

BREAKFAST

◆ 7AM TILL 11AM ◆

Bayside Breakfast 38

toasted sourdough bread, croissant, marmalade, butter, cheese, ham, your choice of egg, yogurt, fruit

Berry Pancakes 27

pancakes, bakery cream, berries compote

Rise & Shine Breakfast 25

yogurt, local fruit, honey, chia seeds, homemade granola

Yankee Pancakes 27

pancakes, scramble eggs, bacon

Classic "Uitsmijter" 28

3 fried eggs, cheese, ham, toasted bread

Salmon Bagel 31

herb cream cheese, avocado

Farmers Omelet 27

lightly beaten eggs, milk, veggies, cheese

Burrito Ranchero 28

fried eggs, cheese, black beans, picco de gallo, avocado, bacon bits

for other languages please scan QR code:



allergen menu:



*Hotel included breakfast? You can choose any item and we add a coffee of your choice and a fresh orange juice.
Food allergies? Please let us know!*

*All prices are in Antillean guilders and include a 9% sales tax.
Tip/gratuity is not included but highly appreciated.*

ENTRÉES

Rillettes de canard 37

Rillettes of duck, with ginger bread, dates, pistachio, prosciutto ham, balsamic syrup, rocket salad, sundried tomatoes, almonds

Salade au fromage de chèvre 28

Salad with goat cheese, mandarin, celery, romaine lettuce, walnuts, sweet red onion

Tartare de coquilles Saint-Jacques 32

Scallop tartare, lime zest, brioche toast, avocado, saffron mayonnaise, crispy quinoa

Bouillabaisse de Marseille 32

Rich soup from Marseille served with local fish, shrimps, fennel, parmesan cheese, rouille

Soupe à l'oignon 20

Traditional French onion soup, cheese crostini

Toast aux champignons 28

Toast with pan fried mushrooms, blue cheese yoghurt, chives

PLATS PRINCIPAUX

Confit de canard 56

Slowly baked duck leg, caramelized chicory, apple syrup, cherry tomatoes, sauerkraut

Entrecôte beurre café de Paris 50

Sirloin steak topped with garlic-herb butter, French fries, mixed salad

Lentilles verte du Puy 42

Green lentils from Puy, grilled veggies, sundried tomatoes, fried basil, gruyere cheese

Tournedos 60

Grilled tenderloin, Brussels sprouts, bacon, dauphine potatoes, choice of bearnaise- or pepper sauce

Bar aux beurre blanc 45

Baked seabass, butter sauce, ratatouille, roasted potatoes, sweet garlic confit, basil oil

Poulet en papilot 45

Oven baked chicken, vegetables, roseval potatoes, fried parsley, poultry gravy

DESSERTS

Crème brûlée 20

Custard cream with sugar crust, raspberry compote, vanilla ice cream

Tarte tatin 20

Upside down apple pie, lime sorbet, crispy cookie

Le trio de chocolats 20

Traditional chocolate mousse, chocolate cake and chocolate crumble

for other languages please scan QR code:





allergen menu:



BAYSIDE WINES

WHITE

| |  |  |
|---|---|---|
| Lodez Chardonnay France | 16 | 80 |
| Nius Verdejo Spain | 20 | 95 |
| Hubert Brochard Sauvignon Blanc de Loire France | | 110 |
| Hans Greyl Sauvignon Blanc New Zealand | | 110 |
| Zenato Pinot Grigio Veneto Italy | | 115 |
| Chanson - Viré-Clessé Chardonnay France | | 130 |

ROSÉ

| | | |
|-------------------------|----|-----|
| Nius Spain | 18 | 90 |
| Mirabeau Classic France | | 125 |

RED

| | | |
|--|----|-----|
| De l'Aube Merlot-Syrah Reserve France | 16 | 80 |
| Moda - Talamonti Montepulciano Italy | 20 | 95 |
| Colossal Tinto-Portugal | | 95 |
| Zenato Valpolicella Veneto Italy | | 115 |
| Piedra Negra Malbec Mendoza Argentina | | 120 |
| Saint Victor Pinot Noir Gérard Bertrand France | | 130 |

SPARKLING

| | | |
|---|--|-----|
| Adami Garbel Prosecco Italy | | 120 |
| Bollinger Brut Special Cuvee Champagne France | | 265 |

LIQUER

| | |
|--------------|----|
| Gran Marnier | 17 |
| Cointreau | 17 |
| Drambuie | 17 |
| Licor 43 | 17 |
| Baileys | 17 |
| Amaretto | 17 |
| Tia Maria | 17 |
| Sambuca | 17 |
| Limoncello | 17 |
| Ponche Crema | 15 |
| Malibu | 15 |

