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HERDADE
MALHADINHA
NOVA



FOOD LOVE FEST

1 NIGHT EXPERIENCE
& 8-HAND DINNER

FROM MARCH 22 TO 23, 2025



RELAIS &
CHATEAUX

MICHELIN
2025


GASTRONOMIA
SUSTENTÁVEL



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FOOD LOVE FEST SPECIAL PROGRAM

MARCH 22-23, 2025
(1 NIGHT EXPERIENCE)

Herdade da Malhadinha Nova joins the initiative promoted by *Turismo do Alentejo*, the *Food Love Fest*, in a gastronomic experience with eight hands. We invite Chef Dieter Koschina (2 Michelin stars) to bring his talent to the kitchen alongside the creativity of Chef Joaquim Koerper (1 Michelin star) & Cintia Koerper, who have been leading our gastronomic project since 2010, and Chef Rodrigo Madeira, who began his career with Chef Joaquim Koerper at Eleven and later at Herdade da Malhadinha Nova, where together they have promoted Alentejan and Portuguese cuisine.

This initiative is particularly meaningful this year as we renew our Green Star from the *Michelin Guide*, an award recognizing restaurants that stand out for their sustainable contribution to gastronomy.

Since opening our restaurant in 2008, we have been committed to a cuisine that values product selection, precise execution, and intelligent flavor combinations, using ingredients from our own estate whenever possible and prioritizing local producers. Because we seek a more sustainable cuisine, tourism, and world.

Sharing this passion for gastronomy represents for us the ultimate achievement and the foundation for this 2-day Thematic Program, in which each day is dedicated to one of the essential pillars of Herdade da Malhadinha Nova: Sustainability, Nature, and Sharing.



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THE CHEFS



Resident Chef

Joachim Koerper 🌿🌿

Executive Chef at Malhadinha

After starting his career in his native country Germany, Chef Joaquim Koerper worked in France, Spain, and Brazil, before settling in Portugal at Eleven, a Michelin-starred restaurant.



Resident Chef

Cintia Koerper 🌿🌿

Executive Pastry Chef at Malhadinha

Originally from Brazil, Chef Cintia Koerper, our pastry chef, inherited her passion for cooking from her mother, who taught her the first recipes. These experiences and memories inspire her creations.



Guest Chef

Dieter Koschina 🌿🌿

Chef at Vila Joya

In 1991, Dieter Koschina moved from Austria to the Algarve, perfecting his culinary art. After winning his first Michelin star in 1995 and his second in 1999, Chef Koschina and his team elevated Vila Joya to international acclaim.



Guest Chef

Rodrigo Madeira

Executive Sous Chef at Discover Land Company

Rodrigo Madeira, a winner of the Young Career Award at the Hospitality Education Awards, began his career at Hemingway in Cascais, working alongside Chef Joaquim Koerper at Eleven, and later at Herdade da Malhadinha Nova, where they jointly promoted Alentejo and Portuguese gastronomy.

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DAY 1 CUISINE & SUSTAINABILITY SATURDAY, 22 MARCH

*The essence of Malhadinha Nova and its fundamental pillar is Sustainability,
which is deeply embedded in our daily culinary practices.
On this first day, we introduce you to our history, wines, and gastronomy.*

From 3:00 PM – Arrival at Herdade da Malhadinha marked by a unique and welcoming gastronomic experience, featuring our traditional Alentejo bread with black pork chorizo, paired with exclusive estate wines.

5:00 PM – Jeep tour through the vineyards, followed by a visit to our winery to discover the winemaking process, ending with a wine tasting in the Barrel Cellar, where the unique atmosphere and woody aromas enhance the experience.

7:30 PM – Reception for dinner with a refreshing cocktail and a selection of sophisticated canapés.

8:00 PM – 8-Hands Dinner at the Organic & Inspired Cuisine Restaurant. Chef Joaquim Koerper invites Chefs Dieter Koschina and Rodrigo Madeira to present a special menu, blending their creativity with Malhadinha's organic and self-sufficient production, featuring our olive oil, honey, grains, meats, vegetables, and fruits grown on the estate.



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8 HAND MENU
4 MICHELIN STARS

COUVERT

Our sourdough bread, Alentejo bread crisps, organic Galega olive oil from Malhadinha, butter with fleur de sel and red wine, Pata Negra DOP ham, and Serpa cheese.

AMOUSE BOUCHE

Chef Rodrigo Madeira

Tuna and beetroot textures

Chef Joachim Koerper

Mille-feuille of free-range chicken

Chef Dieter Koshina

Foie Gras

Malhadinha Bruto Natural Rosé 2017

STARTER

Chef Joachim Koerper

Algarve's scarlet shrimp - Hoax scarlet shrimp ravioli, it's emulsion, Granny-Smith apple, turnip and lime caviar

Teixinha Field Blend White 2022

MAIN COURSES

Chef Dieter Koshina

Red Mullet - Squid and Espelette pepper vinaigrette

Malhadinha White 2021

Chef Rodrigo Madeira

Alentejano DOP Beef Loin - Smoked barley, wild mushrooms, and Alentejo truffles

Menino António Red 2021

DESSERT

Chef Cintia Koerper

Apple tart and green apple ice cream

Late Harvest 2018

(Exclusive wine selection included in the menu)

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DAY 2
NATURE
SUNDAY, MARCH 23

Nature and importance of respecting its entirety is one of the main values we aim to pass on to our family, to future generations, and to all those who visit us through Malhadinha Nova.

8:30 AM – 11:00 AM – Breakfast featuring organic and estate-grown products, with a stunning view of the Alentejo plains.

11:00 AM – Visit to the animals and gardens of the estate, an immersive experience in sustainable agriculture. Guests will learn about responsible farming and nature conservation and can participate in harvesting fresh vegetables, experiencing the authentic taste of local products.

12:30 PM – Traditional lunch at Herdade da Malhadinha Nova's restaurant, featuring authentic Alentejo dishes, prepared with local ingredients and traditional recipes, crafted by our head cook – Vitalina Santos.



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EXPERIENCE PRICE

Experience per person based on double occupancy:

€500 per person (double room at Monte da Peceguina)

€525 per person (junior suite at Monte da Peceguina)

€550 per person (suite at Monte da Peceguina)

€650 per person (Casa do Ancoradouro)

€700 per person (Casa das Pedras)

€775 at Casa das Artes e Ofícios [Minimum occupancy of 4 people]

€775 at Casa da Ribeira [Minimum occupancy of 6 people]

0-3 years free / 4-6 years €100 / 7-12 years €150.

[Includes] 1-night accommodation. All meals and drinks mentioned in the program
All activities mentioned in the program. Welcome package in all rooms: wine, estate fruit, tile with cured sheep cheese, homemade jam and Alentejo bread.

[Excludes] All beverages during meals (except those specified in the program)

[Special Offers] Late check-out available upon request.

[Notes] Outdoor activities are subject to weather conditions. In case of adverse conditions, an equivalent experience will be provided.

[Payment & Cancellation Policy] 50% pre-payment required to confirm booking.
Cancellation up to 15 days before the event: 50% of the total booking is charged.
Cancellation within 7 days or no-show: 100% of the booking is charged.

[1] – Spa treatments not included in the program – available upon additional payment and booking.

