

Cold Appetizers

Pata Negra Board 26

*Slices of "Acorn Fed" Spanish Cured Ham Served with Toasted Bread
Topped with dice tomatoes and Garlic olive oil*

Tuna Tartare 16

*Sushi Grade Raw Diced Tuna with Shallots, Sesame, Ginger and Soy sauce,
Served with Chilled Avocado and Cilantro Gazpacho*

Mahi-Mahi Ceviche 15

*Raw diced Mahi-Mahi marinated with vinegar and lime juice, olive oil,
Avocado, onion, Cilantro, Tomato and jalapeno served with corn tortilla
chips*

Duck "Foie Gras" Terrine 28

Homemade "paté", Served with Red Wine Jelly Sangria and Toasted Bread

Salmon Gravlox, Dill and Spices 15

*Homemade Cured Salmon, Dill and Honey Sauce
Potato Salad and black toasted Bread*

Roasted and marinated mushrooms 15

*Portobello, Oyster Mushroom and white Mushroom served with
Goat cheese garlic and fine herbs like Boursin*

Warm Appetizers

Warm "Crottin de Chavignol"

Goat cheese Salad 15

Imported from The Loire Valley, this Original Crottin de Chavignol is roasted on a toast with Caramelized Apple, Honey, Rosemary and served with Mesclun Salad, Walnut Vinaigrette, Roasted pine Nuts and Balsamic Reduction

Escargots "A la Bourguignonne" 13

Traditional and Typical Famous dish from France, 6 Escargots in the Shell Served in Sizzling Homemade Garlic and Parsley Butter

Grilled Octopus 19

Marinated in Olive oil, garlic, spices and herbs, grilled on open flame, served with a cream of potato, rouille sauce, Topped with paprika infused olive oil

Lamb and Beef Spicy Sausage 14

Merguez a traditional North African spicy Sausage served with Wheat and Cauliflower Couscous

Soups

Portobello Truffle Cappuccino 15

*Portobello Mushroom Cream
Topped with Duck liver Espuma (Foam) and Truffle Tapenade*

Gratinated Onion Soup 12

*Traditional and delicious French Recipe, Gratinated with Baguette
Crouton and Emmental Cheese*

Lobster and Carrot Bisque

with Lemon Grass 13

Topped with a Lobster Foam and pink peppercorn

Fish and Seafood

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...*

Spicy Moroccan Mahi-Mahi Kebab 32

*Marinated in Spicy Chermoula Sauce (Parsley, Cilantro, Garlic, Cumin,
Paprika, Cayenne pepper, Lemon juice and olive oil) Grilled and served
with Cauliflower like couscous, Ratatouille, Lemon Confit and Green Olive
Sauce*

Pan Fried Skin on Branzino fillet 36

Mediterranean Seabass fillet, pan fried in virgin olive oil served with garlic cream, red bell pepper coulis, Grilled zucchini, Baby potatoes roasted with garlic and rosemary

It has a fish flavor and might come with bones sometimes, It's a real fish ...

Lobster and Shrimp Tagliatelle 39

Lobster tail and Shrimps, In a Rich Cognac, White wine, Tomato and spring onion sauce

Whole Gambas au Cognac 42

Whole Shrimps in the shell marinated with Provence Herbs, sautéed in virgin olive oil with parsley, Garlic and Shallots, Flambee with Cognac and a string of Cream served with Pilaf Rice and Ratatouille

The delicious part of eating a shrimp is not the sauce you put on it but the shrimp itself. When you leave the shell on during the cooking process you retain that flavor instead of it being lost to the cooking liquid

When you peel the shrimp, you can suck the flavor out of the head and then dip the body into your favorite sauce.... Enjoy, eat with your fingers...

Fish & Seafood Soup "Bouillabaisse" style 36

Fish fillets, Calamari, Shrimp, Mussels Cooked in a rich Spicy Fish Soup with Anise and Real Saffron Served with Crouton, Garlic Clove and Garlic "Rouille" Sauce

Paella de Camargue for two 63

*Cooked in the traditional Spanish Paella Pan,
Lobster tail, whole shrimp, chorizo, chicken, squid, clams and mussels in the shell, simmered in a saffron rice with our home-made fish bouillon, seasoned with paprika, spices and herbs*

Meat and Poultry

Classic 6oz Raw Steak Tartare 24

*Hand Minced Raw Beef tenderloin, Egg Yolk, Cornichon, Shallots, Parsley, Cappers, Dijon Mustard, Ketchup, Worcestershire Sauce and Tabasco
Served with French Fries and Mesclun Salad*

Ginger and Honey Duck Magret 36

*Duck Breast cooked medium rare (The way it should be rosé)
Served with grilled seasonal vegetables and potato confit*

12oz Angus Rib Eye Steak 44

Simply Grilled...Topped with a Maître d'hôtel Butter Medallion (Shallots, Parsley, lemon juice, Salt and Pepper) Served with French fries and Mesclun Salad

*This Cut is full of flavors because it is well Marbled. Fat gives all the taste and keeps it juicy. GRILLED RARE, MEDIUM RARE OR MEDIUM
Do not order it if you want a lean cut of beef*

8oz Angus Beef Tenderloin 47

*Simply grilled...Choice of Pepper, Bearnaise or Bordelaise red wine served with Classic Dauphinoise Potato Gratin
GRILLED RARE, MEDIUM RARE OR MEDIUM*

Braised Lamb Shank 39

*Slowly braised lamb shank in garlic with Honey and Rosemary sauce
Served with sautéed baby potatoes and Couscous*

Bone in Chicken "Coq au Vin" 32

Typical of Burgundy, A delicious Bone in Chicken Braised in Red Wine Sauce with Mushrooms, Smoked French Bacon cubes, Glazed Pearl Onion and Crouton Served in a Creamy Joel Robuchon Style Mashed Potatoes

Vegetarian

Appetizer

Quinoa and Kale Salad 13

A very Healthy and Energetic Salad Full of Omega 3 and Vitamin C, but Also Very Good and Tasty Appetizer... Quinoa, and Kale with Turmeric, Walnuts, Pine Nuts, Cashew, Squash Seeds and Strawberries mixed with honey and Pomegranate Vinaigrette, Served with Crispy Kale chips

Entrée

Special Spicy Vegetable Tajine 18

Colorful and Tasteful Vegetable Dish, Slowly Braised with a mix of Spices, Coriander and Olives... Just as in North Africa and served with Chick peas Croquet Wheat Couscous or Cauliflower Couscous

Whole Local Caribbean Lobster Simply Grilled



Desserts

Profiteroles au Chocolat Chaud 13.50

*Homemade puff pastry filled with vanilla ice cream
topped with hot chocolate and whip cream*

Mango Tatin Tart 14.5

with Home-Made Ginger Ice Cream and Maracuya Caramel

Black Chocolate Fondant Cake with 11

*Raspberry, Red Bell Pepper Coulis and Raspberry Sherbet
(Gluten Free Cake)*

La Famous Crème Brule 9

With fresh red wood berries

Pineapple Carpaccio and Coconut Ice cream 10

With Agave, Tequila and cilantro Syrup

Homemade black truffle brie 12

With Toasts

Moelleux au Chocolat 12

*Chocolate Lava cake along with our homemade Banana
Ice cream and Vanilla custard*

All our prices are in US Dollars