




## Appetizers

- 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"*

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## ...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 "Dry Moscato Azul"*
- 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"*
- Kandratiki & chorizo** **34**  
Pan seared Surinamese "seabass" with saffron and crispy chorizo crust, served with cauliflower, braised leek and lemongrass sauce. *Suggested wine pairing "Chardonnay"*
- Dover sole** **69**  
Whole Dover sole filleted table side served with brunoise vegetables, potatoes and butter sauce. *Suggested wine pairing "Dry Moscato Azul"*
- Potato Gnocchi**  **26**  
Sautéed homemade potato gnocchi with pimenton and cumin, 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"*
- 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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