



RESTAURANT | BAR

DINNER

18:00 - 22:00

MEET THE CHEFS!

Would you like to enjoy to the fullest what our chefs and our Island together have to offer? Select one of our surprise menu's and get surprised by the culinary creativity of our chefs!

2-course chef's menu | 65,00

3-course chef's menu | 85,00

4-course chef's menu | 99,00

WINE PAIRING

Make your dining experience complete with a finely selected wine pairing

2-course wine pairing | 30,00

3-course wine pairing | 45,00

4-course wine pairing | 60,00

KIDS (until 12y.)

Penne bolognese | 19,50
parmesan cheese

Dutch fried sausage | 18,50
french fries, apple sauce

Dutch pancake | 12,50 ✓
syrup and powdered sugar

FLATBREAD PIZZA

Hawaiï | 24,50
tomato sauce, mozzarella, ham,
fresh pineapple

Shrimp | 25,50
tomato sauce, mozzarella, capers,
zucchini, garlic and chili pepper

Margherita | 19,50 ✓
tomato sauce, mozzarella

STARTERS

Steak tartare | 26,50
classicy prepared, toasted sourdough bread
with bone marrow butter and fleur de sel
Can also be ordered as a main course with fries
and salad | 45,00

Carpaccio of pulpo | 26,50
squid, mango, pineapple, chili, cilantro, nori

Ceviche of local fish | 29,50
marinated in passionfruit, avocado, crispy yuca

Homemade double ravioli | 26,50 ✓
spinach, ricotta, sage butter, parmesan cheese

Thinly sliced roast beef | 27,50
horseradish, beet leaves, rettich, apple, fennel
mayonnaise, sourdough croutons

Caesar salad | 26,50
salad of little gem with caesar dressing, chicken,
bacon, garlic croutons, boiled egg and parmesan
cheese

Vegetables terrine | 26,50 ✓
chicory salad, gorgonzola mousse, beetroot and
sesame cracker

Salmon poke bowl | 35,00
norwegian salmon, sushi rice, soy sauce, edamame,
mushrooms, cucumber, egg, ginger mayonnaise,
sesame, avocado, lettuce, crispy onions



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MAIN COURSES

Brazilian tenderloin | 49,50

brown beer sauce, baked onion, fries and smoked bell pepper mayonnaise

Pork tenderloin medallions rolled in leek | 49,50

potato tart, mushrooms, pancetta and sage cream sauce

Côte de boeuf (per 2 pers.) | 119,95

cauliflower tempura, roasted mushrooms, baked garlic, veal gravy

Corn chicken fillet | 55,00

corn arepa, local spinach, corn cream, 5-spice sauce

Bouillabaisse | 55,00

red snapper fillet, shrimps, mussels, rouille, baby potatoes, grilled fennel

Bulgur tabouleh | 26,50 

sweet potato hummus, walnuts, vegan butter, oca tempura

Chogogo burger | 37,50

double Angus beef burger on a brioche bun, cheddar, lettuce, pickle, burger sauce, fried onion rings

Served with fries and homemade mayonnaise

Chicken burger | 35,00

lettuce, lime mayonnaise

Served with fries and homemade mayonnaise

SIDE ORDERS

Fries | 9,50 

With homemade mayonnaise

Yucca fries | 9,75 

With homemade sriracha mayonnaise

Side salad | 12,50 

Green mixed salad

DESSERTS

Lime cheesecake | 26,50

pear, lime sorbet, white chocolate mousse

Petit grand dessert | 28,50

crème brulee, homemade ice cream, frangelico milkshake, coffee-caramel fudge, chocolate mousse pie

3 scoops of homemade ice cream | 24,50

almond curl, whipped cream

Cheese board (3 different cheeses) | 25,50

Salami of nuts and dried fruits, bread
With a glass of red port | 37,00

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