

# 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 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, 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 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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## 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
<b>Domaine Laporte</b>		
<b>Muscat de Rivesaltes, 2011</b>	15.50	155.00
Muscat a petits grains, France		
<b>Toro Albalá</b>	17.50	175.00
<b>Don PX Pedro Ximenez, 2008</b>		
Montilla - Moriles, Spain		