

The logo for Fort Nassau Restaurant features the name 'Fort Nassau' in a large, ornate, brown script font. Below it, the word 'RESTAURANT' is written in a smaller, brown, all-caps serif font, enclosed within a decorative, curved banner.

Fort Nassau

RESTAURANT

LUNCH MENU

SOUPS

Creamy soup of red bell pepper with crisp pancetta	18.00
Mustard soup with smoked chicken and pine nuts	15.00

SALADS

Caesar salad with anchovies, croutons, egg, bacon and parmesan cheese	20.00
with chicken	25.75
with shrimps	29.50
Oriental Beef salad with bell pepper, mushroom, bean sprouts and cashew nuts	28.50

SANDWICHES

Carpaccio Classic with Parmesan cheese, capers and pesto mayonnaise	22.25
Smoked Salmon with dill mayonnaise, rucula, capers and red onion	22.25
Fort Nassau 'Burger' with cheese, bacon, side salad and French fries	25.75
Steak Sandwich with mushroom, onion and gouda cheese, French fries	26.50

PASTA

Cannelloni with spinach and ricotta, roast garlic, mace and Parmesan cheese	29.50
Penne Rigate with salmon, leek, ripe olives, capers and creamy tomato sauce	34.25

MAIN COURSE

Grilled Tenderloin steak with cassava croquettes, green beans and port jus	45.00
Garlic Shrimps on spinach with green peppercorn polenta	46.25
Tempura battered Fish fillet with steamed vegetables, red skin potatoes, ravigotte sauce	40.25
Mediterranean Chicken breast with 'Parma' ham & Manchego cheese	37.75

DESSERTS

Italian Tiramisu with coffee, Amaretto and orange zest	17.50
Home made Apple pie with vanilla ice cream	17.50
Assorted ice cream	16.25

Prices are in Antillean Guilders and include 9% sales tax

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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 Stagionato ham, Parmesan shavings**
Huisgemaakte ravioli van pompoen in truffel saus, knapperige Coppa Stagionato 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

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

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**
Caribische ceviche van zwaardvis, tamarinde-koriander vinaigrette, groene appel, gesuikerde spek – 23.50

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, limoen gras, gember, koriander – 21.00

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

ENTREES

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

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

Lamb fillet in green plantain crust, garlic milk, persillade, turnips, pappardelle
Lamsfilet in groene bakbanaan korst, knoflook melk, persillade, knolraap, pappardelle – 69.50

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

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

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

Medley of Caribbean Sea fish; red snapper, mahi mahi and tuna, passion fruit 'beurre blanc' with dill
Medley van Caribische vis; red snapper, mahi mahi en tonijn, passievrucht 'beurre blanc' met dille – 52.50

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Fort Nassau

RESTAURANT

DESSERTS & COFFEES

DESSERTS

Chocolate Truffles with Blue Curaçao and coconut flakes on cream with strawberries	20.00
Tiramisu with grind coffee and orange zest	18.75
Charlotte of Passion Fruit with Jamaican flower coulis	18.75
Apple pie with 'Dulce de leche' Ice cream and vanilla sauce	17.50
Crème Brulee with Curaçao liqueur and poached peach	17.50
Fresh Exotic Fruits with orange sherbet ice and wild berry coulis	17.50
Cheese (ask your waiter for availability)	

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

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