

## **Suggestion du Chef**

### Appetizers

#### **GAZPACHO & BASIL CLOUD 10**

*Fresh tomatoes, onion, garlic, bell pepper, diced fresh mozzarella, virgin olive topped with basil foam*

#### **CHARCUTERIE BOARD 19/35**

*Imported from France variety of cured meat including  
Saucisson Sec, Rosette de Lyon, Jambon cru ...  
Note that there might be one with Hazel nuts in it in case of allergies*

### Entrée

#### **CATCH OF THE DAY \$mp**

*Caught in Aruban waters by local fisherman, Grouper, Red Snapper, Wahoo, Mahi Mahi... Steaks, Filet or Whole depending on the Catch...*

#### **LOCAL LOBSTER \$mp**

*Depending availability*

#### **FRESH DUTCH MUSSELS \$mp**

*Available Thursdays and sometimes Fridays Limited quantities flown in from Holland  
Cooked in White wine, shallots, Garlic, Herbs, Olive oil and a Bit of real butter in the end*

### Dessert

#### **RE-VISITED PAVLOVA 12**

*French Merengue, Roasted pineapple, Mango, Papaya and Passion fruit, Coriander  
Caramel and Passion fruit cream, Lime Zest*