
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 products 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 , with dessert	65.00
5-course menu , extra in between course cheese dessert	75.00
6-course menu , cheese and dessert	85.00



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

4-course pairing	36.00
5-course pairing	45.00
6-course pairing	52.00



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
Steak tartar or tuna tartar	
Pata Negra	24.00
Spanish iberico pork	
G. H. Mumm Champagne , France	13.50 75.50
Moët & Chandon Imperial Brut , France	89.00
Bottle water still/sparkling 0.3/0.8	3.00 6.00

Appetizers

Goat Cheese 	16.00
Mixed nuts sugar bread apple Parma ham	
Steak Tartare	18.50
Aged cheese quail egg smoked bell pepper	
Veal Tongue	17.75
Slow cooked brioche horse radish	
Scallops	18.75
Oxheart cabbage yakitori macadamia nuts	
Fish Duo	17.75
Wahoo Tataki Blue Marlin tartar	
Wild Mushroom Tortellini 	17.75
Sage butter parmesan cheese	

Soup & Salads

French Onion 	9.50
Classic parmesan	
Tom Kha Kai	12.50
Chicken coconut mushrooms	
Joe's Salad 	15.75
Local lettuce peach brie cheese pecan nuts	

Main Courses

Pork Schnitzel 27.75

Onion | mushrooms | wild mushroom sauce

Stuffed Chicken breast 29.50

Bacon | cream cheese | green asparagus | pear/elderflower

Duo from Veal (kalfs duo) 34.75

Cheek & Rilette | Roasted garlic jus de veau

Land & Sea 37.75

Grilled Picanha | shrimp | blue cheese sauce

Wild Duck Trio 34.75

Breast | confit leg | rouleaux

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 risotto vegetables	
Whole Red Snapper	32.75
Smoked on the BGE potato garnish vegetables	
Peeled Shrimps	32.75
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!	18.50
Fine selection of Dutch cheeses	
Passion fruit panna cotta	14.50
White chocolate red fruit	
Banana pudding	15.50
coffee caramel pistachio masala ice cream	
Chocolate!	16.50
Lava cake and other preparations of chocolate vanilla ice	
Limoncello cake	15.50
Lemon curd gin-tonic marshmallow 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	12.50
Espresso Martini or Chocolate Kiss	

Coffee, Tea & Liquors

Coffee/Tea

Nespresso® Espresso, Lungo	4.50
Nespresso® Cappuccino, Latte, Decafe	4.75
Nespresso® (Latte) Macchiato	4.75
Fresh Mint Tea, Ginger tea	5.50

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

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

Drinks menu

Soda's per Glass 4.25

Coke, Coke Zero, Sprite, Fanta Orange, Cassis,
Fever tree Ginger Ale, Tonic, Ginger Beer 4.50

Hatsu Iced Tea 4.75

Iced tea White, Iced tea Green

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