

MENU

APERITIF

APEROL SPRITZ aperol, prosecco, sparkling water & orange	19,00
GIN TONIC gin, tonic & lime	24,00
SGROPPINO vodka, lemon sorbet & prosecco	23,00
ESPRESSO MARTINI vodka, kahlúa & espresso	23,00
GLASS CAVA	16,00
GLASS ROSÉ PROSECCO	17,50

BREAD & BITES

FOCACCIA herb butter	14,50	
BRUSCHETTA TOMATO antiboise & arugula	17,95	
OYSTER 1 PC. vinaigrette	15,00	
SPECIAL OYSTER 1 PC. dragon fruit & vinaigrette	17,50	
PORK BELLY guacamole	29,50	

STARTERS

STEAK TARTARE crostini, egg yolk & truffle	29,95	
TUNA TARTARE soy vinaigrette, avocado cream & pickled vegetables	33,95	
CARPACCIO parmesan crisp	33,95	
CEVICHE OF WAHOO grilled pineapple, radish, apple & red chili	31,50	
GOAT CHEESE spicy honey, walnuts & sourdough	29,95	
ARGENTINIAN PRAWNS lemon vinaigrette & garlic chili crisp	29,75	
ROASTED CAULIFLOWER roasted sweet-and-sour cauliflower, cauliflower cream, spinach & walnut crumble	26,95	
SOUP OF THE DAY bread	19,95	

*up to 12 years FOR THE KIDS

STEAK & FRIES + SALAD	27,50	
CHICKEN & FRIES + SALAD	25,00	
FISH & FRIES + SALAD	25,00	
BITTERBALLEN & FRIES + SALAD	22,00	
RISOTTO	25,00	

MAINS

TOURNEDOS 160G choice of béarnaise sauce or pepper sauce	51,50	
TOURNEDOS 250G choice of béarnaise sauce or pepper sauce	69,50	
FLAT IRON STEAK choice of béarnaise sauce or pepper sauce	65,00	
BIJBLAUW BURGER 200G brioche, tomato, little gem, pickles, bacon, caramelized onion, cheese & fries	42,50	
RIB EYE ANGUS 600G for two	150,00	
GRILLED YELLOWFIN 180G caper sauce	67,50	
WHOLE LOBSTER fries & salad	daily price	
MAHI MAHI crispy baby potatoes & olives	57,50	
TRUFFLE RISOTTO	45,75	
CAESAR SALAD choice of: grilled chicken or prawns romaine lettuce, crispy bacon, egg, parmesan cheese, croutons, anchovies & caesar dressing	44,00	
CATCH OF THE DAY	daily price	
CHEF'S SPECIAL	daily price	

SAUCES
bearnaise sauce |
herb butter | pepper sauce
6,50

SIDES

FRIES mayonnaise	13,50	
SWEET POTATO FRIES parmesan & truffle mayonnaise	16,50	
LOADED FRIES cheese, bacon & antiboise	16,50	
FRIED BRUSSELS SPROUTS balsamic vinegar, pomegranate & parmesan cheese vegan possible	14,50	
SIDE SALAD walnut, beetroot, parmesan cheese & croutons vegan possible	12,50	
ROASTED VEGETABLES herb dressing	14,50	

DESSERTS

PINEAPPLE FROM THE MIBRASA pistachio ice cream & pistachio crumble	23,95	
BANANA BREAD salted caramel ice cream, caramelized banana & chocolate foam	23,95	
PASSIONFRUIT TRIO panna cotta, passion fruit gel, passion fruit gelato & caramelized popcorn	23,95	
CHEESE PLATTER selection of 3 cheeses & fig bread	31,95	
SGROPPINO vodka, lemon sorbet & prosecco	23,00	



ABOUT BIJBLAUW

BijBlauw is a boutique hotel and seaside restaurant located in the vibrant Pietermaai district of Willemstad, Curaçao. It offers a unique blend of historic charm, modern comfort, and relaxed island style. Guests enjoy beautifully designed rooms, stunning ocean views, and fresh, locally inspired cuisine served in a laid-back yet elegant setting. With our warm hospitality, BijBlauw is the perfect place to eat, sleep, and unwind. All in one unforgettable Caribbean experience.



BIJBLAUW

Kaya Wilson Papa Godett 82-84

Pietermaai District
Willemstad, Curaçao
www.bijblauw.com
info@bijblauw.com

Bijblauw @bijblauw

DINNER

ENGLISH
12PM-10PM

BLACK AND BLUE RESTAURANT GROUP AMSTERDAM

BLACK AND BLUE
QUALITY STEAKS & SALADS

Lellegracht 46,
Amsterdam
Nederland

www.steakrestaurantamsterdam.nl

BLACK
QUALITY STEAKS & SEAFOOD

Prinsengracht 703,
Amsterdam
Nederland

www.restaurantblack.nl

BLACK AND BLUE
QUALITY STEAKS & SALADS

Reguliersdwarsstraat 32,
Amsterdam
Nederland

www.restaurantblackandblue.nl



Keizersgracht 594,
Amsterdam
Nederland

www.restaurantred.nl



Prinsenstraat 10HS,
Amsterdam
Nederland

www.restaurantbleu.amsterdam



TRANSLATIONS
& ALLERGY LIST