
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

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.

4-course menu	69.50
5-course menu	79.50
6-course menu	89.50

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

1st Course

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

2nd Course

- Looks like a Ceasar**   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

Main Courses

Pork Schnitzel  28.50

Onion | mushrooms | wild mushroom sauce

Coq au vin 28.50

Chicken leg | red wine | vegetables

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

Fish & Seafood

Fresh Fish  32.75

Hollandaise | risotto | vegetables

Red Snapper  32.75

Tempura crust | mango chutney | vegetables

Peeled Shrimps   32.75

Garlic | spring onion | couscous

Vegetarian Courses










Risotto   28.50

mushrooms | parmesan | sunflower seeds

Couscous   28.50

Pickled vegetables | pistachio | green herbs | feta cheese

Desserts

- Crème brulee**  15.50
Captain Morgan | cinnamon | pineapple
- Honey Panna Cotta**   15.50
Walnuts | Chamomile | yoghurt ice
- Chocolate**    15.50
Brownie | hazelnut | white chocolate ice
- Pear**   15.50
Blue cheese | PX | caramel | walnuts
- Cheese Platter**  18.50
Fine selection of Dutch cheeses | chutney

Dessert Cocktail

- Espresso Martini** 12.50
Vanilla vodka | Kahlua | Frangelico | coffee
- Chocolate Kiss** 12.50
Bailey's | Frangelico | milk | chocolate

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