



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



\$75

LUNCH CLASSIC

BRASS BOER BONAIRE

AVOCADO

Roasted, macadamia, curry madras, and jalapeño

TOM KHA KAI

Chicken, coconut, pasta, and lime leaf

DECONSTRUCTED APPLE PIE

De Librije classic

**EXPAND YOUR MENU WITH AN ADDITIONAL
COURSE FOR \$25**

CARIBBEAN SEABASS

Piccalilli broth, cauliflower, mustard beurre blanc, and cured bacon





Brass Boer menu

6-COURSE MENU

With classic dishes from De Librije. Enjoy our Brass Boer experience. 165

TARTARE

Lime curd, crispy rice, edamame, and sesame

OCTOPUS

Aioli, black garlic, pickled gherkin, and bell pepper

FENNEL

Green peas, mint, black olive, and orange

SPICY MUSSELS

Yellow curry, kimchi, apple, and pimento

CARIBBEAN SEABASS

Piccalilli broth, cauliflower, mustard beurre blanc, and cured bacon

RED FRUITS

Forest fruit mousse, marinated red fruits, yuzu, and pistachio ice cream

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, 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	
WAHOO	29
Sherry, mushroom, coconut, and lovage	
LANGOUSTINE	39
Enoki, mushroom bouillon, kohlrabi, and seaweed	
SPICY TOMATO	28
Watermelon, yuzu, green olive, and cardamom	
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	
RAVIOLI	32
Lobster, bisque, spinach, and courgette	
CORVINA	34
Riesling sauce, potato, smoked bacon, and apple syrup	
HEART OF PALM	28
Smoked almonds, potato, beurre noisette, capers, and black garlic	
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	





Dessert

TURMERIC

Passionfruit, peanut, mango, and coconut ice cream

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 'stropwafel' 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!

