



FORT FAVORITES MENU

SALADS

Black quinoa and spinach salad | salted pecans
blackberry | tamarind vinaigrette – 22,50

add chicken – 6,00

add 2 goat cheese truffle croquettes – 8,00

add smoked salmon – 11,00

Creole spiced breaded local Lionfish | mango,
avocado, red onion & cilantro salsa | green tabasco
aioli corn tortilla chips – 27,50

Asian salmon tartare | sweet 'n sour cucumber and
radishes | black sesame seed | seaweed
mayonnaise | cassava chips | soy caviar – 26,00

SOUP

Dijon mustard soup | smoked duck breast | pine
nuts | chives – 19,50

PASTA

Linguinetti sundried tomato tapanade | basil
olives | pine nuts | arugula | mozzarella | grilled
ciabatta & aioli – 23,50

add chicken – 6,00

add cajun shrimp – 9,00

add salmon – 11,00

Homemade ravioli of pumpkin | truffle sauce
crisp Coppa Stagionata ham | seasonal vegetables
| Parmesan shavings – 38,50

SANDWICHES

Ciabatta with seared herbed salmon
caramelized bacon | romaine & arugula
sesame | pickled cucumber sriracha
mayonnaise – 26,50

Maria's Jamaican jerk chicken | grilled
focaccia bacon-mango-green onion chutney
fresh tomato jam | plantain chips – 22,50

Rib eye hamburger | caramelized bacon
blue cheese | guava-chipotle BBQ sauce
Italian bun | Parmesan 'funchi' fries – 28,50

Baguette Steak | yellow bell pepper | red
onion | mushroom | Gouda cheese | fried
cajun onion rings | truffle sauce – 27,50

SIDE DISHES

French fries – 6,50

Cassava croquettes – 7,50

Vegetable medley – 9,50

Parmesan polenta fries – 7,00

Side salad – 7,50

Fort Nassau

RESTAURANT

WARM DISHES

Grilled shrimp in garlic cream sauce | colored vegetable julienne | cassava croquette | baby arugula – 47,50

Caramelized fillet of Norwegian salmon | creamy leek | sweet bacon | herb risotto | Pernod reduction – 54,00

Pork tenderloin & bacon | Ras el hanout | curry ginger curd | couscous with pumpkin and sunflower seeds | apricot compote with dates and dried cranberries – 45,00

Grilled tenderloin 8 oz. | horseradish butter potato and ripe olive gratin | red bell pepper cream | grilled Cipollini onion | roasted garlic sauce – 59,50

DESSERTS

No bake chocolate tarte | Oreo crust | walnut, pecan and honey | salted caramel sauce | caramel popcorn – 17,50

Dutch style apple pie | roasted nut mélange vanilla bean anglaise – 15,50

Coconut chia seed panna cotta | exotic fruit sugared pecans | passion fruit syrup – 18,50

TAPAS BOX for 2-3 pers. – 92,50

Black olive tapenade | aioli | 'Heksenkaas' (cream cheese, herbs & garlic) | homemade Focaccia crostini's | banana & cassava chips chili & herb roasted nuts

Herb marinated cheese & mushroom | olives semi dried cherry tomato's | pickles | truffle-goat cheese croquette

Mackerel salad | garlic shrimps | salmon tartar | spicy chicken wings | 'monk balls' in whisky sauce | lamb merguez w/ guava BBQ sauce

FORT FLAVORS BOX for 2-3 pers. – 235,00

Black quinoa and spinach salad | goat cheese truffle croquette

Asian salmon tartare | seaweed mayonnaise soy caviar | sweet & sour cucumber & radish

Dijon mustard soup | smoked duck breast pine nuts | chives

Grilled shrimp in garlic cream sauce colored vegetable julienne

Caramelized fillet of Norwegian salmon creamy leek | caramelized bacon | herb risotto | Pernod reduction

Pork tenderloin & bacon | Ras el hanout curry ginger curd | couscous with pumpkin and sunflower seeds | apricot compote with dates and dried cranberries

No bake chocolate tarte | Oreo crust | walnut, pecan and honey | salted caramel sauce