

Landhuis Klein Santa Martha

Dinner

Daily Special three course menu (ask your waiter)	Naf. 65,00
Santa Martha tasting five course tasting of our menu favorites	Naf. 125,00

Starters

Homemade focaccia olive oil, marinated olives, sea salt and garlic butter	Naf. 15.75
Marinated tomato bruschetta with poached egg, parmesan cheese and a pesto dressing	Naf. 17.75
Beef carpaccio with sundried tomato pesto and aged cheese	Naf. 20.75
Marinated goat cheese scoops with pesto, rucola and fresh mixed herb salad	Naf. 21.75
Tuna tartar with wasabi mayonaisse and soy reduction	Naf. 21.75
Whole baked garlic prawns with sugarmelon, cress mix and parted balsamico dressing	Naf. 22.75
Antipasti of copa di parma, prosciutto, prawns and marinated olives and cherry tomatoes	Naf. 22.75

Soups

Courgettesoup with a homemade focacciaroll	Naf. 13.75
Creamy paprikasoup with a homemade focacciaroll	Naf. 14.75
Bouillabaisse with a homemade focacciaroll	Naf. 16.75

Main Dishes

Veggie Pasta homemade tagliatelle with olives, sundried tomatoes and pesto sauce	Naf. 34.75
Airline Chickenbreast with baby potatoes, sundried tomatoe beurre blanc	Naf. 36.75
Trio local combination of three stews, codfish, goat and chicken with funchi, baked plantain and pika	Naf. 37.75
Duo pork asian style pickled porkbelly & porckneck with patato rösti and parsleybutter	Naf. 46.75
Trio fish and prawn with snapper, tuna tataki and codfish, lemon confit prawn, fresh lemonrisotto and pesto beurre blanc	Naf. 47.75
Trio beef wellington, medaillon and herbcrusted with potato mouselline and a grenadine juice	Naf. 48.75

Desserts

Homemade applepie with walnut, raisins and a caramel sauce	Naf. 19.75
Poached pear with blue cheese, walnut honey and a balsemic reduction	Naf. 19.75
Duo cheesecake mango and strawberry	Naf. 20.75
Cheeseplate 4 assorted cheeses with homemade focaccia, walnut and applesirop	Naf. 21.75
Duo crème brûlée strawberry and passion fruit	Naf. 22.75
Duo choco chocolate lavacake and chocolate mousse with orange ganache	Naf. 22.75