

## Appetizers

### **Lobster Bisque** **18**

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

### **Soup of the Day** **14**

Daily changing soup du jour, explained by our wait staff.

### **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**

### **Gorgonzola Salad** **18**

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

### **Wilhelmina Salad** **19**

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"*

### **Homemade Kimchi salad** **17**

Korean fermented Napa cabbage with secret ingredients, mizuna salad, Aruban white button mushrooms, edamame, radish, black and white sesame seeds, scallions and teriyaki sauce. *Suggested wine pairing "Riesling"*

### **add chunks of pan seared teriyaki shrimp** **21**

### **Veggie Escabeche** **15**

Mexican style pickled radish, cauliflower, carrots, edamame, haricots verts, green asparagus, pumpkin, cucumber, red onion, ginger, chives, red beet with smoked pumpkin dressing and cassava chips. *Suggested wine pairing "Riesling"*

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



= Gluten Free,



= Lactose Free,






= Vegetarian

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## .. more Appetizers

- Tomato & Goat cheese**  **18**  
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"*
- 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 12 years at restaurant Carte Blanche!  
*Suggested wine pairing "Riesling"*
- Shrimp & Watermelon**  **21**  
Pan seared shrimps served with watermelon, cucumber noodles, wasabi mayonnaise, pork popcorn and teriyaki sauce. *Suggested wine pairing "Riesling"*
- Wilhelmina's ravioli** **22**  
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** **19**  
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**  **19**  
Portobello, shiitake, local grown white button, black truffle, mascarpone, Parmesan Reggiano and Porcini mushroom sauce. *Suggested wine pairing "Pinot Noir"*
- Balchi Pisca** **17**  
Aruban style fish cakes with Caribbean rock lobster, local spicy Madame Jeanette pepper mayonnaise. *Suggested wine pairing "Sauvignon Blanc"*




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## Fish & Vegetarian Selection

- Catch of the Day #1** **42**  
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**  **38**  
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** **38**  
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** **42**  
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** **48**  
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**  **34**  
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**  **32**  
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 (5 pcs.)** **15**

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## Vegan Selection

### Cabbage Malfouf 34

Cabbage cannelloni stuffed with portobello mushroom, spinach and sweet pepper dressing served over couscous, cauliflower-rice, parsley, roasted cherry tomato, pine nuts and ras el hanout spice. *Suggested wine pairing "Pinot Noir"*

## Meat Selection

### Chicken & Mushroom 32

Filet of chicken breast, served with watercress, truffle potato mousseline, mushrooms and Madeira sauce. *Suggested wine pairing "Pinot Noir"*

### Braised Beef Short Ribs 10 oz. 56

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 38

Pork marinated overnight in a traditional Indonesian sauce, stewed and served with fresh pasta, chunks of shrimp, edamame soybeans and a light spicy papaya chutney. *Suggested wine pairing "Riesling"*

### Certified Angus center cut Filet Mignon 7 oz. 59

Pan seared 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"*

**This dish cannot be served split on two plates**

### also available as a 4 oz. lady steak 39

### New Zealand whole Rack of Lamb 14 oz./16 oz. 59

Pan seared loin of lamb, served with braised barbeque "lamb rack ribs", crème of sweet peas, polenta croutons and jus. *Suggested wine pairing "Cabernet Sauvignon"*

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