SNACKS

| | |
|---|----|
| BITTERBALLEN <i>mustard</i> | 16 |
| CHICKEN WINGS <i>sriracha dip with honey</i> | 25 |
| CHEESE BALLS <i>sweet & sour dip</i> | 21 |
| PASTA ALFREDO <i>chicken, cream, cheese</i> | 35 |
| BAYSIDE BURGER <i>homemade burger, BBQ sauce, cheddar cheese, crispy salad, tomato, fries</i> | 35 |
| SOUPE À L'OIGNON <i>Traditional French onion soup, cheese crostini</i> | 20 |

SALMON BAGEL 31
With herb cream cheese, avocado

SALADE AU FROMAGE DE CHÈVRE 31
Salad with goat cheese, mandarin, celery, romaine lettuce, walnuts, sweet red onion

DRINKS & SNACKS

COFFEE

| | |
|---------------------|----|
| Espresso | 6 |
| Double Espresso | 9 |
| Espresso Macchiato | 7 |
| Americano | 6 |
| Cortado | 7 |
| Cappuccino | 7 |
| Flat White | 8 |
| Latte | 8 |
| Latte Macchiato | 8 |
| Tea | 6 |
| Fresh Mint Tea | 9 |
| Fresh Ginger Tea | 9 |
| Oat Milk | +2 |
| Soy Milk | +2 |
| Extra Shot Espresso | 3 |

SOFT

| | |
|--------------------------------|------|
| Still water | 7 |
| Still -Sparkling water / large | 15 |
| Coca Cola | 7.50 |
| Coca Cola Zero | 7.50 |
| Sprite | 7.50 |
| Ice Tea | 7.50 |
| Bitter Lemon | 7.50 |
| Cassis | 7.50 |
| Tonic | 7.50 |
| Soda | 7.50 |

JUICE

| | |
|---------------------------------|----|
| Apple | 7 |
| Orange | 7 |
| Cranberry | 7 |
| Pineapple | 7 |
| Fresh Orange Juice | 11 |
| Fresh Awa Lamunchi | 10 |
| Smoothie mango-passion-cocos | 14 |

COCKTAILS

| | |
|------------------|----|
| Moscow Mule | 23 |
| Mojito | 22 |
| Espresso Martini | 23 |
| Aperol Spritz | 23 |
| Sours | 23 |

WHISKEY-BOURBON-MALT

| | | | |
|----------------------|----|----------------------|----|
| Dewars White Label | 15 | Chivas Regal 12 year | 18 |
| Canadian Club | 15 | Jack Daniels / Honey | 18 |
| Crown Royal | 18 | Markers Mark | 18 |
| J.Walker Black Label | 18 | Glen Livit Reserve | 18 |
| Old Parr 12 year | 18 | | |

VODKA-GIN-TEQUILA

| | | | |
|-----------|----|----------------------|----|
| Absolut | 15 | Margarittaville Gold | 15 |
| Tito's | 18 | Don Julio Reposado | 30 |
| Ketel One | 18 | Don Julio Añejo | 35 |
| Beefeater | 15 | | |
| Hendricks | 18 | | |
| Bobby's | 18 | | |

COGNAC-PORT-BITTER

| | | | |
|--------------------|----|------------------------|----|
| Hennessy vs | 20 | Aperol | 15 |
| Martell vsop | 30 | Campari | 15 |
| Ruby Port | 15 | Martini Bianco / Rosso | 15 |
| Tawny Port 10 year | 25 | | |

BEERS

| | |
|---------------|----|
| Polar | 10 |
| Heineken | 11 |
| Heineken 0% | 8 |
| Brasa | 10 |
| Lagunitas IPA | 15 |
| Leffe Blond | 14 |

RUM

| | |
|-----------------------|----|
| Bacardi White | 15 |
| Barcelo Añejo | 15 |
| Diplomatico Reserva | 18 |
| San Pablo 12 year | 18 |
| Santa Teresa 12 years | 25 |
| Ron Zacapa 23 years | 30 |

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Bayside

BOUTIQUE HOTEL

KIDS MENU

BREAKFAST 7 AM TILL 11 AM

American Kid Pancakes 15
caramel-berry compote-icing sugar

Panini Little one 15
ham-cheese

Omelet Chiki 15
au naturel on toast

Pastechi 11
local pastry with cheese

LUNCH / DINNER 12 PM TILL 10 PM

Little Chick 25
tender chicken breast, stir fried veggies, fries

Spaghetti Bolognese 18
Parmesan cheese

Little Fish 25
fish fillet breast, stir fried veggies, fries

Tot Nuggets 18
chicken nuggets, salad, fries

Tiny Dutch 18
mini "fricandelletjes", salad, fries

Mini Cheese Burger 22
fries

Youngster Coupe 15
ice cream coupe, chocolate sauce, sweet toppings

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