



WHITE

FRESH & CRISPY

Quinta da Raza ‘Raza’ DOC 2018
Vinho Verde, Portugal 14.50 / 72.50*

Baby Doll Sauvignon Blanc 2018
Marlborough, New Zealand 85.00

Dr. Loosen Mosel 2018
Mosel Valley, Germany
Riesling 93.50

Domaine Bailly-Reverdy Sancerre AOC 2018
Loire, France
Sauvignon Blanc 122.00

MILD & FRUITY

Villa Wolf Pinot Blanc 2018
Pfalz, Germany 86.00

Domäne Wachau Grüner Veltliner Terrassen Smaragd 2015
Wachau, Austria 118.50

Bernard Defaix - Chablis AOC 2018
Burgundy, France
Chardonnay 125.00

BOLD & SILKY

Pinot Grigio Riserva DOC 2017
Trentino-Alto Adige, Italy 76.50

ENATE Chardonnay ‘234’ 2018
DO Somontano, Spain 99.00

Salentein Reserve Chardonnay 2018
Uco Valley, Argentina 94.00

ROSÉ

Domaine Saint Félix Cuvée Pierre Martin Rose AOC 2019
Languedoc, France
Grenache, Cinsault 13.50 / 66.50*

MINUTY Rose AOC 2018
Cotes de Provence, France 95.50

RED

LIGHT & FRUITY

Gérard Bertrand Réserve Spéciale 2018
Languedoc, France
Pinot Noir 17.00 / 85.00*

Casa Lima Fortissimo 2018
Vinho Regional Alentejano, Portugal 69.00

BOLD & INTENSE

Zenato Valpolicella Superiore DOC 2016
Veneto, Italy 95.00

Cossetti Barbera d’ Asti Superiore ‘La Vigna Vecchia’ DOCG 2016
Piemonte, Italy
Barbera 102.00

ENATE Crianza 2015
Somontano, Spain
Tempranillo-Cabernet Sauvignon 96.50

7 Castillos DOC 2017
Laguardia, Spain
Rioja Crianza 87.00

REFINED & COMPLEX

Quinto da Crasto DOC 2017
Douro, Portugal 99.50

Josh Cellars 2016
California, USA
Cabernet Sauvignon 91.00

Salentein Reserva Malbec 2018
Uco Valley - Mendoza, Argentina 95.00

Prices are in Antillean Guilders and include 9% sales tax. *Price per glass / price per bottle

HOUSE WINES & WINES BY THE GLASS

MONTES Sauvignon Blanc 2019
Casablanca Valley, Chile 12.75 / 63.50*

MONTES Chardonnay 2018
Casablanca Valley, Chile 12.75 / 63.50*

Terre del Noce Pinot Grigio Dolomiti IGT 2018
Trentino – Alto Adige, Italy 12.75 / 63.50*

Sycamore Lane, White Zinfandel
California, USA 12.00 / 59.00*

MONTES Merlot 2018
Casablanca Valley, Chile 12.75 / 63.50*

MONTES Cabernet Sauvignon 2017
Casablanca Valley, Chile 13.00 / 65.00*

Bodegas Norton Malbec 2019
Mendoza, Argentina 13.25 / 66.00*

MORE

CHAMPAGNE

Veuve Clicquot Ponsardin, Brut or Demi Sec
Chardonnay, Pinot Noir, Pinot Meunier 194.00

Moët & Chandon Nectar Impérial Rose
Pinot Meunier, Pinot Noir, Chardonnay 219.00

SPARKLING WINE

Girasole Prosecco Frizzante
Marca Trevigiana, Veneto, Italy
Prosecco 17.50 / 86.50*

Pere Ventura Brut Reserva Cava
Catalonia, Spain 72.00

DESSERT WINE

Domaine Gardies Mas les Caves AOC 2016
France
Muscat de Rivesaltes 15.50 / 119.50*

