



MAIN COURSES

Truffle risotto with grilled mushrooms and Parmesan cheese	54
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Salmon fillet with dill mousseline and white wine herb sauce	59
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Trio of fish with sea bass, scallop and prawns, cauliflower cream, and lobster sauce	59
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Grilled tenderloin with a choice of truffle gravy, mushroom sauce or black pepper sauce	59
...	
Pork tenderloin with a ginger and orange sauce and a with chutney of mango	59
...	
Fried ribeye with roasted celeriac and a red wine truffle sauce	59
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Side dishes, per portion per person:	
Fries	8
Sauteed potatoes	12
Sweet potato salad with coriander, red onion and wasabi dressing	9
Roasted vegetables from the oven	9
Green salad	8

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