



Omdat Bonaire als thuis voelt

Jonnie en Thérèse Boer

Met veel trots heten wij jou van harte welkom in ons beach restaurant Brass Boer Bonaire. Als liefhebbers van dit prachtige eiland is hiermee een droom van ons in vervulling gegaan.

Bij Brass Boer Bonaire staan onze chef-kok Stefan Martens, gastheer Feike Postma en het team voor je klaar voor een mooie brass-ervaring. Lekker eten, goede wijnen en een ongedwongen gastvrijheid: dat is waar wij voor staan.

Alle ingrediënten voor een goede brass zijn in huis. Voor jou geldt alleen nog: geniet en voel je thuis!

Because Bonaire is in our heart

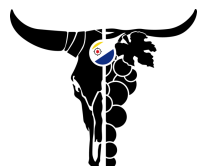
Jonnie en Thérèse Boer

With pride and joy, we welcome you in our beach restaurant Brass Boer Bonaire. We hold this island close to our heart and with this restaurant a long-held dream has come true!

At Brass Boer Bonaire our chef Stefan Martens, restaurant manager Feike Postma 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.

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

142

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

TUNA TATAKI

Lemon yoghurt, wakame and sesame

'TARTARE'

Bellpepper, tomato, smoked egg yolk and brioche with matured cheese

BISQUE

Linguini of squid and creamy bisque

SCALLOPS

Potato, truffle and anchovies

DUCK

Cauliflower, piccalilly and pepper sauce

JONNIE'S REVENGE

Cucumber, apple and lemon

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

EGG CAVIAR (10 GRAM)

60

Signature dish of De Librije***

With egg yolk, potato, sour cream and chives

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

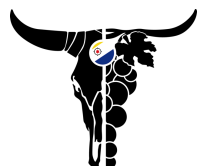
To share

DAIRY COW (400 GRAM)

105

Rib steak, aged for 6 weeks with Dutch butter lettuce, bearnaise and fries
(for 2 or 3 people)

Eating together is the oil for friendship.





If you prefer to choose yourself

We recommend choosing 3, 4 or 5 dishes for a complete dining experience.

OYSTER...

Oriental vinaigrette and red wine vinaigrette with shallot
7 dollar a piece

WATERMELON

Roasted, dried, yuzu, crispy sea lettuce and radish

CAVALLI JACK

Torched, avocado and lemon yogurt

GAZPACHO

Tomato, goat cheesen and black garlic

LANGOUSTINE

Kombucha, haricot, nashi pear and boemboc

BEEFTARTARE

Horseradish, Amsterdam onion and flatbread

AU "TORCHON"

Foie gras with Pedro Ximénez, pineapple compote and brioche

RED SNAPPER

Couscous, Baharat and Paella sauce

CORVINA

Rieslingsaus, patato, bacon and apple syrup

OXHEART CABBAGE

Pistachio, orange and sauce of fermented cabbage

SWEETBREAD

Pineapple, peanut, coconut and shrimp

CAULIFLOWER

Cashew, black garlic, cornichon, sweet and sour Indian curry

CHEEK OF VEAL

Slow cooked on low temperature, with Époisses, potato and sauerkraut

27

28

27

37

28

42

28

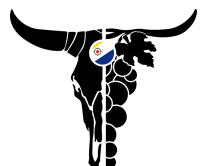
30

27

34

27

30





Dessert

5 SPICES

Chicory, mango, coffee and ginger

19

“KUS VAN THÉRÈSE”

Passionfruit, mint, lychee and coconut ice

19

JONNIE’S REVENGE

Cucumber, appel and lemon

19

“DECONSTRUCTED APPLE PIE”

The Librije classic

19

CHEESES...

Selection of cheeses

25

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

