

## 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  
Please inform our service staff in case of any possible allergies





## ...more Appetizers

- 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, 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, lobster and butter sauce. *Suggested wine pairing "Viognier"*
- Chilean Salmon** **34**  
Grilled salmon with a green herb crust, sautéed Belgium endives, sauce vierge and parmesan foam. *Suggested wine pairing "Riesling"*
- Fish of the Day**  **38**  
Pan seared fillet of fish with roasted sweet potato, shrimp, 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. *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 and jus de veau  
*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 sage, tomato, zucchini and 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.

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### **Mahi Mahi & chorizo**

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

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### **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.

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### **Filet Mignon**

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

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### **Pineapple**




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

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

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

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