

Appetizers, voorgerechten

Home made bread, huisgemaakt brood Served with olives, salsa verde, herb butter.	\$5.75
Onion rings, uien ringen Served with garlic and sweet chili sauce.	\$8.00
Mushrooms, champignons Your choice: Au gratin (cheese) or in garlic oil.	\$10.25
Beef carpaccio, rundvlees carpaccio Pine seeds, parmesan cheese and pesto mayonaise.	\$11.75
Wrapped goat cheese, spek en geitenkaas Bacon wrapped with honey and peacan nuts	\$11.75
Avocado and Shrimps Crème from sweet potato, avocado, shrimp and cumin.	\$11.75
Fish trio, vis trio Smoked salmon, baby shrimps and Wahoo sashimi	\$12.75

Appetizers to share (2pers)

Chacuterie platter, Charcuterie proeverijtje Different warm and cold cuts.	\$21.75
Fish platter, vis proeverijtje Different warm and cold cuts of fish/seafood	\$21.75
I couldn't choose, ik kan niet kiezen Mix from both platters.	\$21.75

Soups, soepen

French onion, Franse ui

Traditional with Gruyere cheese \$8.50

Pumpkin, pompoen

Served with goat cheese and chorizo \$8.75

Shrimp Bisque

Creamy bisque from fresh shrimps \$9.50

Salads, salades

Small salads are the size of an appetizer. Big salads like a maincourse.

Kleine salades zijn voorgerechten. Grote maaltijdsalades.

	Small	Big
<i>Bonairian Salad, Bonairiaanse salade</i>		
<i>Garden salad with goat cheese, beet root, walnuts and Cadushy orange dressing</i>	\$11.75	\$18.75
<i>Teriyaki</i>		
<i>Garden salad, your choice beef or chicken</i>	\$13.75	\$21.75

Vegetarian, vegetarisch

Fajita's

Vegetables, tofu, served with a salad \$20.75

Pasta (spaghetti)

Arugula, pine seeds, parmesan cheese, basil, tomato sauce \$19.75

Main course meat, vleesgerechten

Most of our maincourses come with a choice of mushroom-, pepper- or red wine sauce, vegetables, and one side order (see bottom right page)

Chicken sate, kipsate

Marinated chicken with Dutch peanut butter sauce \$19.75

Fajita, beef or chicken

Wraps, vegetables, served with salad \$20.75

Schnitzel

Pork schnitzel with onions, mushrooms and bacon \$22.75

Meat trio, vlees trio

Beef tenderloin, chicken and pork tenderloin \$23.75

Stuffed porktenderloin, gevulde varkenshaas

Wrapped in bacon, filled with brie cheese \$24.50

Steak & Ribs, biefstuk & ribs

Marinated Spare Ribs & flat iron steak \$24.75

Beef tenderloin, ossenhaas

8zo/200gr \$26.75

Ostrich steak, struisvogelbiefstuk

8oz/200gr filet from New Zealand \$26.75

Joe's steak

A 16oz/450gr Flat iron steak \$27.25

Friberne

***Friberne, the Dutch pork, selected on their quality!
The pigs get a blend of roughage and herbs, the pigs love
rooting in this blend. This mix consists oak, bark, juniper,
thyme, garlic and chestnuts.***

Spare Ribs (full slap)

Yes they will fall of their bone!

\$23.50

Pulled Pork

Pulled pork on a salad with fresh vegetables.

\$23.75

Fish dishes, visgerechten

Catch of the day, vangst van de dag

Served with risotto and fresh vegetables.

\$24.50

Red Snapper filet

With a green herb crust

\$24.75

Peeled Shrimps, gepelde gamba's

Shrimps with head & tail, marinated with garlic oil.

\$24.75

Side orders, bijgerechten

Potato's au gratin,

French Fries,

Pasta Garlic oil,

Garden salad

Extra plate including a side order

\$4.50

***Separate checks available prior ordering,
Maximum 3 separate checks per table***

Desserts, nagerechten

Dame Blanche

Vanilla ice, warm chocolate sauce, whipped cream \$7.50

Coupe Warm Cherries

Vanilla ice, warm cherries and whipped cream \$8.75

Crème Brulee

Home made traditional style \$9.50

Chocolate Lava Cake

Takes 15 min oven time \$9.75

Cheese cake

White chocolate with a “bastogne” bottom \$9.75

Tasting from Belgium pralines

Different flavors created by Beau Choco \$7.50

Dessert Cocktails

Espresso martini or Chocolate kiss \$8.50

Cheese platter, kaasplankje

Let us surprise you with different cheese from all around the world \$13.50