tangerine

"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

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

Starters

	R\$
<i>Fish, Watermelon, Strawberry ...</i>	
Fish ceviche with watermelon and strawberry gazpacho	65.00
<i>Vitela de leite, Pipoca, Salvia ...</i>	
"Saltimbocca 2017"	83.00
<i>Tuna, Squid, cous-cous ...</i>	
Tuna "The arrival the scents of India to praça do comércio"	86.00
<i>Crayfish, Kalamansi, Pig ...</i>	
Crayfish with pig's knee 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>Shellfish, Potatoes, Green Peppers ...</i>	
Our fish and shellfish stew	116.00
<i>Rock lobster, parmesan, bacon ...</i>	
Rock lobster with risotto of spaghetti carbonara and Basil will	127.00

Meat

	R\$
<i>Lamb, polenta, "tsatsiki" ...</i>	
Lamb ragu with creamy polenta and "tsatsiki"	95.00
<i>Shouder, maça, potato...</i>	
"Shoulder rossini new version"	115.00
<i>File mignon, ravioli, Sun-dried tomatoes.</i>	
File mignon with mushroom ravioli and dried tomato	115.00
<i>Suckling pig, passion fruit, tomato.</i>	
Low temperature Suckling pig with tomato chutney and pont-neuf potato	127.00

Desserts

	R\$
"Gin Tonic" with ice cream yogurt and cucumber	50.00
Pineapple brulee with ice cream of coconut	50.00
Chocolate ganache with textures of tangerine	50.00
Passion fruit soufflé with ice cream of cumaru	50.00