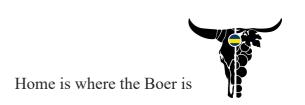


Enjoy the breathtaking view of Curação Jonnie en Thérèse Boer

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

At Brass Boer Curação 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!











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 Curação

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)





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





Dessert	\$
THAI GREEN CURRY Green curry, basil and gingerbeer	19
3 X CITRUS Flavors from Netherlands, Bonaire and Curação	19
BANANA Chocolate, hazelnut and coffee	19
"DE-CONSTRUCTED APPLE PIE" The Librije classic	19
CHEESES With nut bread and apple syrup	25

