



Starters

Pâté of lentils, dates and walnut, served with dried tomatoes, fresh salad, crostini and a balsamic reduction	31
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Goat cheese creme brulee, served with dates, crostini and a fresh salad	33
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Beetroot marinated fresh salmon with dill creme fraiche and green apple	35
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Tuna ceviche with tiger milk, passion fruit and coconut, served with pickled peppers and coriander	36
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Beef tartar with egg yolk, pickled red onion, marinated cherry tomato and truffle mayo	35
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Thom yam kung, Thai coconut soup with lime grass, chicken and large prawns	35
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3 course menu: choice of a starter, a main course and dessert	99
4 course menu: choice of two starters, a main course and dessert	119

All prices are in Antillean guilders, including tax and service, excluding tip. X is cashless, payment via pin or credit card