

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"
- Tomato & Goat cheese**  **16**
 Mixed tomatoes, beef tomato, pickled cherry tomato, fresh basil, grapefruit, basil oil served with goat cheese and cucumber foam. *Suggested wine pairing "Medium-Bodied Rosé"*
- 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
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.. 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"*

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  **18**

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

- Catch of the Day #1** **38**
 Pan seared fillet of fish with shrimps, sweet potato puree, fried "funchi", cucumber curry chutney and sweet pepper sauce. *Suggested wine pairing "Riesling"*
- Catch of the Day #2**  **34**
 Pan seared fillet of fish with sweet peas mousseline, Dutch potato, Aruban white button mushroom, parsley dressing 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** **36**
 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** **46**
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**
8 oz. Certified Angus beef tenderloin with puree of celery root, roasted onion and red port wine sauce served with a side of potato gratin.
Suggested wine pairing "Cabernet Sauvignon"
- also available as a 4 oz. 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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