



BELGIAN BISTRO

# L'AVENUE

- ARUBA -

## MENU

# WELCOME TO L'AVENUE ARUBA

*A haven of Belgian delights with a modern twist nestled in Palm Beach, Aruba! Indulge in timeless dishes elevated by contemporary culinary innovation and a curated selection of Belgian beers. Our cozy ambiance invites you to savor exquisite food, fine wines, and the warmth of good company.*

*Special thanks to artist Theo Broeren, whose paintings beautifully embody the “Burgundian” lifestyle, especially his iconic “De Dikke Dames” series. Join us for a gastronomic journey where art, flavor, and conviviality converge!*

## LUXE BROODJES SANDWICHES

<b>Americáin</b> .....	17
<i>Fresh Banquette - steak tartare - spiced mayonnaise boiled egg</i>	
<b>Truffle Smoske L'Avenue</b> .....	14
<i>Sliced sourdough - truffle - gouda cheese quality ham - greens - boiled egg</i>	
<b>Gamba</b> .....	18
<i>Sourdough bun - sauteéd shrimp - onions - tomatoes cocktail mayonnaise - sweet orange chili</i>	
<b>Sun Dried Caprese</b> .....	22
<i>Sliced sourdough - sun-dried tomato plum tomato - fresh mozzarella roasted garlic - balsamic reduction</i>	
<b>“Broodje Buikspek”</b> .....	17
<i>Sourdough bun - pork belly - sweet potato spiced apple - yellow pepper</i>	
<b>Chevre Sandwich</b> .....	16
<i>French baguette - goat cheese - zucchini - walnuts apple - honey</i>	
<b>Graved Lax</b> .....	19
<i>Sliced Sourdough - pickled salmon - dille green herbs - mesclun - cream cheese - orange cucumber - citrus</i>	

*All luxury sandwiches are crafted by the Chef, but you could change yours to your liking:*

**Sliced whole wheat sourdough  
French baquette  
Sourdough Italian bun**

## CROQUE OR SAVORY WAFFLES

<b>Chicken'n Waffle</b> .....	17
<i>Chicken breast - smoke bacon - spinach béchamel poached egg</i>	
<b>Croque Monsieur</b> .....	14
<i>Grilled cheese - quality ham - béchamel - soup</i>	
<b>Croque Madame</b> .....	15
<i>Sourdough - grilled cheese - quality ham poached egg - béchamel - soup</i>	

*Croque Monsieur is a delicious Belgian grilled ham and cheese sandwich made with Gouda cheese, Parmesan, ham and a simple béchamel sauce, toasted in the oven. Served with a small green salad and a cup of soup to your liking, making it the perfect Belgian lunch!*

## SALADS

<b>Gamba Salad</b> .....	19
<i>Shrimp - marinated onions - cocktail mayonnaise sweet orange oil - mixed greens</i>	
<b>Chicken Ceasar Salad</b> .....	15
<i>Chicken breast - romain lettuce - croutons Parmesan - Caesar dressing</i>	
<b>Chèvre Salad</b> .....	15
<i>Goatcheese - zucchini - marinated apple mixed greens honey mayonnaise</i>	
<b>Brussels Sprout Salad</b> .....	16
<i>Shredded sprouts - French blue cheese bacon bits - greens - lemon vinegar</i>	

# LUNCH

<b>Tomaten Soepje</b> .....	<b>14</b>
<i>Grandma's recipe - herbs - meatball - cream</i>	
<b>Mustard Soup</b> .....	<b>14</b>
<i>Dijon mustard - cream - crispy romain greens bacon bits</i>	
<b>Soup of the Day</b> .....	<b>Day price</b>
<b>Shrimp Croquettes</b> .....	<b>22</b>
<i>Grey shrimp - panko - lemon mayonnaise greens - Belgian fries</i>	
<b>Belgium Endive Gratin</b> .....	<b>19</b>
<i>Ham - Gouda cheese - béchamel - crispy anchovies potato croquettes</i>	
<b>Scampi L'Avenue</b> .....	<b>31</b>
<i>Spaghetti - jumbo shrimp - light spiced cream Gruyere cheese</i>	
<b>Mussel Pot of the Day</b> .....	<b>M/P</b>
<b>Fish of the Day</b> .....	<b>Day price</b>
<b>Beef Saté</b> .....	<b>29</b>
<i>Marinated US beef tips - coloured potatoes peanut sauce - pickled greens</i>	
<b>"Koninginnehapje" - Vol Au Vent</b> .....	<b>28</b>
<i>Chicken - cream sauce - fluffy puff pastry potato croquettes</i>	
<b>Flemish Beef Stew</b> .....	<b>29</b>
<i>Sukade - Belgian brune beer - onions carrots - Belgian fries</i>	

