

**FOCACCIA**  
herb butter  
7,50

**CHATEAUBRIAND**  
2 pers, rare, medium  
rare or medium 135

**SHELLFISH PASTA**  
lobster, crustacean,  
shellfish 45,50

## STARTERS

**CARIBBEAN FISH SOUP** karko, squid, shrimp, lobster 28,50

**PULPO** sweet & baby potatoes, piquillo, squid aioli 32

**STEAK TARTARE** pommes pailles, roasted pepper, egg yolk cream, sambai 30,50

**TUNA MORINGA** bonito flakes, moringa foam, madame jeanette 32

**BEETROOT** cucumber granité, lentils, ginger 29,50

Spice up your dish  
**PICA DI PAPAYA**  
with Madame Jeannette

## SIDES

**SALAD 'DI HOFI'** cucumber "chiki", radish, okra, romaine lettuce 16

**VEGETABLES 'DI HOFI'** mixed local vegetables from Curaçao 16

**MALANGA FRIES** vadouvan mayonnaise 14

## MAIN COURSES

**CARIBBEAN TUNA** rainbow chard, taro leaf, carrot beurre blanc 54

**TENDERLOIN & TONGUE** roasted carrot, mondongo crisp, malanga fries  
madeira sauce 59

**BBQ OXHEART CABBAGE** okra, spinach, smoked butter, oregano 42

**SZECHUAN DUCK BREAST** bok choy, smoked potato mousseline 58

**FISH FROM "WESTPUNT"** swiss chard, green papaya 54

**CHEESE PLATTER**  
fig / date bread  
30

## SWEETS

**SAPODILLA** medlar parfait, tamarind ice 21,50

**FRUITS 'DI HOFI'** eucalyptus, chocolate with cashew, mango,  
star fruit, kashu taiwan, banana ice 20

**COCO DELICIOUSNESS** mixed creations from coconut 22

**CHOCOLATE LAVA** vanilla ice 22,50