



Because Bonaire is in our heart

Thérèse, Jimmie, Isabelle & Nelson

We hold this island close to our heart and with pride and joy, we welcome you in our beach restaurant, Brass Boer Bonaire.

At Brass Boer Bonaire our chef Stefan Martens, restaurant manager Laura Sip and the entire team are ready to give you a beautiful Brass-experience. Good food, great wines and careless enjoyment: that is where we stand for.

Let us surprise you with our Brass Boer menu, or pick your own favorite dishes from the à la carte menu. Please inform us of any dietary requirments, we are happy to take them in account.

We have all ingredients to give a great experience. All you have to do is: sit back and enjoy!

Home is where the Boer is





Brass Boer menu

6-COURSE MENU

With classic dishes from De Librije. Enjoy our Brass Boer experience. 156

FOIE GRAS

Northsea crab, red little gem, kimchi crème, carrot juice and beurre noisette apple

TARTARE'

Roasted bellpepper, tomato, cured egg yolk and brioche with matured cheese

BISQUE

Linguini of octopus, tomato, celery and Dutch 'hangop'

LOCAL FISH

Green curry, pandan, nasturtium and small peppers from Oos Kesbeke

ENTRECÔTE

Cauliflower, pearl onion, piccalilli and black pepper sauce

GREEN BANANA

White chocolate, coffee, peanut and coconut icecream

Craving for caviar? You can extend the menu with an additional course

EGG CAVIAR (10 GRAM)

53

Signature dish of De Librije*** With egg yolk, potato, sour cream and chives

With this menu you can choose for a wine menu,
please be advised with our sommelier.

To share

DAIRY COW (400 GRAM)

110

Rib steak, aged for 6 weeks with Dutch butter lettuce, bearnaise and fries
(for 2 or 3 people) For the optimal taste experience, this dish is served exclusively in chef's chosen cuisson

Eating together is the oil for friendship.





If you prefer to choose yourself

We recommend choosing 3 or 4 dishes for a complete dining experience.

OYSTER ...

With garnish of Boer and Kesbeke
8 dollar a piece

MAHI MAHI

Coconut, turmeric, pumpkin seeds, fennel and kohlrabi

LANGOUSTINE

Enoki, mushroom bouillon, kohlrabi and seaweed

BEETROOT

Smoked almonds, orange and kimchi sesame

AVOCADO

Pan fried, macadamia, ponzu, curry madras and little gem

VEAL TARTARE

Crispy potato, aioli, chives and baharat

AU "TORCHON"

Foie gras with Pedro Ximénez, pineapple compote and brioche

LANE SNAPPER

Morel, potato, sweet and sour leek, Iberico ham

CORVINA

Rieslingsauce, potato, bacon and apple syrup

63 DEGREE EGG

Henn egg from Punta Blancu, Beurre Noisette, yardlong bean and baharat

EPOISSE

Potato, sweet and sour leek, lavas and bellpepper

SWEETBREAD

BBQ pineapple, coconut and Dutch shrimp and peanut sauce

CHEEK OF VEAL

Kimchi beurre blanc, star anise sauce, puffed onion and shimeji mushroom

29

39

28

28

30

42

32

34

28

28

38

32

Cooking is love made visible.





Dessert

EAST COAST STONES

Amarena cherries, yoghurt, white chocolate and pistachio

22

ESPRESSO MARTINI

Mascarpone, meringue, Dutch Macroon, coffee en sugar coated peacan

22

CITRUS

Bonaire: Awa di Lamunchi with lime and local basil

Curaçao: Lemon with coconut, banana and sugar coated peanuts

The Netherlands: Orange with Dutch stroopwafel and rum raisins

22

"DECONSTRUCTED APPLE PIE"

The Librije classic

22

CHEESES ...

Selection of cheeses

25

When you are full of us, we did a good job!

