



#### **Good to know**

*To guarantee a swift service and refined dining experience we can't offer a mix of à la carte and menu orders at one table | A table of 8 persons or more can select from our chefs menu's options. Groups who want to experience à la carte dishes are free to order from the special à la carte-menu for groups | Kitchen shall accept à la carte orders until 22:00 pm | 3 course chef's menu orders until 22:00pm | 5 course chef's menu orders until 21:30 pm | 7 course chef's menu orders until 21:00 pm*

#### **Payment Policy**

*All prices are in US Dollars. Taxes are included. We accept payment in SRD, USD and EURO. Change will be returned in the original currency if available, otherwise in SRD. We also accept Visa and Mastercard. You will be requested to identify yourself and place your signature on the creditcard transaction voucher.*

*Unfortunately we cannot accept 200 and 500 EURO bills, or damaged and stained bills.*

# Starters

## **oysters normandie**

**1/4 dozen \$14**

**1/2 dozen \$25**

## **gillardeau**

**1/4 dozen \$24**

**1/2 dozen \$40**

## **oysters chef style 4 preparations \$25**

'rockefeller'/au gratin with hollandaise sauce

oyster/champagne 'granite'/citrus

wakame/soy/ponzu/ginger

oyster ice cream/puffed potato/caviar

## **carpaccio tenderloin \$17**

king trumpet mushroom/quail egg/bread crouton/

pickled vegies/piccalilli/parmesan cheese

## **tuna tataki \$16**

flamed tuna/pearl couscous/crab-tuna mousse/tarragon sorbet/passion fruit

## **fillet of veal \$16**

duck liver/red beet/rhubarb/hazelnut/balsamic vinegar

## **lobster & crab \$26**

lobster/king crab/caviar/parsnip/fennel/avocado

## **pearl couscous & avocado \$15**

portobello/avocado sorbet/ponzu vinaigrette/wasabi chips



## Soups

### **'vichyssoise' soup \$13**

potato/leek/bonito/smoked salmon/truffle  
(also available as a vegetarian dish)

### **lobster soup \$15**

coconut/peanut/langoustine/lemongrass/wasabi chips

### **tomato soup (vega) \$12**

velouté of tomato/herbs espuma/goat cheese/tarragon oil/crème fraiche/  
tomato structures

# Main Course

## **corvina \$28**

fennel/truffle sauerkraut/potato gratin/tarragon beurre blanc

## **partridge 3-ways \$32**

breast/leg/ 'bitterbal'/sauerkraut/potato gratin/parsnip/mustard gravy

## **lobster \$52**

scallop/langoustine/fregula pasta/garlic broth/buffalo mozzarella/basil/bearnaise

## **'smokey' ribeye steak \$33**

bearnaise sauce/polenta/green peas/ baba ganoush/baby corn

## **lambs crown \$36**

spicy 'rub'/mini herb mushroom/puffed tomato/eggplant/lamb gravy

## **linguini vega \$22**

king trumpet mushroom/tomato/baby corn/buffalo mozzarella/parmesan cheese

## **linguini shrimp (plated at the table) \$29**

garlic/puffed tomato/pea-pesto/parmesan cheese

## **linguini chicken (plated at the table) \$24**

mushroom broth/garlic/parmesan cheese/truffle

## **linguini ribeye steak (plated at the table) \$32**

garlic/mushroom broth/buffalo mozzarella /tomatoes

## **chicken&duck liver \$28**

jerusalem artichoke/king trumpet mushroom/corn/pistachio/green peas/yuzu

## **tenderloin \$48**

brioche/duck liver/truffle/green peas/madeira gravy

The word "Desserts" is written in a dark red, elegant cursive font. It is enclosed within a circular brushstroke of the same color, which has a textured, hand-painted appearance. Three small dark red dots are positioned at the bottom of the circle, just below the word.

**chocolate cocktail \$12**

salty caramel/eggnog liqueur/vanilla ice cream/chocolate cracker/praline

**yoghurt bar \$13**

raspberry/macaron/coconut/vanilla/mint/citrus/black berry sorbet

**massini \$11**

biscuit/cherry/white chocolate/pandan/almond ice cream

**european cheeses \$14**

quince marmalade/nut bread/apple syrup

**coffee complete \$12**

coffee of your choice with various sweet treats