Barbadillo PX Sherry
Montilla - Moriles, Spain 17.50



COCKTAIL MENU

FORT NASSAU CLASSICS

nafl. 16,50

Mai Tai

rum | almond syrup | triple sec | fruit punch

Long Island Ice Tea

gin | vodka | rum | tequila | triple sec | lemon juice | cola

Mojito

rum | soda | lime | mint leaves | sugar syrup

Daiquiri

flavors: mango | strawberry | pina colada | margarita | passion fruit | watermelon

WITH A TWIST

nafl. 17,50

Blue Sunset

pisang | blue curaçao | pine apple juice | brandy

Aloe Margarita

tequila | aloe vera juice | triple sec | lemon juice | honey

Passion & Coco Rum punch

Malibu rum | passion fruit | cream of coconut | pineapple juice | grated coconut

Caipirinha Watermelon

cachaca | lemon juice | watermelon juice | sugar syrup

Would you like a fancy other Cocktail? Just ask! Of course we can make it for you.

GIN & TONIC

Bombay Gin - Herbal

Fever tree indian tonic | cinnamon | star anise

nafl. 17,50

Tanqueray Gin - Citrus

1724 tonic | lime | thyme

nafl. 17,50

Henry's Curacao Gin - Fruity

1724 tonic | mandarin (modeled)

nafl. 18,50

Hendrick's Gin - Floral

Fever tree indian tonic | cucumber | black pepper

nafl. 18,50



STARTERS

- Black quinoa and spinach salad | truffle-goat cheese croquettes | salted pecans | blackberry | tamarind vinaigrette
Salade van zwarte quinoa en spinazie | geitenkaas-truffelkroketten | gezouten pecannoten | braambes tamarinde vinaigrette – 25.00
- * ● Homemade ravioli of pumpkin in truffle sauce
crisp Coppa Stagionata ham | Parmesan shavings
Huisgemaakte ravioli van pompoen in truffelsaus knapperige Coppa Stagionata ham | Parmezaanse kaas schaafsel – 27.50
- Pan fried scallops | soy | lime | sesame oil | roasted macadamia nuts | corn lettuce | purple daikon plantain chips
Gebakken Sint-jakobsschelpen | soja | limoen sesamolie | geroosterde macadamianoten | veldsla paarse daikon | bananenchips – 29.50
- Dijon mustard soup | smoked duck breast | chives pine nuts
Dijon mosterd soep | gerookte eendenborst | bieslook pijnboompitten – 19.00
- Asian salmon tartare | sweet 'n sour cucumber and radishes | black sesame seed | seaweed mayonnaise cassava chips | soy caviar
Aziatische zalmtartaar | zoetzure komkommer en radijs | zwarte sesamzaad | zeewiermayonaise cassavechips | sojakaviaar – 26.00
- Beef carpaccio | arugula | Parmesan cheese pine nuts | capers | black pepper | micro basi truffle and basil mayo
Rundercarpaccio | rucola | Parmezaanse kaas pijnboompitten | kappertjes | zwarte peper micro-basilicum | truffel- en basilicummayonaise – 32.50
- Tasting** for two people
Black quinoa and spinach salad | Dijon mustard soup
Asian salmon tartare Beef carpaccio
*Salade van zwarte quinoa en spinazie
Dijon mosterdsoep | Aziatische zalmtartaar
Rundercarpaccio* – 54.00

