



STARTERS

- **Black quinoa and spinach salad** | truffle-goat cheese croquettes | salted pecans blackberry | tamarind vinaigrette – 25.00
 - Asian salmon tartare** | sweet 'n sour cucumber and radishes | black sesame seed seaweed mayonnaise | cassava chips | soy caviar – 26.00
 - Beef carpaccio** | arugula | Parmesan cheese | pine nuts | capers | black pepper micro basil | truffle and basil mayo – 32.50
 - **Dijon mustard soup** | smoked duck breast | pine nuts | chives – 19.00
- Tasting** of the above starters for two people – 54.00

MAIN COURSE

- **Homemade ravioli of pumpkin in truffle sauce** | crisp Coppa Stagionata ham baby vegetables | roasted almonds | Parmesan shavings – 38.50
- Grilled shrimp in garlic cream sauce** | colored vegetable julienne | cassava croquette | baby arugula – 47.50
- Caramelized fillet of Norwegian salmon** | creamy leek | caramelized bacon | herb risotto | Pernod reduction – 54.00
- Grilled tenderloin 8 oz.** | horseradish butter | potato and ripe olive gratin | red bell pepper cream grilled Cipollini onion | roasted garlic sauce – 59.50
- ** ● **Grilled lamb chops with mint gremolata** | double fried baked potato | celery sour cream mixed mushrooms | roasted garlic sauce – 69.50 (vegetarian option – 48.50)

DESSERT

- No bake chocolate tarte** | Oreo crust | walnut, pecan and honey | passion fruit coulis white chocolate and candied ginger mousse – 19.50
 - Dutch style apple pie** | roasted nut mélange | vanilla bean anglaise | dulce de leche ice cream – 17.50
 - Crème brûlée** | limoncello and lemongrass | fresh blackberry – 17.50
- Dessert tasting** for two – 28.00

● Vegetarian ● Also available as vegetarian dish ** Lamb will be substituted by smoky bbq flavoured tofu
Before you order! Please notify our wait staff if you have allergies or intolerances to any kind of food.

Prices are in Antillean Guilders and include 9% sales tax