



LUNCH MENU

SOUPS

- **Dijon mustard soup** | smoked duck breast | pine nuts | chives – regular 19.50 – small 12.75

SALADS

- **Caesar salad** | anchovies | croutons | egg | bacon | Parmesan cheese – 20.00
with chicken – 6.00 | Cajun shrimp – 9.00
- **Black quinoa and spinach salad** | salted pecans | blackberry | tamarind vinaigrette – 22.50
with chicken – 6.00 | 2 goat cheese truffle croquettes – 8.00 | smoked salmon – 11.00
- Creole spiced breaded local lion fish** | mango, avocado, red onion & cilantro salsa | green tabasco aioli | corn tortilla chips – 29.00
- Teriyaki chicken salad** | snow peas | mushroom | bean sprouts | peanuts | ginger & sesame vinaigrette – 26.00
- Latin beef salad** | tenderloin | chimichurri | charred baby corn | roasted yellow and red bell pepper
avocado | tomato | red onion | cilantro | yuca chips – 28.50
- NEW** **Poke bowl** | quinoa | seaweed salad | avocado | radish | cucumber | edamame | carrot
arugula | sesame & ginger vinaigrette – 24.50
add salmon tartare – 11.00 | teriyaki chicken or tofu – 7.50 | tempura shrimp – 9.00

SANDWICHES

- NEW** **Steak & cheese** | baguette | sauteed yellow bell pepper | red onion & portobello | Gouda cheese | fried Cajun onion
truffle sauce – 27.50
- Seared herbed salmon** | ciabatta | 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
- **NEW** **Brie** | waldkorn bread | grilled zucchini | nuts | honey – 23.00
add caramelized bacon – 3.00
- Beef carpaccio** | Italian bun | arugula | Parmesan cheese | pine nuts | capers | black pepper | pesto mayo – 24.50
- Rib eye hamburger** | Italian bun | caramelized bacon | blue cheese | guave-chipotle BBQ sauce | Parmesan 'funchi' fries – 28.50

WARM

- **NEW** **Linguinetti** | sundried tomato tapenade | olive oil | mozzarella | basil | ripe olives
pine nuts | arugula | grilled ciabatta & aioli – 28.50
with chicken – 6.00 | Cajun shrimp – 9.00 | salmon – 11.00
- Grilled tenderloin steak** | truffle salt & butter | chili mushroom & snow peas | parmesan funchi fries | pan jus – 47.50
- Seared salmon fillet** | mint parsley lemon gremolata | Pancetta cream | yuca croquettes | wokked baby vegetables – 46.00
- NEW** **Creamy garlic shrimps bowl** | mixed aromatic purple rice & Jasmin rice | sauteed local rainbow chard – 43.50

SIDE DISHES

French fries – 6.50	Cassave croquettes – 7.50	Vegetable medley – 6.50
Sweet potato fries – 8.00	Parmesan polenta fries – 7.00	Side salad – 7.50

DESSERTS

- No bake chocolate tarte** | Oreo crust | walnut, pecan and honey | white chocolate and candied ginger mousse
salted caramel sauce | caramel popcorn – 19.50
- Dutch style apple pie** | roasted nut mélange | vanilla bean anglaise – 12.50
with dulce de leche ice cream – 17.50
- Crème brûlée** | limoncello and lemongrass | fresh blackberry – 17.50
- Coconut chia seed panna cotta** | exotic fruit | sugared pecans | passion fruit syrup – 18.50
- Assorted ice cream** | 2 scoops – 12.00 | 3 scoops – 17.00

- Vegetarian
- Also available as vegetarian dish

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. US\$ exchange rate is 1.75