



MAIN COURSES

Vegetarian ravioli with a gravy of shallots, truffle cream and a carrot mousseline	54
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Trio of fish with local sea bass, king prawns and scallops, served with a creamy saffron sauce	59
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Ikan pepesan, mahi mahi fillet steamed in banana leaf with a sauce of tomato, onion, lemongrass, and ginger	59
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Grilled tenderloin with duck liver pâté and a truffle gravy	59
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Confit rib-eye steak, with leeks smoked in rosemary and a sauce of red port	59
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Duck breast fillet with red onion compote, braised chicory, and a sauce of cherry beer	65*
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Side dishes, portion per person:	
Fries	8
Sauteed potatoes	12
Sweet potato salad with cilantro, red onion and horseradish mayo	9
Roasted vegetables from the oven	9
Green salad	8

Dishes with * have a surcharge of Naf 6,- on the 3 or 4 course menu
All prices are in Antillean guilders, including tax and service, excluding tip. X is cashless, payment via pin or credit card