



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

149

With two classic dishes from De Librije.

Enjoy our Brass Boer experience

(Vegetarian optional)

CEVICHE

Schrimp, mango and lime leaf

'ON THE ROCKS'

Foie gras, goatcheese and beetroot

BOK CHOY

Vegetarian stroganoff sauce, lemon and crispy potato

FLAT IRON

Rosé baked, bone marrow, celeriac and liver gravy

THAI GREEN CURRY

Green curry, basil and ginger beer

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

EGG CAVIAR (10 GRAM)

53

Signature dish of De Librije***

With egg yolk, potato, sour cream and chives

To share

DAIRY COW (400 GRAM)

110

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

\$

8 dollar a piece

WATERMELON

Roasted, dried, yuzu, crispy sea lettuce and radish

29

MAHI MAHI

Kurkuma, coconut and kohlrabi

29

GAZPACHO

Tomato, goat cheese and black garlic

28

AVOCADO

Macadamia, jalapeño and ginger

28

BEEF TARTAR

Smoked, chives and aged cheese

30

AU "TORCHON"

Foie gras with Pedro Ximénez, pineapple compote and brioche

42

SCALLOPS

Baked, potato, anchovy and truffle

32

CARIBBEAN BASS

Riesling sauce, potato, bacon and apple syrup

32

OXHEART CABBAGE

With pistachio, fermented cabbage sauce and orange

29

BOK CHOY

Vegetarian stroganoff sauce, lemon and crispy potato

29

SWEETBREAD

Pineapple, peanut, coconut and shrimp

42

FLAT IRON

Rosé baked, bone marrow, celeriac and foie gras sauce

32

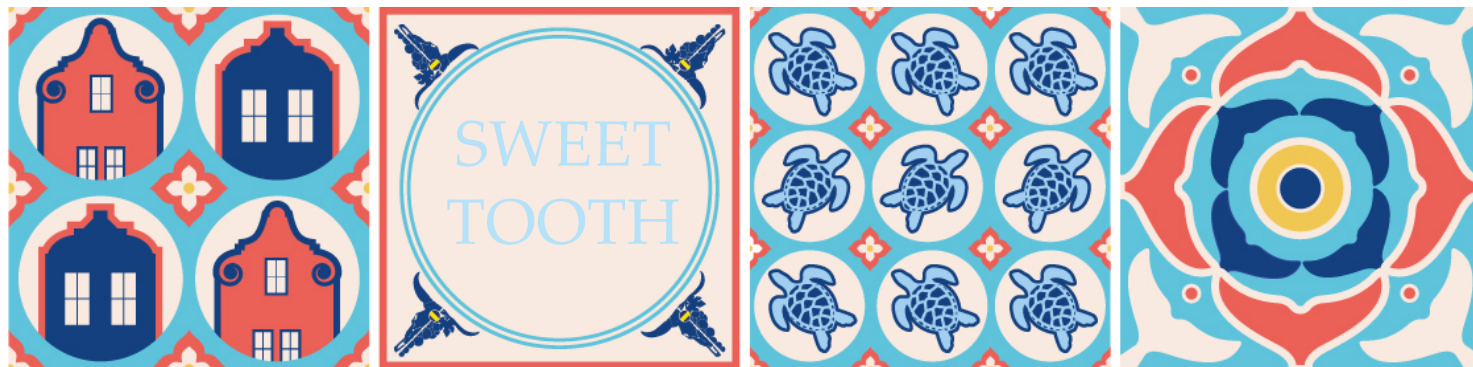
CHEEK OF VEAL

Epoisses cheese, sauerkraut and veal sauce

32

Cooking is love made visible





Dessert

\$

THAI GREEN CURRY
Green curry, basil and gingerbeer

22

3 X CITRUS
Flavors from Netherlands, Bonaire and Curaçao

22

BANANA
Chocolate, hazelnut and coffee

22

“DE-CONSTRUCTED APPLE PIE”
The Librije classic

22

CHEESES
With nut bread and apple syrup

25

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

