



# Enjoy the breathtaking view of Curaçao

Jonnie en Thérèse Boer

With pride and joy, we welcome you in our beach restaurant Brass Boer Curaçao. We hold this island close to our heart and with this restaurant another long-held dream has come true!

At Brass Boer Curaçao our chef Andreas Péter, restaurant manager Jan Willem Berendsen and the entire team are ready to give you a beautiful brass-experience. Good food, great wines and careless enjoyment: that is where we stand for.

We have all ingredients to give a great experience. All you have to do is: sit back and enjoy!

Home is where the Boer is





## Brass Boer menu

\$

### 5-COURSE MENU

135

With two classic dishes from De Librije.

Enjoy our Brass Boer experience

*(Vegetarian optional)*

### WATERMELON

Roasted, dried, yuzu, crispy sea lettuce and radish

### 'ON THE ROCKS'

Foie gras, goatcheese and beetroot

### CARIBBEAN BASS

Potato, spinach, buttermilk and bacon

### FLAT IRON

Rosé baked, cauliflower and picallily

### 3 X CITRUS

Flavors from the Netherlands, Bonaire and Curaçao

*Craving for caviar? You can extend the menu with an additional course*

### EGG CAVIAR (10 GRAM)

49

Signature dish of De Librije\*\*\*

With egg yolk, potato, sour cream and chives

## To share

### DAIRY COW (400 GRAM)

105

*Choose between rib steak or hanging tender*

Both dishes will be served with béarnaise sauce, puffed garlic, fries and a grilled lettuce  
*(for two persons)*



Laughter is brightest where food is best



## If you prefer to choose yourself

We recommend choosing 4, 5 or 6 dishes for a complete dining experience.

### OYSTER

With toppings from Boer and Kesbeke Junior

\$

*7 dollar a piece*

### WATERMELON

Roasted, dried, yuzu, crispy sea lettuce and radish

27

### TUNA TATAKI

Lemon yoghurt, wakame and sesame

28

### GAZPACHO

Tomato, goat cheese and black garlic

27

### AVOCADO

Macadamia, jalapeño and ginger

28

### BEEF TARTAR

Smoked, chives and aged cheese

28

### AU "TORCHON"

Foie gras with Pedro Ximénez, pineapple compote and brioche

42

### BISQUE

Squid linguini with creamy bisque

27

### CARIBBEAN BASS

Riesling sauce, potato, bacon and apple syrup

30

### OXHEART CABBAGE

With pistachio, fermented cabbage sauce and orange

27

### EGGPLANT

Kimchi crème, bimi and miso beurre blanc

27

### SWEETBREAD

Pineapple, peanut, coconut and shrimp

42

### FLAT IRON

Rosé baked, cauliflower and piccalilli

30

### CHEEK OF VEAL

Epoisses cheese, sauerkraut and its own jus

30

Cooking is love made visible





## Dessert

\$

**THAI GREEN CURRY**  
Green curry, basil and gingerbeer

19

**3 X CITRUS**  
Flavors from Netherlands, Bonaire and Curaçao

19

**BANANA**  
Chocolate, hazelnut and coffee

19

**“DE-CONSTRUCTED APPLE PIE”**  
The Librije classic

19

**CHEESES**  
With nut bread and apple syrup

25

When you are full of us, we did a good job!

