Fort Nassau
RESTAURANT

STARTERS

Couscous salad with Burrata cheese, dried tomato, prosciutto, ripe olives, locally grown micro basil**
Couscous salade met Burrata kaas, zongedroogde tomaat, prosciutto, olijven, lokaal gekweekte micro basilicum
– 25.00

Home made ravioli of pumpkin in truffle sauce, crisp Coppa Stagionatto ham, Parmesan shavings**
Huisgemaakte ravioli van pompoen in truffel saus, knapperige Coppa Stagionatto ham, Parmezaan schaafsel
– 27.50

Rouleaux of beef carpaccio, Parmesan fritters, beet chips, jalapeño mayo
Rouleaux van runder carpaccio, Parmezaan koekjes, bieten chips, jalapeño mayo – 32.50

Roasted red beet carpaccio, goat cheese croquettes, orange vinaigrette, pearl onions
Carpaccio van geroosterde rode biet, geitenkaas kroketjes, sinaasappel vinaigrette, zilveruitjes – 27.50

Caribbean ceviche of swordfish, tamarind-cilantro vinaigrette, green apple, sugared bacon**
Caraïbische ceviche van zwaardvis, tamarinde-koriander vinaigrette, groene appel, gesuikerde spek – 23.50

Escargots in herb butter in a potato tulip, celery-parsley salad, quail egg, bacon, Parmesan chip
Escargots in kruidenboter in een aardappel tulp, selderij-peterselie salade, kwartelei, spek, Parmezaan chip – 27.50

Shrimp duo; Dutch shrimp with Thousand Island dressing, grilled jumbo shrimp with chipotle sauce
Garnalen duo; Hollandse garnaal met Thousand Island dressing, gegrilde jumbo garnaal met chipotle saus – 35.00

Tartare of salmon, fried caper berries, piccalilli sauce, cucumber, Daikon cress
Zalm tartaar, gefrituurde kappertjes, piccalilly saus, komkommer, Daikon tuinkers – 24.50

SOUPS

Seafood soup, coconut cream, lemongrass, ginger, cilantro
Zeevruchten soep, kokosnoot crème, limoengras, gember, koriander – 21.00

Dijon mustard soup, smoked duck breast, pine nuts, chives**
Dijon mosterd soep, gerookte eendenborst, pijnboompitten, bieslook – 19.50

ENTREES

Grilled shrimp in garlic cream sauce, colored vegetable spaghetti, cassava croquettes, baby arugula
Gegrilde garnaal in knoflook roomsaus, gekleurde groenten, spaghetti, cassava kroketten, baby rucola – 47.50

Grilled 10 oz. U.S. choice strip loin steak marinated in citrus Rosemary oil, roasted garlic, double fried baked potato
Gegrilde 10 oz. biefstuk gemarineerd in citrus Rozemarijn olie, geroosterde knoflook, dubbel gebakken aardappel
– 72.50

Pork tenderloin wrapped in bacon, apricot – habanero compote, savory sweet potato pie
Varkenshaas in spek omwikkeld, abrikozen-habanero compote, hartige taart van zoete aardappel – 42.50

Panko coated chicken breast stuffed with prunes, green plantain-ginger mash, teriyaki glazed spring onions
Gepaneerde kippenborst gevuld met pruimen, puree van groene banaan en gember, teriyaki geglazuurde lente-uitjes
– 39.50

Steamed codfish with prosciutto chips, polenta with anise seed, tempura of leek, sauce of mustard grains
Gestoomde kabeljauw met prosciutto chips, polenta met anijs zaad, tempura van prei, mosterd granen saus – 54.00

Grilled lamb cutlets, 'tarte tatin' of cherry tomatoes and ripe olives, sweet potato fries with Rosemary sea salt, roast garlic jus
Gegrilde lamskoteletjes, 'tarte tatin' van cherry tomaten en rijpe olijven, friet van zoete aardappel met Rozemarijn zeezout, jus van geroosterde knoflook – 69.50

Grilled 8 oz. beef tenderloin steak topped with Gorgonzola, chili basil butter, grilled white onions, Portobello, truffled polenta
Gegrilde 8 oz. ossenhaas biefstuk bedekt met Gorgonzola blauwe kaas, chili basilicum boter, gegrilde witte ui, Portobello, truffel polenta – 59.50

Caramelized fillet of Norwegian salmon, creamy leek, caramelized bacon, ripe olive risotto, Pernod reduction
Gekarameliseerde filet van Noorse zalm, romige prei, gekarameliseerde spek, zwarte olijven risotto, Pernod reductie – 54.00

Medley of Caribbean Sea fish; red snapper on pumpkin puree, mahi mahi filet on ripe olive risotto and tuna tetaki on seaweed, passion fruit 'beurre blanc' with dill
Medley van Caraïbische vis; red snapper op pompoenpuree, mahi mahi filet op zwarte olijven risotto en tuna tetaki op zeewier, passievrucht 'beurre blanc' met dille – 52.50

** Also available as vegetarian dish
Prices are in Antillean Guilders and include 9% sales tax

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DESSERTS

Chocolate-guava truffle, white chocolate and candied ginger mousse, pistachio sauce
Chocolade-guave truffel, witte chocolade en geconfijte gember mousse, pistache saus – 19.50

Tiramisu, Curaçao coffee liquor, orange zest, ground coffee
Tiramisu, Curaçao koffie likeur, sinaasappelschil, gemalen koffie – 18.75

Roasted red beet and passion fruit soup, vanilla ice cream, walnut, poppy seed snap
Geroosterde rode biet en passievrucht soep, vanille ijs, walnoten, maanzaad kletskop – 16.50

Dutch style apple pie, roasted nut mélange, vanilla bean anglaise, dulce de leche ice cream
Hollandse appeltaart, geroosterde noten mélange, vanille anglaise, 'dulce de leche' ijs – 17.50

Crème brûlée, limoncello and lemongrass, fresh blackberry
Crème brûlée, limoncello en limoengras, verse braambes – 17.50

Fresh exotic fruits, orange sherbet ice, wild berry coulis
Vers exotisch fruit, sinaasappel sorbet ijs, coulis van wilde bes – 17.50

Cheese board, selection of 5 international cheeses, raisin bread, fig compote
Kaasplankje, selectie van 5 internationale kazen, rozijnenbrood, vijgencompote – 27.50

COFFEE & TEA

Coffee	5.00
Cappuccino	5.50
Cafe Latte	5.50
Espresso	6.00
Latte Macchiato	6.00
Tea	5.00

SPECIALTY COFFEES

Fort Nassau Coffee	
Ponche Crema and Frangelico	16.50
Irish Coffee	
Irish Whisky	14.75
French Coffee	
Grand Marnier	14.75
Italian Coffee	
Amaretto di Saronno	14.75
Spanish Coffee	
Tia Maria	14.75

LIQUORS

Amaretto Di Saronno	12.50
Baileys	12.50
Cointreau	12.50
Drambuie	12.50
Frangelico	12.50
Grand Marnier	12.50
Kahlua	12.50
Liquor 43	15.00
Pernod	10.00
Sambuca	12.50
Tia Maria	12.50
Limoncello	12.50

DESSERT WINES

	GLASS	BOTTLE
Domaine Laporte		
Muscat de Rivesaltes, 2011	15.50	155.00
Muscat a petits grains, France		
Toro Albalá	17.50	175.00
Don PX Pedro Ximenez, 2008		
Montilla - Moriles, Spain		

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