



Because Bonaire is in our heart

We hold this island close to our heart, and with pride and joy, we welcome you to 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 carefree enjoyment: that's what we stand for.

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

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

Thérèse, Jimmie, Isabelle and Nelson

Home is where the Boer is





Brass Boer menu

TRIBUTE TO JONNIE BOER

165

Enjoy six iconic signature dishes by Jonnie Boer *** from over the years.

FOIE GRAS

Dutch grey shrimps, tomato juice with kaffir lime, and brioche

LANGOUSTINE

String bean jus, hemp salad, tapioca cracker with hemp seeds

CAULIFLOWER

Madras curry, smoked almonds, dried raisins, and sweet-and-sour cucumber

CORVINA

Riesling sauce, potato, bacon, and apple syrup

ENTRECÔTE

Celeriac, pearl onion, piccalilli, and black pepper sauce

"DECONSTRUCTED APPLE PIE"

The Librije classic

Craving caviar?

Enjoy this dish as part of the menu or order it à la carte

EGG CAVIAR (10 GRAMS)

53

Signature dish of De Librije***

With egg yolk, potato, sour cream, and chives

Would you like a wine pairing with your menu? Our sommelier will be happy to advise you.

To share

DAIRY COW (400 GRAMS)

110

Rib steak, aged for 6 weeks, served 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 three or four dishes for a complete dining experience.

OYSTER ...	8
With garnish of Boer and Kesbeke Per piece	
MAHI MAHI	29
Coconut, turmeric, pumpkin seeds, fennel, and kohlrabi	
LANGOUSTINE	39
Enoki, mushroom bouillon, kohlrabi, and seaweed	
BEETROOT	28
Smoked almonds, orange, and kimchi sesame	
AVOCADO	28
Pan-fried, macadamia, ponzu, Madras curry, and little gem	
VEAL TARTARE	30
Crispy potato, aioli, chives, and baharat	
AU "TORCHON"	42
Foie gras with Pedro Ximénez, pineapple compote, and brioche	
LANE SNAPPER	32
Morel, potato, sweet-and-sour leek, and Ibérico ham	
LOCAL FISH	34
Green curry, pandan, nasturtium, and small peppers from Family Kesbeke	
63-DEGREE EGG	28
Hens' egg from Punta Blancu, beurre noisette, yardlong bean, and baharat	
ÉPOISSES	28
Potato, sweet-and-sour leek, lovage, and bell pepper	
SWEETBREAD	38
BBQ pineapple, coconut, Dutch shrimp, and peanut sauce	
CHEEK OF VEAL	32
Kimchi beurre blanc, star anise sauce, puffed onion, and shimeji mushroom	

Cooking is love made visible





Dessert

EAST COAST STONES

Amarena cherries, yogurt, white chocolate, and pistachio

22

ESPRESSO MARTINI

Mascarpone, meringue, Dutch macaroons, coffee, and sugar-coated pecan

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!