MAIN COURSE

- ** ● Grilled shrimp in garlic cream sauce | colored vegetable julienne | cassava croquette | baby arugula
Gegrilde garnalen in knoflookroomsaus | gekleurde groenten julienne | cassave kroketten | baby rucola – 47.50
- Caribbean 'bouillabaisse' | grilled mahi mahi & red snapper | fennel & leek | saffran | potato gnocchi baby vegetables
Caribische 'bouillabaisse' | gegrilde mahi mahi & red snapper | venkel & prei | saffraan | aardappelgnocchi babygroenten – 48.50
Add shrimp – 7.50 Toevoegen shrimp – 7.50
- ** ● Pork tenderloin & bacon | Ras el hanout | curry ginger curd | couscous with pumpkin and sunflower seed apricot compote with dates and dried cranberries
Varkenshaas met spek omwikkeld | Ras el hanout kerrie-gemberhangop | couscous met pompoen en zonnebloempitten | abrikozencompote met dadels en gedroogde cranberries – 45.00
- Caramelized fillet of Norwegian salmon | creamy leek caramelized bacon | ripe olive risotto | Pernod reduction
*Gekarameliseerde filet van Noorse zalm | romige prei gekarameliseerde spek | zwarte olijvenrisotto
Pernodreductie* – 54.00
- Grilled tenderloin 8 oz. | horseradish butter | potato and ripe olive gratin | red bell pepper cream | grilled Cipollini onion | roasted garlic sauce
Gegrilde ossenhaas 8 oz. | mierikswortelboter aardappel en zwarte olijven gratin | crème van rode paprika | gegrilde Cipollini-ui | geroosterde knoflooksaus – 59.50
- Grilled lamb chops with mint gremolata | double fried baked potato | celery sour cream | mixed mushrooms roasted garlic sauce
Lamskoteletten met mint gremolata | gefrituurde pofaardappel | zure room met selderij | gemengde champignons | geroosterde knoflooksaus – 69.50

● Vegetarian / Vegetarisch ● Also available as vegetarian dish | Ook als vegetarisch gerecht beschikbaar

* also available as (vegetarian) main dish, served with seasonal vegetables

ook beschikbaar als (vegetarisch) hoofdegerecht, geserveerd met seizoensgroenten – 38.50

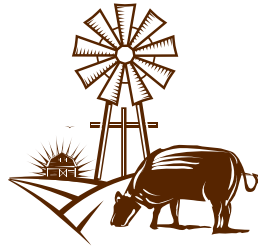
** meat or seafood will be substituted by teriyaki glazed tofu with ginger & sesame

vlees of garnalen wordt vervangen door teriyaki glazed tofu met gember & sesamzaad

Before you order! Please notify our wait staff if you have allergies or intolerances to any kind of food.

Voordat u bestelt! Gelieve bedienend personeel op de hoogte te stellen van voedselallergie of intolerantie voor bepaalde ingrediënten.

Prices are in Antillean Guilders and include 9% sales tax. US\$ exchange rate is 1.75



FARM TO FORT TASTING MENU

APPETIZER TRIO

Sweet 'n sour watermelon | Henry's Curaçao Gin
local goat cheese | spicy arugula gel

Creole spiced Lionfish | string bean salad
with chili | green tabasco aioli

Free-range chicken | pastrami herbs
plantain cup | pickled green papaya
tamarind chutney

MAIN COURSE

Grilled picanha | roasted ratatouille of zucchini
and eggplant | sweet potato latkes
with caraway and Parmesan
green onion sour cream | baked garlic jus

DESSERT DUO

Ginger & pisang ambon crème brûlée
torched banana | Indonesian layer cake

Curacao's famous 'bolo di cashupete'
(cashew nut cake) with a twist of
Malibu coconut rum and cherry confit

A big thank you to our local farmers!

Fresh vegetables, fruits, herbs and micro greens:

Chispalos - Hofi Cas Cora - Island Greens

Goat cheese: Eithel Joubert

Lionfish: B-Diving & Watersports Curacao

Free-range chicken: Busy Bee farmer

VOORGERECHT TRIO

*Zoetzure watermeloen | Henry's Curaçao Gin
lokale geitenkaas | pittige rucola-gel*

*Creools gekruide Lionfish | salade van kouseband
met chili | groene tabasco aioli*

*Scharrelkip salade | pastrami kruiden
groene banaan cupje | ingelegde groene papaya
tamarindechutney*

HOOFDGERECHT

*Gegrilde 'picanha' | geroosterde ratatouille
van courgette en aubergine | zoete aardappel
latkes met karwijzaad en Parmezaan
zure room met lente-ui | gebakken knoflookjus*

DESSERT DUO

*Gember & pisang ambon crème brûlée
gebrande banaan | spekkoek*

*Typische 'bolo di cashupete'
(cashewnotencake) met een twist van
Malibu kokosrum en kersenconfit*

Met dank aan onze lokale boeren!

