

BREAKFAST MENU

SERVED DAILY FROM 7 AM - 11 AM

MAINS

EGGS BENEDICT 21,-
Spinach – hollandaise – sourdough

EGGS NORWEGIAN 26,-
Smoked salmon – hollandaise – sourdough

OMELET 26,-
Sourdough – bell pepper – spinach –
tomato – onion

SUNNY SIDE UP 19,-
2 eggs – cheese - sourdough
Add: Bacon 6,-

AVOCADO SMASH 25,-
Sourdough – egg –
bagel sesame seasoning blend

Add: Smoked Salmon 9,-

PANCAKES
- Natural with syrup 19,-
- Bacon – scrambled eggs – cheese 27,-
- Local fruits 25,-

ACAÏ BOWL 24,-
Granola – fruits from the local fields

COFFEE & TEA

Espresso 5,-
Espresso Macchiato 6,-
Lungo 5,-
Doppio 7,-
Cappuccino (*milk choices) 6,-
Café Latte (*milk choices) 8,-
Latte Macchiato (*milk choices) 7,-
Decafe 5,-
Decafe Cappuccino (*milk choices) 6,-

**1.50 extra for almond milk or soy milk*

Tea 6,-
Fresh Mint Tea 8,-
Fresh Lime-Ginger Tea 9,-

SMOOTHIES

Yo La Mango 15,-
Mango - carrot - yogurt - lemon - mint - honey

Funky Monkey 15,-
Banana - orange - soy milk - mango - mint - ginger

Hangover Helper 15,-
Watermelon - apple - lemon - cucumber -
orange - raspberry

The Detoxifier 15,-
Cucumber - parsley - spinach - celery - apple - lemon

Wildberry Sensation 15,-
Wildberry mix - Chia Seeds - Spinach - Orange Juice

Food Allergies? Please let us know!

All prices are in Antillean guilders and include a 9% sales tax

Tip/gratuity is not included but highly appreciated

For parties of 8 persons or more a 10% gratuity fee will be applied

LUNCH MENU

SERVED DAILY FROM 11 AM - 5 PM

MAINS

BREAK BREAD 16,-

Sea salt – herbs oil – truffle butter

THAI CHICKEN SOUP 19,-

Served with grilled bread

BURRATA SALAD 34,-

Mesclun – tomato – balsamic dressing

GOLDEN BEET SALAD 19,-

Mesclun – raspberry dressing – local herbs

LEMONGRASS SALAD 25,-

Lettuce – tomato – cucumber – red onions – radicchio – beets – carrot

Add: Grilled Chicken 6,-

Add: Smoked Salmon 9,-

Add: Seared Tuna 9,-

Add: Shrimps 9,-

BEEF CARPACCIO 25,-

Truffle – parmesan – cheese – smoked broad beans

SANDWICHES

WALDORF SALAD 24,-

Sourdough - goat cheese – honey – apple

SMOKED SALMON MESCLUN 27,-

Sourdough - cucumber – tzatziki

CARPACCIO 27,-

Sourdough - arugula – Parmesan cheese – truffle – smoked broad beans

BURRATA CHEESE 27,-

Sourdough - arugula – tomatoes – balsamic dressing

GRILLED BEEF 28,-

Sourdough - mesclun – tomatoes – cucumber – bell pepper – red onion

LEMONGRASS BURGER 34,-

Homemade beef burger – fried egg – bacon -blue cheese

SATAY AYAM 22,-

Bread - gado gado – peanut sauce – krupuk

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DINNER MENU

SERVED DAILY FROM 5 PM - 10 PM

SHARED DINING

BREAK BREAD Sea salt herb oils – truffle butter	16,-	SPICY CHORIZO Caramelized onions – arugula	22,-
ROASTED GARLIC GOAT CHEESE	25,-	LOW AND SLOW SMOKED BRISKET	25,-
PATA NEGRA IBERICO (upon availability) (Market Price) Cornichons		STEW OF VEAL Potato gnocchi – sage butter	25,-
OYSTERS (upon availability) (Market Price) Lime – Tabasco		VEAL CHEEK Veggie pasta – shallots – Jus de veau	27,-
THAI CHICKEN SOUP Served with grilled bread	19,-	FRENCH MUSHROOM (Escargot Style) Garlic butter – parsley	21,-
HANDCUT BEEF TARTARE Parmesan crisp – English mustard	25,-	CORN CHICKEN Polenta – corn – paprika sauce – popcorn	23,-
TOMATOES TRIO Burrata – balsamico – black garlic	25,-	CONFIT LOCAL MULA Veggie pasta – citrus beurre blanc	23,-
TUNA TARTARE Marinated watermelon – squid ink – avocado	25,-	MARINATED COD FISH Sweet potato cream – lamb lettuce sauce	25,-
GAMBAS AL AJILLO Grilled bread	30,-	SOUS-VIDE COOKED QUAIL VEGGIES Local herbs – goose liver sauce	22,-
MINI BEEF CARPACCIO BOM Truffle mayonnaise – smoked broad beans	22,-	CAULIFLOWER STEAK Hazelnuts – muhammar – Ras el Hanout – miso	19,-
DEEP FRIED SARDINE Lime zest – cilantro – lime mayonnaise	27,-	SATAY AYAM Bread – gado gado – peanut sauce – krupuk	22,-

