

Appetizers

Lobster Bisque

Wild caught shrimp in a light creamy bisque with daikon cress and sour cream.

\$18

Soup of the Day

Daily changing soup du jour, explained by our wait staff.

\$14

Brussels Sprouts Caesar Salad

Brussels sprouts, Dutch organic Romaine lettuce with Parmesan Reggiano cheese, seasoned croutons and Caesar dressing.

\$18

Gorgonzola Salad

Mesclun salad with rich cream of Gorgonzola, apricots, pine nuts, red beets dressing and parmesan chips.

\$19

Wilhelmina Salad

Wild caught shrimp with edamame beans, potatoes, radish, tomatoes, mesclun salad, croutons, bacon bits, pine nuts and lemon crème fraiche.

\$21

Homemade Kimchi salad

Korean fermented Napa cabbage with secret ingredients, mizuna salad, Aruban white button mushrooms, edamame, radish, black and white sesame seeds, scallions and teriyaki sauce.

\$17

Veggie Escabeche

Mexican style pickled radish, cauliflower, carrots, edamame, haricots verts, green asparagus, pumpkin, cucumber, red onion, ginger, chives, red beet with smoked pumpkin dressing and cassava chips.

\$17

Tomato & Goat cheese

Mixed tomatoes, beef tomato, pickled cherry tomato, fresh basil, grapefruit, basil oil served with goat cheese and cucumber foam.

\$19

Ceviche “Carte Blanche style”

Raw fish marinated in lemon and lime juice combined with peppers, red onion, ginger and cilantro. This has been a favorite for over 12 years at restaurant Carte Blanche!

\$16

Shrimp & Watermelon

Pan seared shrimps served with watermelon, cucumber noodles, wasabi mayonnaise, pork popcorn and teriyaki sauce.

\$21

Wilhelmina’s ravioli

Ravioli filled with braised beef short rib, foie gras & mushroom, served with baby spinach, roasted Portobello & Parmesan Reggiano cheese, truffle-balsamic dressing and mushroom sauce.

\$23

Shrimp Raviolis

Ravioli filled with chunks of Shrimp, ricotta cheese and parsley served with baby spinach, basil oil, Parmesan Reggiano shavings and Lobster bisque sauce.

\$19

“Funghi” Risotto

Portobello, shiitake, local grown white button, black truffle, mascarpone, Parmesan Reggiano and Porcini mushroom sauce

\$19

Balchi Pisca

Aruban style fish cakes with Caribbean rock lobster, local spicy Madame Jeanette pepper mayonnaise.

\$17

Fish & Vegetarian Selection

Catch of the Day #1

Pan seared fillet of fish with shrimps, sweet potato puree, fried "funchi", cucumber curry chutney and sweet pepper sauce.

\$44

Catch of the Day #2

Pan seared fillet of fish with sweet peas mousseline, Dutch potato, Aruban white button mushroom, parsley dressing and smoked butter sauce.

\$39

Kandratiki & Chorizo

Pan seared Surinamese "seabass" with saffron and crispy chorizo crust served with cauliflower, braised leek and lemongrass sauce.

\$39

Gamberetti Pasta

Fresh homemade pasta with pan seared shrimps, white wine, garlic, butter, parsley and basil dressing topped with baked cherry tomato & Parmesan Reggiano shavings.

\$42

Shrimp, Escargots & Seabass

In "beurre Maître d'hôtel" braised escargots, shrimps, mushrooms, potato, cherry tomato's & topped with pan seared fillet of Surinamese seabass served with Provençale tomato bread.

\$49

Simply Truffle

Fresh homemade pasta with mushrooms and parsley in a creamy truffle sauce, topped with parmesan cheese and served with parsley dressing.

\$36

Wilhelmina's goat cheese Falafel

Our twist of a traditional Middle Eastern dish served on top of a warm tomato carpaccio with watercress and cucumber chutney.

\$34

Vegan Selection

Cabbage Malfouf

Cabbage cannelloni stuffed with portobello mushroom, spinach and sweet pepper dressing served over couscous, cauliflower-rice, parsley, roasted cherry tomato, pine nuts and ras el hanout spice.

\$34

Meat Selection

Chicken & Mushroom

Filet of chicken breast, served with watercress, truffle potato mousseline, mushrooms and Madeira sauce.

\$36

Braised 1855 Beef Short Ribs 10 oz.

Braised classically for 5 hours in red wine jus served with truffle cabbage, crispy polenta and porcini sauce.

\$65

Indonesian Roasted Pork

Pork marinated overnight in a traditional Indonesian sauce, stewed and served with fresh pasta, chunks of shrimp, edamame soybeans and a light spicy papaya chutney.

\$39

Certified Angus center cut Filet Mignon 7 oz.

Pan seared beef tenderloin with puree of celery root, roasted onion and red port wine sauce served with a side of potato gratin.

\$66

New Zealand whole Rack of Lamb 14 oz./16 oz.

Pan seared loin of lamb, served with braised barbeque and sesame "lamb rack ribs", crème of sweet peas, polenta croutons and jus.

\$63

Desserts

Chocolate ‘Gateau’

Dark chocolate ganache cake, served with blueberry sauce, hazelnuts and vanilla ice cream.

\$18

Wilhelmina’s Cheesecake

Citrus flavored cheesecake with strawberries, orange, red fruit sauce and caramel crust.

\$15

Crème Brûlée

Traditional French dessert flavored with white chocolate served in a casserole topped with caramelized cane sugar.

\$14

Lemon Tart

Lemon tart with Italian meringue, candied orange peels, berries and limoncello ice cream.

\$18

Dame Blanche

Vanilla ice cream served with pure “Callebaut” chocolate ganache, cookie crumble and caramelized mixed nuts.

\$16

• All prices are in USD

All card payments are subject to a 3% processing fee.