






## 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  
 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"*




**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"*




**All prices are in USD including government tax**

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




## 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**




**All prices are in USD including government tax**

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

## 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"*

**All prices are in USD including government tax**

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