

Appetizers

Lobster Bisque

Wild caught shrimp in a light creamy bisque with daikon cress and sour cream.

Tomato & Lobster

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"

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

Mixed lettuce with rich cream of Gorgonzola, apricots, pine nuts, red beets dressing and parmesan chips. *Suggested wine pairing "Gruner Veltliner"*

Scallop & Watermelon

Pan seared scallops served with watermelon, cucumber noodles, wasabi mayonnaise, pork popcorn, shrimp and teriyaki sauce. *Suggested wine pairing "Riesling"*

Wilhelmina Salad

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

Dutch organic Romaine lettuce with Parmigiano-Reggiano cheese, seasoned croutons and Caesar dressing.
Suggested wine pairing "Pinot Grigio"

add Shrimp or Chicken

.. more Appetizers



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. *Suggested wine pairing "Pinot Noir"*

Beef Kimchi

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

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

Fish & Vegetarian Selection



Mahi Mahi & Shrimp

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

Pan seared fillet of fish with celery root, truffle, Portobello mushroom, red beets vinaigrette and smoked butter sauce. *Suggested wine pairing "Chardonnay"*

Kandratiki & Chorizo

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

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 "Chardonnay"*

Simply Truffle

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

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

 = Gluten Free,  = Lactose Free,  = Vegetarian
Please inform our service staff in case of any possible allergies

Meat Selection



Chicken & Mushroom

Roulade of chicken breast, served with watercress, potato, mushrooms and Madeira sauce. *Suggested wine pairing "Chardonnay"*

Braised Beef Short Ribs

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

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

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

Lamb Rack

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"*