



Prices are in Dollars

## Les suggestions du chef

### Charcuterie Board 26

*French and European cured meat  
Saucisson, saucisse sèche, Rosette  
Salami, jambon cru*

### Cheese Board

*French and European selection  
of runny and dry cheese  
Always start with the smooth taste*

### Entrée

*depending availability*

*Fresh Mussels "Moules Marinières" mp \$*

*Mussels cooked in white wine and herbs depending availability*

*Grilled Whole Lobster mp\$*

### 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...*

### Vegetarian

#### 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*

### Sinner

#### La coupe Mont Blanc A French Classic 10

*Vanilla Ice, chestnut cream (imported from Archèche Fr), homemade whipped cream*

*A simple blend of flavors we took from "The Procope" one of the oldest restaurants opened in Paris in 1686*

## *Cold Appetizers*

### *Tuna Tartare 14*

*Raw tuna with onions, lime, sesame, ginger and soy sauce*

### *Tuna Tataki on Asian Salad 12*

*Cucumber, daikon, carrot, red onion, seaweed, cilantro and miso lemon soy vinaigrette*

### *Ceviche 14*

*Fresh Lime juice, onion, cilantro, tomato and jalapeño, tortilla chips*

### *Pata Negra Jamon Iberico de bellota 24*

*Slices of "acorn fed" Spanish cured ham served with toasted bread topped with dice tomatoes and garlic olive oil*

### *Homemade Foie Gras Terrine 29*

*Duck Liver "Paté" Served with toast and red fruit couli*

### *Crottin de Charignol Goat Cheese Salad 15*

*Imported French goat cheese on a toast with caramelized apple and honey rosemary. Served with salad, vinaigrette, roasted pine nuts and Balsamic reduction*

### *Salade Bohémienne 12*

*Romaine, quinoa, cucumber, avocado, carrot, tomatoes, spinach, mint and raspberry mustard vinaigrette*

### *Quinoa and Kale Salad 10*

*Mixed nuts red berries, pomegranate vinaigrette*

## Hot Appetizers

### *Lamb Spicy Sausage 12*

*Known as Merguez a traditional North African spicy Sausage*

### *Calamari & Chorizo Iberico de bellota 12*

*Sautéed calamari with chorizo, diced tomato, garlic, onion and artichoke*

### *Grilled Octopus 22*

*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*

### *Escargots "A la Bourguignonne" 12*

*Traditional and typical famous dish from France, 6 escargots in the shell Served in sizzling homemade garlic and parsley butter*

### *French Onion Soup 12*

*Traditional French gratinated soup with baguette and Emmental cheese*

### *Pork Belly in Bao Bun 8*

*Homemade Asian style steamed bread  
Pork belly, mix nuts, fresh herbs, hoisin sauce*

# *Fish and seafood*

## *CATCH \$mp*

*Caught in Aruban waters by local fisherman, grouper, red snapper, Wahoo, Mahi Mahi... Steaks, filet or whole depending on the catch...*

### *Lobster and Shrimp Fettuccine 42*

*Caribbean lobster and shrimp meat in a Cognac and white wine sauce  
Tomato (Provencal finish) or cream (Normandie finish)*

### *Spicy Moroccan Mahi-Mahi Kebbab 32*

*Marinated in Spicy Chermoula Sauce (a mix of spices including Cumin, Paprika and Cayenne pepper), Cauliflower like couscous*

### *Paella de Bohemian 42*

*Cooked in the traditional Spanish Paella Pan,  
3oz Lobster tail, 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*

### *Fish & Seafood Soup "Bouillabaisse" style 34*

*Fish fillets, calamari, shrimp clams and mussels cooked in a fish soup with  
Pastis and real saffron served with crouton and "Rouille" sauce*

*The soup is homemade with a variety of local rock fish, red snapper and grouper mixed with tomatoes, garlic, onions and fennel*

## 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 mix Salad*

### *Ginger and Honey Duck Magret 39*

*Cooked rare served with creamy Joel Robuchon style mashed potatoes and grilled veggies*

### *Braised Lamb Shank 39*

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

### *10oz Beef Tenderloin 37*

*Simply grilled...Choice of pepper or Bordelaise red wine sauce served  
With classic Dauphinois potato gratin  
RARE or MEDIUM RARE*

### *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 and onion  
Served in a creamy Joel Robuchon style mashed potato*

*Mashed potatoes Robuchon style 6*

*Gratin Dauphinois 5*

*French fries 4*

*Seasonal grilled veggies 4*

*Classic red wine sauce*

*Classic mushroom sauce*

*Classic green pepper sauce*

## 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 12*

*Raspberry sherbet  
(Gluten Free Cake)*

*Crème brûlée 9*

*Pineapple Carpaccio and Coconut Ice cream 10*

*With agave, tequila and cilantro syrup*

*Homemade black truffle brie 12*

*With toasts*

*Moelleux au Chocolat 13*

*Chocolate lava cake along with our homemade banana  
Ice cream and vanilla custard*