\*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.

# DINNER MENU

## SOUPS

<b>Tomaten Soepje</b> .....	<b>14</b>
<i>Grandma's recipe - herbs - meatball - cream</i>	
<b>Mustard Soup</b> .....	<b>14</b>
<i>Dijon mustard - cream - crispy romain greens bacon bits</i>	
<b>Lobster Soup</b> .....	<b>17</b>
<i>Consomé - lobster chunks - herbs - toast</i>	
<b>Soup of the Day</b> .....	<b>Day price</b>

## SALADS

<b>Gamba Salad</b> .....	<b>20</b>
<i>Shrimps - marinated onions - cocktail mayonnaise sweet orange oil - mixed greens</i>	
<b>Chicken Ceasar Salad</b> .....	<b>16</b>
<i>Chicken breast - romain lettuce - croutons Parmesan - Caesar dressing</i>	
<b>Chèvre Salad</b> .....	<b>16</b>
<i>Goat cheese - zucchini - marinated apple mixed greens honey mayonnaise</i>	
<b>Brussels Sprout Salad</b> .....	<b>17</b>
<i>Shredded sprouts - French blue cheese bacon bits - greens - lemon vinegar</i>	

**Dutch or French Fresh Oysters** ..... **M/P**  
Upon availability

# VOOR GERECHTJES STARTERS

<b>Shrimp Croquettes</b> .....	<b>17</b>
<i>Grey shrimp - panko - lemon mayonnaise - greens</i>	
<b>Belgium Endive Gratin</b> .....	<b>16</b>
<i>Ham - Gouda cheese - béchamel - crispy anchovies</i>	
<b>Steak Tartar L'Avenue</b> .....	<b>23</b>
<i>Angus steak tartar - masala - onions - table side</i>	
<b>Graved Lax</b> .....	<b>19</b>
<i>Pickled salmon - dille - green herbs - fresh burrata parsley oil - crispy quinoa</i>	
<b>"Buikspek"</b> .....	<b>16</b>
<i>Pork belly - tiger milk - onions - sweet potatoes crispy corn</i>	
<b>Escargot al Bourgogne</b> .....	<b>16</b>
<i>Vineyard snails - butter - green herbs - garlic</i>	
<b>Coquille St. Jacques</b> .....	<b>24</b>
<i>Scallops - prosciutto bits - lemon - ginger potato - leeks</i>	
<b>Caribbean Rock Lobster Spring Roll</b> .....	<b>26</b>
<i>Lobster chunk - cream cheese - bourbon yellow pepper - orange sweet chili</i>	
<b>Bone Marrow</b> .....	<b>19</b>
<i>Roasted - crispy herbs - chimmichuri - toast</i>	
<b>Special of the day</b> .....	<b>Day price</b>

## MOULES - FRITES

**Moules Mariniers** ..... M/P

White wine - onions - carrots - celery - herbs

**Belgian Brune Beer** ..... M/P

Belgian brune beer - onions - carrots - celery  
thyme - laurel leaves

**Mussels Provencale** ..... M/P

Tomato broth - goat cheese - oregano - tarragon

**Caribbean Coconut** ..... M/P

Coconut milk - lemongrass - ginger

**Mussels Dijon** ..... M/P

Dijon mustard - cream - bacon

## STOVERIJTJES BELGIAN STEWS

**Flemish Beef Stew** ..... 31

Sukade - Belgian brune beer - onions - carrots  
Belgian fries

**Oostends Vispannetje** ..... 29

Salmon - grouper - mussels - potatoes  
Gruyère cheese - leeks - mihoen

**Drunken Rabbit** ..... 28

Slow cooked - Belgian kriek beer - bacon  
mushrooms - apple syrup

Served with your choice of side:

