



LANDHUIS DANIEL
FOOD • ART • HISTORY • NATURE

1 - 11 OCTOBER

DINE OUT *Week*

DINE OUT MENU

77 cg

KING OYSTER MUSHROOM

tempura | locally raised | salsa verde | fig balsamic
or

BALCHI DI BAKIJOUW

A new take on a Curaçao classic
salt cod | papaya ketchup

CHEESEFONDUE

emmenthal | gruyere | old dutch cheese | sourdough bread
or

SALMON BEARNAISE

homemade potato croquettes | watercress salad

DAME BLANCHE

vanilla ice | chocolate sauce | whipped cream | almonds

INDONESIAN MENU

99 cg

HANGING TENDER SATE

skewers | lemony ketjapsauce | emping

INDONESIAN RICETABLE

A variety of Indonesian dishes served around coconut rice

sate ayam | beef rendang | telur udang asem manis | bolete ketchup | pisang goreng | atjar | seroendeng | sambal

SPEKKOEK

multilayered Indonesian spiced cake | vanilla ice cream | caramel

SEAFOOD MENU

111 cg

BOUILLABAISSE CREOLE

loaded seafood-fish broth
curry | coconut

DOVER SOLE

panfried | butter | small salad | french fries | tartar sauce

BOLO CASHUPETE

local | cashew cream cake | lemon ice cream



RESERVATIONS VIA LANDHUISDANIEL.COM OR VIA 5280008