
Welcome at Joe's Restaurant

Bon Bini at our Restaurant.
Joe's opened her doors in 2012.
With love and passion for food we transformed
our Restaurant in a decade
to a casual fine-dining restaurant.

Besides working with fresh product for our dishes, we
selected the best wines, cocktails and beers for your
dining experience.

Choose from our a-la-carte menu or let us surprise
you with a four, five or six course menu.

Allergies, diets or restrictions? Please let us know
upfront and we will take care of it.

Enjoy your dinner, if there are any questions
please ask your hostess
or one of our staff members.

Please make yourself at home, and have a lovely
evening in our restaurant.

Bart and Jessica

Surprise menu

4-course menu , choice between cheese or dessert	57.50
5-course menu , extra in between course cheese dessert	67.50
6-course menu , cheese and dessert	77.50



Let us select the perfect wines to pair with your menu:

4-course pairing	34.00
5-course pairing	42.50
6-course pairing	46.00



To start your evening

Oysters	6.50 per piece
Irish More number 2	3 for 17.00 6 for 30.00
Oyster deluxe (3pc)	22.00
Korean steak tartar or blue marlin tartar lychee foam	
Pata Negra	24.00
Spanish iberico pork	
Moët & Chandon Imperial Brut , France	89.00
Bottle water still/sparkling 0.3/0.8	3.00 6.00

Appetizers

Goat Cheese 	14.00
Mixed nuts sugar bread apple Parma ham	
Steak Tartare	16.50
Aged cheese quail egg smoked bell pepper	
Short Rib Beef	16.25
Carrot fenugreek "charcoal"	
Scallops	16.75
Ponzu miso corn	
Fish Trio	16.75
Wahoo pate Tuna tataki Blue Marlin tartar	
Wild Mushroom Ravioli 	16.75
Sage butter parmesan cheese	

Soup & Salads

French Onion 	9.50
Classic parmesan	
Tom Kha Kai	12.50
Chicken coconut enoki mushroom	
Joe's Salad 	13.75
Local lettuce peach brie cheese pecan nuts	

Main Courses

Pork Schnitzel	25.75
Onion mushrooms wild mushroom sauce	
Stuffed Chicken breast	28.50
Bacon cream cheese green asparagus pear/elderflower	
Duo from Veal (kalfs duo)	33.75
Cheek & Rilette Roasted garlic jus de veau	
Land & Sea	35.75
Grilled Picanha shrimp blue cheese sauce	
Wild Duck Trio	33.75
Breast confit leg foie gras terrine	
Joe's Steak 250gr 450gr	29.75 36.75
Flat iron steak honey/thyme red wine sauce	
Extra Side	4.50
Green salad French fries	

All our main courses will be served with matching garnish

Fish & Seafood

Fresh Fish	29.50
Hollandaise paella vegetables	
Whole Red Snapper	31.75
Smoked on the BGE potato garnish vegetables	
Peeled Shrimps	31.75
Garlic spring onion couscous fennel	

Vegetarian Main Courses

Vegetable Mille-Feuille (vegetable pie)	26.75
Sweet potato green vegetables beet	
Couscous	26.75
Grilled eggplant zucchini green herbs feta cheese	

Desserts

Cheese!	16.50
Fine selection of Dutch cheeses	
Passion fruit panna cotta	12.50
White chocolate red fruit	
Banana pudding	14.50
coffee caramel pistachio masala ice cream	
Chocolate!	14.50
Lava cake and other preparations chocolate vanilla ice	
Limoncello dessert	14.50
Orange compote lemon bavarois merengue	

Dessert wines

Moscato D'Asti (Italy)	8.50
Hekate (Italy)	10.50
Oupase wine white (south Africa)	10.50
Oumase wine red (south Africa)	10.50
Dessert Cocktails	9.50
Espresso Martini or Chocolate Kiss	

Coffee, Tea & Liquors

Coffee/Tea

Nespresso Espresso, Lungo	4.00
Nespresso Cappuccino, Latte, Decafe	4.50
Nespresso (Latte) Macchiato	4.50
Fresh Mint Tea, Ginger tea	5.00

Special Coffee

	12.50
Irish (Jameson & brown sugar)	
Spanish (Tia Maria or 43)	
Italian (Amaretto)	
French (Cointreau or Grand Marnier)	
Bonairian (Local Rom Rincon)	
Joe's (our own Yess! Liquor)	
Kiss of Fire (Tia Maria & Cointreau)	

Liquors

Cointreau, Drambuie, Frangelico, Sambuca, Tia Maria, Amaretto, 43, Grand Marnier, Limoncello, Baileys, Pernod, Grappa, Kahlua, Dom Benedictine	8.75
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Drinks menu

Soda's per Glass 4.00

Coke, Coke Zero, Sprite, Fanta Orange, Cassis, Bitter lemon

Fever tree Ginger Ale, Tonic, Ginger Beer 4.50

Hatsu Iced Tea 4.75

Iced tea White, Iced tea Green, Iced tea Black

Juices per Glass 3.50

Apple, orange, pineapple, fruit punch, cranberry

PSV 6.00

Port, Sherry, Martini, Campari, Jägermeister, Jenever

Whiskey

Jack Daniels, Makers Mark, Jameson, Chivas Regal,
Glenfiddich, Old Parr, Redemption (All 12 yr) 11.50

The Chita (Japanese) 14.50

Hibiki (Japanese) 24.50

White/Dark Rom

Bacardi, Bacardi Lemon, Malibu 7.50

Havana Club 7, Meyers, Captain Morgan 8.50

Zacapa 23 yr. 15.00

Cognac

Hennessy, Courvoisier, Calvados 13.50

Rémy Martin XO 16.00

Spirits

Absolut Vodka, Grey Goose, Tanqueray 8.50

Local Drinks

Rom Rincon, Capt. Don's Whiskey, Cadushy Liquors 8.50