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# *Welcome at Joe's Restaurant*

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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

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# Surprise menu

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As an alternative to the a-la-carte menu, there is the surprise menu. Which is devised and compiled with great care.

Menus can be ordered per person or per table. We are happy to cater to your needs.

It is possible to replace the sweet-dessert with cheese (4 different cheeses, supplement \$5,-) or add a cheese course (12,50) except for the 6 course menu, this includes cheese.

<b>4-course menu</b>	59.50
<b>5-course menu</b>	69.50
<b>6-course menu</b>	79.50

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

<b>4-course pairing</b>	36.00
<b>5-course pairing</b>	45.00
<b>6-course pairing</b>	52.00

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## 1<sup>st</sup> Course

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### Oysters

7.00 per piece

Irish More number 2 | vinaigrette | lemon

### Oysters Gratinée

9.00 per piece

Irish More number 2 | lobster sauce | parmesan

### Pata Negra

24.00

Thin sliced Spanish Iberico pork

### Lobster & Shrimp Bisque

14.50

Shrimp | cognac foam

### Wild Mushroom Tortellini

17.00

Sage butter | parmesan cheese | white truffle

### Dutch mussels

17.00

Vadouvan | lemon grass

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## 2<sup>nd</sup> Course

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**Looks like a Cesar**   18.50

Little gem | chicken | green peas | parmesan

**Steak Tartare**  18.50

Aged cheese | quail egg | smoked bell pepper

**Scallops**  18.50

Yakitori | oxheart cabbage | macadamia nuts

**Goat Cheese**    18.50

Mixed nuts | sugar bread | apple | Parma ham

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# Main Courses

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**Pork Schnitzel**  28.50

Onion | mushrooms | wild mushroom sauce

**Poussin (Chicken)** 28.50

Confit leg | | terrine | nori | teriyaki

**Iberico Pork cheeks**  35.75

Slow cooked | Roasted garlic | cranberry/apple

**Land & Sea** 35.75

Veal loin | shrimp | blue cheese sauce

**Duck breast**  35.75

Cherry sauce | celeriac

**Beef Tenderloin** 35.75

Red wine sauce

**Extra Side** 5.50

Risotto | French fries

**All our main courses will be served with matching garnish**

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# Fish & Seafood

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**Fresh Fish**  32.75

Hollandaise | risotto | vegetables

**Red Snapper**  32.75

Tempura crust | mango chutney | vegetables

**Peeled Shrimps**   32.75

Garlic | spring onion | couscous

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# Vegetarian Courses

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**Eggplant** 28.50

ratatouille | parmesan | gremolata

**Couscous**   28.50

Pickled vegetables | pistachio | green herbs | feta cheese

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# Desserts

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**Crème brulee**  15.50

Kiwi | strawberry | Fresh fruit

**Honey Panna Cotta**   15.50

Walnuts | Chamomile | yoghurt ice

**Chocolate**    15.50

Brownie | hazelnut | white chocolate ice

**Cheese Dessert**   15.50

Danish blue | muesli | cauliflower | white chocolate | apple

**Cheese Platter**  18.50

Fine selection of Dutch cheeses | chutney

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# Dessert Cocktails

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**Espresso Martini** 12.50

Vanilla Vodka | Kahlua | Frangelico | coffee

**Chocolate Kiss** 12.50

Bailey's | Frangelico | milk | chocolate

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# Coffee, Tea & Liquors

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## 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, 43, Grand Marnier, Limoncello, Baileys, Pernod, Grappa, Kahlua, Dom Benedictine