



Prices are in Dollars

Les suggestions du chef

Salmon Gravlax, Dill and Spices 15

*Homemade cured salmon, dill and honey sauce
Potato salad and toasted bread*

Planche de Charcuterie 19

Selection of cured meat

Planche de Fromage 16

Selection of cheeses

Entrée

Fresh Dutch Mussels "Moules Marinières" mp \$

*Mussels cooked in white wine and herbs
Depending availability*

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 Picasso 10

*Ice cream Ginger, Banana, Coco, Raspberry
Red fruit coulis
Homemade whipped cream*

Cold Tapas

Tuna Tartare 9

Sushi grade raw diced tuna with onions, Sesame, ginger and soy sauce

Tuna Tataki on Asian Salad 6

*Julienne of cucumber, daikon, carrot and red onion
Seaweed, cilantro and miso lemon soy vinaigrette*

Ceviche 11

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

Le Carpaccio de Boeuf 9

*Thin slices of raw beef, diced tomato, pine nuts, virgin olive Oil, arugula,
lemon juice*

Quinoa and Kale Salad 5

Mixed nuts red berries, pomegranate vinaigrette

Hot Tapas

Lamb Spicy Sausage 12

Known as Merguez a traditional North African spicy Sausage

Shrimp “en persillade” 7

*Typical dish from the south of France
Shrimp sautéed in olive oil, garlic and parsley*

Shrimp au Cognac 9

*Sautéed in virgin olive oil with parsley, garlic and shallots, flambee with Cognac
and a string of cream*

Calamari & Chorizo 10

*Sautéed calamari strings with chorizo
Diced tomato, garlic, onion and artichoke*

Pork Belly in Bao Bun 6

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

Appetizers

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

Pata Negra Jamon Iberico de bellota 22

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

Homemade Foie Gras Terrine 16

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

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 9

Traditional French gratinated soup with baguette and Emmental cheese

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 Bohemiène 9

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

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 32

Shrimps and lobster meat in a rich Cognac, white wine, Tomato and spring onion sauce

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 28

Cooked in the traditional Spanish Paella Pan, 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, mussels cooked in a rich spicy fish soup With anise and real saffron served with crouton and "Rouille" sauce

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 38

*Duck Breast cooked medium rare (The way it should be rosé)
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 36

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

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 11

*Raspberry, red bell pepper coulis and raspberry sherbet
(Gluten Free Cake)*

La Famous Crème Brule 9

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*