SIDES 9

FRIES
SWEET POTATO FRIES
HOUSE SALAD

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DESSERT & COFFEE

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DESSERT

(For two persons)

PETIT FOUR Choice of coffee	30,-	TIRAMISU Crème brûlée – upside down cake	45,-
CHEESE PLATTER Fig compote – nut bread	60,-	CHOCOLATE MOUSSE Brownie – bavaois	45,-

HOT COFFEE

IRISH Coffee – brown sugar – Jameson Irish Whiskey – cream	20,-	MEXICAN Coffee – Kahlúa – Tequila – Triple Sec – cinnamon – cream	20,-
FRENCH Coffee – Cointreau – orange peel – cream	20,-	ITALIAN Coffee – Amaretto or Frangelico – Cream	20,-
SPANISH COFFEE 43 Coffee – Licor 43 – cream	20,-	SCOTTISH COFFEE Coffee – Drambuie – Cream	20,-
EL CAFECITO Coffee – Havana 7 year dark rum – coffee liqueur – chocolate bitters	20,-	CAFÉ ROYAL Coffee – Baileys – Kahlúa – vodka – dark rum – Tequila – caramel syrup	25,-

COLD COFFEE

FROZEN CAPPUCCINO (NON ALCOHOLIC)	13,-	DIA DE LOS MUERTOS COFFEE SHOOTER	18,-
LEMONGRASS COFFEE Coffee – Frangelico – brown sugar – chocolate syrup – cream	20,-	Espresso – Tequila – coffee liqueur	
BOOZY ICED COFFEE Coffee – Baileys – Ice – Cream	20,-	JAZZED UP CAFÉ AMORE (FRENCH CONNECTION) Coffee – cognac – Amaretto – almonds – cream	20,-
		ESPRESSO MARTINI Espresso – Curaçao coffee liqueur – vodka	20,-

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WINE MENU

CHAMPAGNE



Special Cuvee, Bollinger Champagne	275,-
Mumm Champagne Brut	225,-
Louis Roederer Vintage Rose	300,-

WHITE



Pinot Grigio Mezzacorona <i>Italy</i>	14,-	72,-
Chardonnay Alamos <i>Argentina</i>	14,-	72,-
Kim Crawford Sauvignon Blanc <i>New Zealand</i>	20,-	95,-
Pinot Gris "Les Princes Abbés" <i>Domaine Schlumberger, France</i>	120,-	
Sancerre "Fontaine Audon" <i>Domaine Langlois-Chateau, France</i>	150,-	
Henri Bourgeois Pouilly-Fume <i>France</i>	185,-	
Chablis a.c., Domaine Chanson Pere & Fils <i>France</i>	150,-	
Louis Jadot Meursault <i>France</i>	250,-	
Chardonnay "Odyssee" <i>Château Rives-Blanques, France</i>	130,-	
Gavi di Gavi "La Meirana" <i>Broglia, Italy</i>	125,-	
Vermentino "La Pettegola" <i>Banfi, Italy</i>	125,-	
Luigi Bosca Riesling <i>Argentina</i>	100,-	
Duckhorn Sauvignon Blanc <i>USA</i>	145,-	

ROSE



Sacchetto Pinot Grigio Blush	15,-	77,-
Domaine Ott Couer de Grain <i>Provence</i>		175,-
"Pure", Maison Mirabeau <i>Provence</i>		125,-
Lion & Dragon <i>Provence</i>		150,-

RED



Mezzacorona Merlot <i>Italy</i>	14,-	72,-
Alpasión Malbec <i>Argentina</i>	20,-	95,-
Pinot Noir "Les Princes Abbés" <i>Domaine Schlumberger, France</i>		145,-
Chinon <i>Domaine Langlois-Chateau, France</i>		110,-
Châteauneuf-du-Pape "Hauts de Barville" <i>Domaine Brotte, France</i>		165,-
Ripassa Valpolicella Superiore <i>Zenato, Italy</i>		145,-
Amarone della Valpolicella Classico <i>Zenato Italy</i>		145,-
Gaja D'agromis Barolo <i>Italy</i>		285,-
Tierra Alta "en 2 maderas" <i>Valduero, Spain</i>		160,-
Dominio de Pingus PSI <i>Spain</i>		225,-
Douro Reserva, Quinta do Crasto <i>Portugal</i>		160,-
Catena Zapata Malbec <i>Argentina</i>		285,-
Decoy Cabernet Sauvignon <i>USA</i>		145,-
Duckhorn Merlot <i>USA</i>		200,-

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