

Cold Appetizers

Red Beets & Goat Cheese 8.50

Salad of marinated red beets with warm goat cheese, honey and pistachios

Ceviche 11.50

In lime juice marinated mahi mahi with onions and cilantro with a little spice

Carpaccio of Tenderloin 12.50

Paper thin sliced raw tenderloin with mixed lettuce, pine nuts and Parmesan cheese

Salads

Caesar Salad 8.50

Romaine lettuce with grated Parmesan cheese, croutons and an anchovy dressing

Add chicken 4.00

Add breaded grouper 4.00

Add shrimp (4 pcs) 6.00

Salad Païsa 9.00

Arugula, Païsa cheese, toasted walnuts and apple, served with an orange vinaigrette

Seafood

Mahi Mahi à la Creole 26.50

Grilled filet of the finest mahi mahi with a very flavorful, local Creole sauce

Grouper Filet 24.50

Pan-fried in olive oil and served with a refreshing, creamy lime and lemon sauce

Shrimps over Tagliatelle 28.50

Sautéed jumbo shrimp in garlic served on tagliatelle with cream and red bell pepper

Seafood Casserole 26.50

Traditional casserole out of the oven with shrimp, grouper, salmon, green shell mussels and scallops. All in a creamy sauce with a dash of coconut

Catch of the day market price

Your waiter will tell you what the fishermen caught for us, and will explain what our chefs are cooking up.

All dishes are served with white rice and fresh vegetables

Dinner Salads

Salmon Salad 22.50

Mixed garden greens topped with grilled salmon and served with a French dressing

Chicken Salad 18.50

Mixed garden greens with grilled chicken strips and served with a French dressing

Warm Appetizers

Escargots 9.50

Vineyard snails in a garlic, herbal cream sauce and served with white bread to dip

Sautéed Calamari 9.50

Served on a refreshing house salad

Homemade Fish Cakes 9.50

Fish cakes made with local white fish and served with a mixed salad and remoulade sauce

Soups

Onion Soup 7.50

Classic French onion soup

Soup of the day 7.50

Your waiter will happily explain today's soup

Meat Lovers Section

Grilled Striploin 26.50

Perfectly grilled, prime quality striploin served with garlic butter and French fries

Mix Grill 25.00

BBQ spare ribs, chicken leg, pork sausage and tenderloin served with coleslaw and baked potato.

Tenderloin 27.50

Juiciest piece of steak! Served with fresh vegetables and French fries.

Pick your sauce: Stroganoff, pepper, mushroom or garlic butter

Chateau Briand for Two 52.50

16 oz. of pure delight! Served with 3 sauces, fresh vegetables with sautéed mushrooms and French fries

BBQ Spare Ribs 23.50

Finger-licking good! Topped with our special sauce and falling of the bone. Served with baked potato and coleslaw

Our Traditional Specialties

Bami with Sate 18.50

Egg noodles served with chicken skewers, shrimp crackers, pickled cabbage and peanut sauce

Nasi with Sate 18.50

Fried rice served with chicken skewers, shrimp crackers, pickled cabbage and peanut sauce

Keshi Yena 19.50

Typical Aruban casserole with pulled chicken in tomato sauce with raisins and green olives, gratinated with Gouda cheese

Schnitzel 22.50

Breaded pork cutlet served with Stroganoff sauce and fries

Other good stuff

Lasagna 16.50

Baked ground beef lasagna served with a creamy sauce, shaved Parmesan cheese and with a separate salad with garden greens

Chicken Sate 15.50

Chicken pieces on a skewer served with peanut butter sauce and French fries

"Tulip" Burger 12.50

Grilled beef burger topped with pickled onions, sautéed mushrooms, 2 cheeses and bacon. Served with French fries.

Sides

French Fries, Baked Potato, Fried Rice 2.50

Fresh, Mixed Vegetables 6.50

Truffle Fries, Asparagus 6.50

Desserts

Dame Blanche 5.50

Vanilla ice-cream, chocolate sauce and whipped cream

Profiteroles 5.50

Puff pastry stuffed with cream and vanilla sauce

Tarte Tartin 7.00

Upside-down apple pie. Add ice-cream: 2.00

Crêpe Suzette 7.00

All-time favorite crêpe with orange sauce

All prices are in US Dollars; 1.5% sales tax and 2% health tax will be added to your bill