

Appetizers

Amuse bouche 'bitterballs' pre starter 14

On popular demand: our home made bitterballen, 8 pcs. They are served with today's sauce. (don't spoil your appetite)

Lobster Bisque 15

Chunks of Caribbean rock lobster in a light creamy bisque with chives & sour cream.

Smoked Cauliflower Soup 13

Creamy cauliflower soup with croutons and spinach leaves.

Classic Caesar Salad 12

Romaine lettuce with Parmesan cheese, croutons and Caesar dressing.

Suggested wine pairing "Pinot Grigio"

Ceviche "Carte Blanche style" 14

Raw fish marinated in lemon and lime juice combined with peppers, red onion, ginger and cilantro. This has been a favorite for over 7 years at restaurant carte blanche!

Suggested wine pairing "Riesling"

Gorgonzola Salad 16

Mixed lettuce with rich Gorgonzola, apricots, red beets dressing and crispy wild rice.

Suggested wine pairing "Pouilly Fume"

Scallop & Watermelon 16

Pan seared scallops served with watermelon, wasabi mayonnaise, pumpkin seeds, shrimp and teriyaki sauce. *Suggested wine pairing "Riesling"*

Wilhelmina Salad 18

Scallops & chunks of Caribbean rock lobster with edamame beans, potatoes, radish, tomatoes, mixed lettuce, croutons, bacon bits, pine nuts and lemon crème fraiche. *Suggested wine pairing "Sauvignon Blanc"*

All prices are in USD and exclusive of sales tax

 = Gluten Free,  = Lactose Free,  = Vegetarian
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...more Appetizers

Moroccan Fish **16**

Marinated and grilled fish of the day, served with cauliflower, roasted hazelnuts, frisee lettuce, cilantro dressing, pickled onion, raz el hanout and sweet potato salsa.

Suggested wine pairing "Riesling"

Lobster & Shrimp Risotto **18**

Risotto appetizer with chunks of lobster and shrimp, combined with pumpkin and served with parmesan foam and pumpkin seeds. *Suggested wine pairing "Chardonnay"*

Pork Belly **16**

Crispy pork belly with cucumber, radish, soybeans, snow peas, red beets dressing, lemongrass mayonnaise and pork popcorn.

Suggested wine pairing "Riesling"

Beef Kimchi **18**

Grilled Certified black Angus beef with fermented cabbage, wakame seaweed, radish, sesame seeds, teriyaki sauce and sesame mayonnaise. *Suggested wine pairing*

"Medium-Bodied Rosé"

Wilhelmina's ravioli **18**

Ravioli filled with braised beef short rib, foie gras & mushroom, served with baby spinach, roasted Portobello & parmesan cheese, truffle-balsamic dressing and mushroom sauce. *Suggested wine pairing "Pinot Noir"*

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Fish & Vegetarian Selection

- Bronzini**  **36**
Fillet of European seabass seared on the skin, served with brunoise vegetables, scallop, butter sauce and lobster caramel. *Suggested wine pairing "Viognier"*
- Chilean Salmon** **34**
Grilled salmon with a green herb crust, sautéed Belgium endives, sauce vierge, basil dressing and parmesan foam. *Suggested wine pairing "Riesling"*
- Fish of the Day**  **38**
Pan seared fillet of fish with roasted sweet potato, shrimp, snow peas, cucumber curry chutney and sweet pepper sauce. *Suggested wine pairing "Riesling"*
- Mahi Mahi & chorizo** **34**
Pan seared Mahi Mahi with saffron and crispy chorizo crust, served with cauliflower, braised leek and lemongrass sauce. *Suggested wine pairing "Chardonnay"*
- Dover sole** **55**
Whole Dover sole filleted table side served with brunoise vegetables, potatoes and butter sauce. *Suggested wine pairing "Viognier"*
- Potato Gnocchi**  **26**
Sautéed homemade potato gnocchi with 'raz el hanout', leeks, cauliflower puree, hazelnuts, and red beet beignets. *Suggested wine pairing "Chardonnay"*
- Simply Truffle**  **24**
Fresh homemade pasta with mushroom and parsley in a creamy truffle sauce, topped with parmesan cheese and served with parsley dressing.
Suggested wine pairing "Pinot Noir"
- Smokey risotto**   **26**
Ginger-pumpkin risotto with apricots, pickled pumpkin, smoked butter, chives, lemon crème fraiche and pumpkin seeds *Suggested wine pairing "Sauvignon Blanc"*

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Meat Selection

- Chicken & Mushroom**  **29**
Pan seared corn-fed chicken breast, served with spinach, potato, mushrooms and Madeira sauce. *Suggested wine pairing "Chardonnay"*
- Smoked Duck breast** **36**
Pan seared smoked duck breast with pumpkin risotto, ginger and chives. Served with a red beets dressing. *Suggested wine pairing "Riesling"*
- Braised Veal** **42**
Slow cooked cheek of veal in red wine jus with truffled cabbage, crispy polenta and porcini sauce. *Suggested wine pairing "Merlot"*
- Indonesian Roasted Pork**  **28**
Pork marinated overnight in a traditional Indonesian sauce, stewed and served with fresh pasta, chunks of shrimp, edamame soy beans and a light spicy papaya chutney. *Suggested wine pairing "Riesling"*
- Filet Mignon**  **46**
8oz Certified Angus beef tenderloin with creamy celery root, parsley, snow peas and morel sauce. *Suggested wine pairing "Cabernet Sauvignon"*
- also available as a 4oz lady steak** **32**
- Boneless Ribeye** **44**
10oz Certified Angus beef ribeye with potato gratin, ratatouille, herb butter, sage jus and garlic beignets. *Suggested wine pairing "Cabernet Sauvignon"*
- Mediterranean Lamb Rack (cooking process min. 30 minutes)** **43**
Full rack of New Zealand lamb, served with fresh potato gnocchi with herbs, tomato, zucchini and lamb jus. *Suggested wine pairing "Malbec"*

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5 Course Tasting Menu

"A selection of Wilhelmina's special dishes"

Per table order only

Scallop & Watermelon

Pan seared scallop served with watermelon, wasabi mayonnaise, pumpkin seeds, marinated shrimp and teriyaki sauce.

Mahi Mahi & chorizo

Pan seared Mahi Mahi with saffron and crispy chorizo crust, served with cauliflower, braised leek and lemongrass sauce.

Wilhelmina's ravioli

Ravioli filled with braised beef short rib, foie gras & mushroom, served with baby spinach, roasted Portobello & parmesan cheese, truffle-balsamic dressing and mushroom sauce.

Filet Mignon

Certified Angus beef tenderloin with creamy celery root, parsley, snow peas and morel sauce.

Pineapple

Caramelized pineapple, combined with rosemary, cinnamon and star anise. Served with vanilla ice cream and caramel tuilles.

Price: **\$79**, - per person

Wine pairing: **\$60**, - per person

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