



Starters

Pâté of puffed celeriac with feta cheese, dried tomatoes,
fresh salad and crostini 31

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Crème brûlée of pumpkin and ginger with crunchy Coburger ham,
mushrooms and pickled cherry tomatoes 33

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Smoked salmon rolls with nori, dill cheese, quinoa, and wasabi mayo,
served with pickled radish, red onion, and arugula 35

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Ceviche of fresh tuna with tiger milk of passion fruit and coconut,
served with pickled peppers and coriander 36

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Beef tartare with a 63-degree egg yolk, pickled red onion,
marinated cherry tomato and truffle mayo 35

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Tom yam kung, Thai coconut soup with lemon 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