Verse groenten, fruit, kruiden en micro greens:

Chispalos - Hofi Cas Cora - Island Greens

Geitenkaas: Eithel Joubert

Lionfish: B-Diving & Watersports Curacao

Vrije uitloop kip: Busy Bee farmer

Three course menu – Ang. 75.00 p.p. (incl 9% sales tax)

Pay with Fun Miles (all or part of the amount) and get Ang. 10.00 discount!

Dishes can also be ordered separately or in combination with the à la carte menu
Appetizers Ang. 22.00 / Entree Ang. 49.00 / Dessert Ang. 18.00

*Gerechten kunnen ook los besteld worden of in combinatie met het à la carte menu
Voorgerechten Ang. 22,00 / Hoofdgerecht Ang. 49,00 / Dessert Ang. 18,00*



DESSERTS

No bake chocolate tarte | Oreo crust | walnut, pecan and honey | white chocolate and candied ginger mousse | salted caramel sauce | caramel popcorn
Chocolade ganache taart | Oreo bodem | walnoot, pecan en honing | witte chocolade en geconfijte gember mousse | gezouten karamelsaus | karamelpopcorn – 19.50

Dutch style apple pie | roasted nut mélange vanilla bean anglaise | dulce de leche ice cream
Hollandse appeltaart | geroosterde noten mélange vanille anglaise | 'dulce de leche' ijs – 17.50

Crème brûlée | limoncello and lemongrass fresh blackberry
Crème brûlée | limoncello en limoengras verse braambes – 17.50

Coconut chia seed panna cotta | exotic fruit platter sugared pecans | passion fruit syrup
Kokos & chiazaad panna cotta | exotische fruitschaal gesuikerde pecannoten | passievrucht siroop – 18.50

Cheese board | selection of 3 international cheeses Foccasia toast | fig compote
Kaasplankje | selectie van 3 internationale kazen Foccasia | vijgencompote – 16.50

COFFEE

Coffee	5.00
Espresso	5.00
Espresso Macchiato	5.00
Double Espresso	5.00
Cappuccino	5.50
Café au lait	5.50
Latte Macchiato	6.00

LUXE COFFEES

17.50

Irish - with Irish whisky
Spanish - with Licor 43
Italian - with Amaretto
French - with Grand Marnier (add Naf. 4,00)

FRESH TEA'S

6.00

Mint tea - honey | lemon

Ginger tea - lime | syrup

Anise tea - orange | cinnamon

Organic tea - different flavors

COFFEE COCKTAILS

19.50

Tipsy Anise *cold*
coffee | sambuca | vodka | anise star

Sweet Cacao *hot*
coffee | chocolate liquor | rum | cacao
whipped cream | pirouline

Coffee Martini *cold*
ponche crema | coffee | kahlua | milk
whipped cream | sliced almonds

Expresso Martini *cold*
Expresso | vodka | Curacao coffee liqueur
coffee beans

LIQUORS

Amaretto Di Saronno	14.50
Baileys	14.50
Cointreau	17.50
Drambuie	15.00
Frangelico	15.00
Grand Marnier	19.50
Kahlua	12.50
Liquor 43	15.00
Pernod	12.50
Sambuca	12.50
Tia Maria	14.50
Limoncello	15.00

DESSERT WINES

	GLASS	BOTTLE
Domaine Gardies Mas les Cabes AOC 2016	15.50	102.00
Muscat de Rivesaltes, France		
Barbadillo PX Sherry	17.50	
Montilla - Moriles, Spain		

Fort Nassau
RESTAURANT

Prices are in Antillean Guilders and include 9% sales tax.
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