

DINNER

STARTERS

HOLY MACKEREL

peeled and seared mackerel | plantain chips | avocado | kumquat | corn

38,50

BURRATA

creamy burrata | red onion | grilled zucchini | bloody mary tomato

37,50

LITTLE GEM

pickled and seared little gem lettuce | pistachio cream | curdled yoghurt | crispy brioche | soy dressing

28,50

STEAK TARTARE

classic steak tartare | bonito flakes | egg yolk | crème fraîche | crispy nori

36,50

BIJBLAUW BRISKET

slow-cooked brisket | celeriac purée | coffee | bacon & walnut crumble | caramelized onion | apple-whiskey glaze

37,50

CEVICHE

in passionfruit marinated corvina | mango | ponzu dressing | sweet and sour red onion

34,50

MAINCOURSES

RISOTTO, WHAT ELSE

truffle risotto | almond | poached egg | parmesan crisp | herb oil

45,00

TENDERLOIN

seared tenderloin | eggplant cream | miso | charred scallions | sugar snaps

57,50

MAHI MAHI

seared mahi mahi | crispy baby potatoes | olives | rollmops | little gem | vadouvan foam

52,50

CÔTE DE BOEUF FOR TWO

seared côte de boeuf | green salad | piment mayo | french fries | bearnaise | veal jus

140,00

CAULIFLOWER

roasted cauliflower | pomegranate | tahine | chimichurri | beurre blanc | smoked almond

48,00

CATCH ME

fresh catch of the day | fennel salad | couscous | sriracha beurre blanc

52,00

LITTLE LAMBY

slow-cooked lamb shank | greek yogurt | lentil salad | charred papaya

59,50

chef's menu

2 courses 90,00 p.p.

3 courses 110,00 p.p.

4 courses 130,00 p.p.



glutenfree



vegan or can be made vegan

side dishes

french fries	9,50
sweet potato fries	14,50
green salad	15,00
roasted cauliflower	20,00
truffle risotto	21,50



check out our other menus and behind the scene footage online via our socials

all our prices are in Caribbean Guilders and incl 9% sales tax

DINER

VOORGERECHTEN

HOLY MACKEREL

gepelde en gebrande makreel | plantain chips | avocado | kumquat | mais

38,50

BURRATA

romige burrata | rode ui | gegrilde courgette | bloody mary-tomaat

37,50

LITTLE GEM

gebakken little gem | crème van pistache | hangop met dille | krokante brioche | kruidenpluk | soja-dressing

28,50

STEAK TARTARE

klassieke steak tartaar | bonito flakes | crème fraîche | eidooier | nori chip

36,50

BIJBLAUW BRISKET

langzaam gegaarde rundborst | crème van knolselderij | koffie | bacon & walnoot crumble | lak van appel en whiskey

36,50

CEVICHE

in passievrucht gegaarde corvina | mango | ponzu dressing | zoutzure rode ui

32,50

HOOFDGERECHTEN

RISOTTO, WHAT ELSE

truffel risotto | amandel | gepocheerd ei | chip van parmezaan | kruidenolie

45,00

TENDERLOIN

gebakken ossenhaas | auberginecrème | miso | gebrande bosui | sugarsnaps

57,50

MAHI MAHI

gebakken mahi mahi | krokante krieltjes | olijf | rollmops | little gem | hollandaise van vadouvan

52,50

CÔTE DE BOEUF FOR TWO

klassiek geserveerde ribstuk | groene salade | piment mayo | franse frietjes | bearnaise | jus de veau

140,00

CAULIFLOWER

geroosterde bloemkool | tahini yoghurt | chimmichurri | gerookte amandel | beurre blanc

44,00

CATCH ME

dagverse vis | venkel salade | couscous | sriracha beurre blanc | sjalot

52,00

LITTLE LAMBY

lamsschenkel | griekse yoghurt | lizensalade | gebrande papaya

59,50

chef's menu

2 gangen 90,00 p.p.

3 gangen 110,00 p.p.

4 gangen 130,00 p.p.



glutenfree



vegan or can be made vegan

side dishes

franse frietjes	9,50
zoete aardappel friet	14,50
groene salade	15,00
geroosterde bloemkool	20,00
truffel risotto	21,50



Check onze andere menu's en behind the scenes op social media!

al onze prijzen zijn in Caribische guldens en zijn inclusief 9% ob