






## Appetizers

- Lobster Bisque** **15**  
Wild caught shrimp in a light creamy bisque with daikon cress and sour cream.
- Tomato & Lobster**  **18**  
Pickled cherry tomato's marinated with basil & chive oil served with small chunks of Caribbean rock lobster, topped with pan seared catch of the day and served with clear tomato consommé. *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 8 years at restaurant Carte Blanche!  
*Suggested wine pairing "Riesling"*
- Gorgonzola Salad**   **16**  
Mixed lettuce with rich cream of Gorgonzola, apricots, pine nuts, red beets dressing and parmesan chips. *Suggested wine pairing "Gruner Veltliner"*
- Scallop & Watermelon**  **16**  
Pan seared scallops served with watermelon, cucumber noodles, wasabi mayonnaise, pork popcorn, shrimp and teriyaki sauce. *Suggested wine pairing "Riesling"*
- Wilhelmina Salad** **19**  
Scallops & wild caught shrimp with edamame beans, potatoes, radish, tomatoes, mixed lettuce, croutons, bacon bits, pine nuts and lemon crème fraiche.  
*Suggested wine pairing "Sauvignon Blanc"*
- Classic Caesar Salad** **16**  
Dutch organic Romaine lettuce with Parmigiano-Reggiano cheese, seasoned croutons and Caesar dressing.  
*Suggested wine pairing "Pinot Grigio"*
- add Shrimp or Chicken** **24**

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Please inform our service staff in case of any possible allergies

## .. more Appetizers

### **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"*

### **Beef Kimchi**

**18**




Grilled Certified black Angus beef with fermented cabbage, radish, sesame seeds, teriyaki sauce, wasabi mayonnaise and crispy wonton. *Suggested wine pairing "Medium-Bodied Rosé"*

### **Shrimp & Cauliflower Risotto**


**21**

Risotto appetizer with curry & cauliflower, served with shrimp & bell pepper dressing. *Suggested wine pairing "Chardonnay"*




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## Fish & Vegetarian Selection

- Mahi Mahi & Shrimp** **38**  
Pan seared fillet of Mahi Mahi with sweet potato puree, fried "funchi", shrimp, cucumber curry chutney and sweet pepper sauce. *Suggested wine pairing "Riesling"*
- Fish of the Day**  **34**  
Pan seared fillet of fish with celery root, truffle, Portobello mushroom, red beets vinaigrette and smoked butter sauce. *Suggested wine pairing "Chardonnay"*
- Kandratiki & Chorizo** **34**  
Pan seared Surinamese "seabass" with saffron and crispy chorizo crust served with cauliflower, braised leek, watercress and lemongrass sauce.  
*Suggested wine pairing "Chardonnay"*
- Shrimp, Escargots & Seabass** **43**  
In "beurre Maître d'hôtel" braised escargots, shrimps, mushrooms, potato, cherry tomato's & topped with pan seared fillet of Surinamese seabass served with Provençale tomato bread. *Suggested wine pairing "Chablis"*
- Simply Truffle**  **30**  
Fresh homemade pasta with mushrooms and parsley in a creamy truffle sauce, topped with parmesan cheese and served with parsley dressing.  
*Suggested wine pairing "Pinot Noir"*
- Wilhelmina's goat cheese Falafel**  **26**  
Our twist of a traditional Middle Eastern dish served on top of a warm tomato carpaccio with watercress and cucumber chutney. *Suggested wine pairing "Medium-Bodied Rosé"*
- Add Wild caught shrimps to any dish** **13**




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## Meat Selection

- Chicken & Mushroom**  **29**  
Roulade of chicken breast, served with watercress, potato, mushrooms and Madeira sauce. *Suggested wine pairing "Chardonnay"*
- Braised Beef Short Ribs** **42**  
Braised classically for 5 hours in red wine jus served with truffle cabbage, crispy polenta and porcini sauce. *Suggested wine pairing "Merlot"*
- Indonesian Roasted Pork**  **32**  
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 puree of celery root, roasted onion and a red port wine sauce served with a side of potato gratin. *Suggested wine pairing "Cabernet Sauvignon"*
- also available as a 4oz lady steak** **32**
- Lamb Rack**  **46**  
New Zealand loin of lamb, served with barbeque lamb "spare ribs", crème of sweet peas, polenta croutons and cumin jus. *Suggested wine pairing "Red Zinfandel"*

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