

Appetizers

- Lobster Bisque** **15**
Wild caught shrimp in a light creamy bisque with daikon cress and sour cream.
- 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 9 years at restaurant Carte Blanche!
Suggested wine pairing "Riesling"
- Scallop & Watermelon**  **17**
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 Parmesan Reggiano cheese, seasoned croutons and Caesar dressing. *Suggested wine pairing "Pinot Grigio"*
- add Shrimp or Chicken** **24**

All prices are in USD including government tax

 = Gluten Free,  = Lactose Free,  = Vegetarian
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 Reggiano cheese, truffle-balsamic dressing and mushroom sauce. *Suggested wine pairing "Pinot Noir"*

Wahoo Kimchi **16**

Grilled locally caught Wahoo with fermented cabbage, radish, sesame seeds, teriyaki sauce, wasabi mayonnaise and crispy wonton.
Suggested wine pairing "Medium-Bodied Rosé"

Balchi Pisca **16**

Aruban style fish cakes with Caribbean rock lobster, local spicy Madame Jeanette pepper mayonnaise. *Suggested wine pairing "Sauvignon Blanc"*

Shrimp Raviolis **17**

Ravioli filled with chunks of Shrimp, ricotta cheese and parsley served with baby spinach, basil oil, Parmesan Reggiano shavings and Lobster bisque sauce.
Suggested wine pairing "Chardonnay"

"Funghi" Risotto  **16**

Portobello, shiitake, local grown white button, black truffle, mascarpone, Parmesan Reggiano and Porcini mushroom sauce. *Suggested wine pairing "Pinot Noir"*

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Fish & Vegetarian Selection

Salmon & Shrimp **38**

Pan seared fillet of Norwegian Salmon 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"

Gamberetti Pasta **34**

Fresh homemade spaghetti with pan seared shrimps, white wine, garlic, butter, parsley and basil dressing topped with baked cherry tomato & Parmesan Reggiano shavings.

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 "Chardonnay"*

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 pan seared shrimps to any dish **13**

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Meat Selection

- Chicken & Mushroom**  **29**
Filet of chicken breast, served with watercress, potato, mushrooms and Madeira sauce.
Suggested wine pairing "Chardonnay"
- Braised Beef Short Ribs** **44**
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**  **34**
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**  **49**
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** **33**
- Lamb Rack**  **49**
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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