



# 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

\$

### 6-COURSE MENU

145

With two classic dishes from De Librije.

Enjoy our Brass Boer experience

*(Vegetarian optional)*

### TUNA TATAKI

Lemon yoghurt, wakame and sesame

### 'TARTARE'

Bell pepper, tomato, smoked egg yolk and brioche with matured cheese

### BISQUE

Linguini of squid and creamy bisque

### SCALLOPS

Patato, truffle and anchovies

### DUCK

Cauliflower, piccalilli and pepper sauce

### JONNIE'S REVENGE

Cucumber, apple and lemon

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

### EGG CAVIAR (10 GRAM)

60

Signature dish of De Librije\*\*\*

With egg yolk, potato, sour cream and chives

## To share

### SNAPPER

55

Crispy fried with boemboc piccalilli dip, crudities and sea purslane  
(for two persons)

### 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 fresh salad  
(for two persons)



Cooking is love made visible



## If you prefer to choose yourself

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

### OYSTER

Oriental vinaigrette and red wine vinaigrette with shallot

\$

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

Corn, ginger, sesame and jalapeño

28

### BEEF TARTAR

Horseradish, Amsterdam onion and flatbread

28

### AU "TORCHON"

Foie gras with Pedro Ximénez, pineapple compote and brioche

42

### 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

### DUCK

Cauliflower, piccalilli and pepper sauce

30

### CHEEK OF VEAL

Pearl couscous, artichoke and veal gravy

30



Laughter is brightest where food is best



## Dessert

\$

### JONNIE'S REVENGE

Cucumber, apple and lemon

19

### RICE PUDDING

Caribbean fruit, yuzu and meringue

19

### ESPRESSO MARTINI

Coffee, pecan and bittersweet cookies

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!

