



Prices are in Dollars

## *Les suggestions du chef*

### *Most famous French Appetizer*

#### *Tapas Size*

*Homemade Foie Gras Terrine 16*

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

### *Board to share*

*Planche de Charcuterie 14*

*Selection of cured meat*

*Planche de Fromage 14*

*Selection of cheeses*

### *Entrée*

*Braised Lamb Shank 39*

*Slowly braised lamb shank in garlic with honey and rosemary sauce  
Served with sautéed baby potatoes and couscous*

### *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 7*

*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 9*

*Leche de trigre, onion, cilantro, tomato and jalapeño, tortilla chips*

### *Pata Negra Jamon Iberico de bellota 14*

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

### *Le Carpaccio de Boeuf 8*

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

### *Quinoa and Kale Salad 4.5*

*Mixed nuts red berries, pomegranate vinaigrette*

# Hot Tapas

## *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 7*

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

## *Octopus 12*

*Grilled & Sliced. Seasoned with smoked paprika, served with potato  
And spicy aioli ... A fusion between patatas brava and pulpo al la Gallega*

## *Pork Belly in Bao Bun 5*

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

## Appetizers

### *Escargots "A la Bourguignonne" 10*

*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*

### *Salmon Gravlax, Dill and Spices 15*

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

### *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*

## *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 14/28*

*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 18/36*

*Duck Breast cooked medium rare (The way it should be rosé)  
Served with creamy Joel Robuchon style mashed potatoes  
And grilled veggies*

### *10oz Beef Tenderloin 17/34*

*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 4*

*Gratin Dauphinois 3*

*French fries 3*

*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*