



Payment policy

All prices are in SRD and include taxes.

Payment is possible with cash, debit card and Visa and Mastercard.

When using a magnetic-stripe-only-card (no EMV chip/pincode function) we are obliged to make a picture of your ID and will request you to sign the transaction voucher. Manual entry of the credit card number is no longer possible. We do not accept heavily tainted or damaged bills. We accept the following US dollar bills: US\$ 100 from series 2013, US\$ 50 from series 2014, US\$ 20 from series 2003, US\$ 10 from series 2006, US\$ 5 from series 2008, US\$ 1 from series 1963.

à la carte menu

Starters



pumpkin soup SRD 120

with home-made brasil nut cheese on crispy toast

broccoli potato crème soup with truffle oil SRD 120

camembert l'Hermitage SRD 230

melted camembert, honey, thyme, garlic, arugula, baquette

shrimp cocktail SRD 170

lettuce | roasted cherry tomatoes | sauce Marie Rose | parsley

sea food carpaccio SRD 270

thin sliced tuna sashimi | pan seared shrimps | flamed scallops | ginger | wakame
horseradish crème | ginger kroepoek | sechuan pepper dust | lime

tuna tataki SRD 195

yellow fin tuna | bonito bitterbal | quail egg | candied potato coins
crispy chips with sesame seed | reduction of aged balsamico
apple capres | pumpkin crème

escargots SRD 275

herb butter | parsley | baguette

oven roasted quail SRD 335

rosemary | polenta | reduction of red wine

beef carpaccio SRD 160

tenderloin | lettuce | pine nuts | crispy parmesan | quail egg | basil dressing

shrimp termidor SRD 240

spinach and shrimps topped with melted gruyère and gorgonzola
home-baked brioche bread

caprese salad SRD 290

local artisan mozzarella cheese | tomato | fresh basil leaves | cold press virgin olive oil
aceite balsamico | caramelized dares | grilled bruschetta

à la carte menu

Main courses

steaks

all steaks are served with pumpkin and green pea crème | grilled polenta | white cocktail onion | baby carrots | mushrooms | pommes noisettes

add your favorite sauce:



-garlic-herb-butter Free

-mushroom with port sauce SRD 55

-red wine demi-glace SRD 45

-parsley arlic chimichurri Free

-green pepper corn sauce with brandy SRD 55

-béarnaise sauce SRD 45

Enhancements:

-grilled 9 oz lobster tail

-winter truffle tapenade SRD 40

-XL grilled shrimps SRD 90

-fried potatoes à la pont neuf SRD 35

-medaillon foi de canard SRD 145

creekstone farms short bone porterhouse steak

560 gr / 900 gr: SRD 1890 / SRD 3050

creekstone farms bone-in ribeye steak (450 gr) SRD 1525

wagyu strip steak (225 gr) SRD 1525

creekstone farms ribeye steak

225 gr / 340 gr: SRD 840 / SRD 990

tomahawk steak (1200-1300 gr) SRD 3140

make it a sharing event for two

tenderloin tournedos (300 gr) SRD 360

à la carte menu

Main courses other meats, fish and seafood

lightly smoked juicy duck breast à l'orange SRD 440

crispy duck pan seared on the skin | bed of apple slices | foam of sweet potato
sugar snap peas | rosemary | reduction of spiced orange juice

chicken rollade SRD 265

chicken thigh fillet filled with rosemary, spring onions, asparagus
preserved white cabbage and grilled bell pepper
potato mousseline | garlic crème | chicken gravy

double barrel pork chop à la bayonnaise SRD 425

garlic | thyme | bay leaf | potato au gratin dauphinois | baby bok choy with sesame seeds

whole rack of lamb (400 gr) SRD 1000

crispy parmesan-parsley crust | fragrant risotto | candied garlic
eggplant crème, cherry tomato, lamb gravy with port

pan seared norwegian salmon fillet SRD 475

garlic butter with lemon | Brussel's sprouts
candied chicory | zucchini chutney

local white fish 'bang bang' SRD 310

oven baked bang bang with a crispy butter crust | butter leaf crème
broccoli | baby lima beans | yucca noisettes
choice of: tarragon beurre blanc sauce or red wine sauce with raisins

grilled lobster tail (9 oz)

garlic butter | Romaine salad | strawberry spiral | mango | black olives
marinated cocktail onion | white winter truffle | grilled pineapple
croutons | sesame seeds | raspberry vinaigrette

à la carte menu

Main courses other meats, fish and seafood

linguine pasta seafood SRD 490

bang bang fish | smoked Norwegian salmon chunks | grilled shrimp
tomato tapenade | fresh dill | parmesan | bell pepper | carrot | celery

linguine pasta à l'Hermitage

-grilled chickenfilet SRD 155

-USA ribeye steak (125 gr) SRD 365

-tenderloin (125 gr) SRD 245

-shrimps (7pc large) SRD 350

-parmigiano reggiano d.o.p prepared at the
table in the wheel / addition SRD 70

-olio e aglio (olive oil and garlic): Free

-fresh peeled tomato in olive oil: Free

-parmesan cream sauce kitchen prepared: Free

-extra portion grated parmigiano reggiano
d.o.p SRD 60

à la carte menu

Dessert

robinson crusoe SRD 135

an island of coconut marshmallow, chocolate crumble and limoncello bonbons,
surrounde by a sea of red fruits

ban & mel SRD 125

caramel crème | rum infused banana | vanilla short crust | ice cream

tiramisu SRD 100

mascarpone | cacao | lady fingers | amaretto

strictly chocolade SRD 95

dark chocolate mousse with brandy parfume
chocolade crumble | growing mint leaf

crème brulee SRD 80

classic French with a playful touch

friandises for 2 SRD 175

4 delicious chocolate bonbons

ice age SRD 175

assorted homemade ice cream | chocolate crumble & chips

poires 'belle helene' SRD 195

pear poached in Chardonnay | dark chocolate drops | vermouth ice cream
roasted merengue

reypenaer tasting SRD 190

4 types dutch reypenaer cheese
nutbread | tomato/thyme chutney | local seasonal marmelade
grapes and poached apricot satay