Fries - Potato Croquettes or Grilled Toast

Mussels are flown in and delivered twice  
a week ask for the market price

## BOUCHERIE STEAK 'N FRITES

**Bavette** ..... 44

10 oz Flank steak

**Tournedos** ..... 54

8 oz Filet Mignon

**Entrecote** ..... 48

14 oz NY striploin

**Côte de Boeuf (for two)** ..... 90

22 oz USDA Bone in Ribeye (Cowboy steak)

Different USDA Black Angus Cuts All steaks are  
served with Belgian Frites and sauce Andalouse

Peppercorn, Red wine, Mushroom  
or Bearnaise sauce

## FOR THE TABLE

**Potato Croquette** ..... 7

**French Fries with Andalouse sauce** ..... 7

**Brussel Sprouts** ..... 9

**Creamed Spinach** ..... 10

**Mixed Salad** ..... 7

## ENTRÉES

**Aubergine Ratatouille** ..... 28

Eggplant - tomato - mixed diced vegetables  
whipped potato

**Baby Sole Fish** ..... 36

Lemon - herb - panko - crispy capers - Belgian fries

**Scampi L'Avenue** ..... 31

Spaghetti - jumbo shrimp - light spiced cream  
Gruyère cheese

**Zeebaars** ..... 30

Caribbean seabass - green peas - sautéed spinach  
corn - pickled onion

**Salmon en Papillote** ..... 34

Vegetables - lemon - ginger - brune beer  
colored potatoes - Gouda cheese - capers

**"Koninginnehapje" - Vol Au Vent** ..... 28

Chicken - cream sauce - puff pastry -  
potato croquettes - mixed greens

**Varkenshaasje** ..... 29

Sous vide pork tenderloin - sweet potato - Dijon  
mustard - pickles - cream - beans - oyster mushrooms

**Poulet Rôti** ..... 31

1/2 Braised chicken - light spiced apple - sriracha -  
mousseline

**Lamb Saté** ..... 42

New Zealand lamb - spices - yellow pepper - cream -  
parsley oil - colored potatoes - mesclun

**Special of the Day** ..... Day price

Belgian waffles are lighter, crispier and have larger  
pockets compared to other European waffle varieties.  
In Belgium, most waffles are served warm by street  
vendors and dusted with confectioner's sugar.

## BRUSSELSSE WAFELS

**Belgian Waffle** ..... 12

- Chocolate ..... 1
- Strawberry ..... 3
- Whipped Cream ..... 2
- Mixed Berries ..... 4

## DESSERTS

**Belgian layer cake (L&D)** ..... 14

2 Layers chocolate cake - coffee - macha

**Crêpe Suzette (D)** ..... 16

Crêpes - Grand Marnier - orange sauce  
vanilla ice cream

**Apple tarte Tartin (L&D)** ..... 14

Caramelized apples - upside down - apple compote -  
Bailey's ice cream

**Special of the Day** ..... Day price

L&D = available during lunch and dinner  
D = available during dinner only.

## SPECIAAL BIERTJES BELGIAN BEERS

<b>Brugse Zot Blond</b> .....	<b>9</b>
<i>6,0% - Blond - citrus - spices</i>	
<b>Brugse Zot Dubbel</b> .....	<b>10</b>
<i>7,5% - Dark brown - honey - almond - chocolate roasted coffee</i>	
<b>Brugse Zot Sport 0.0%</b> .....	<b>8</b>
<i>0,0% - Alcohol-free - malt - hops - no loss of taste</i>	
<b>Lindemans Kriek</b> .....	<b>7</b>
<i>3,5 % - Fruity - cherries - sweet - sour - lambic</i>	
<b>Wilderen Betty Ford</b> .....	<b>8</b>
<i>5.2% - Amber - ale - subtly - special malt</i>	
<b>Wilderen Goud</b> .....	<b>9</b>
<i>6.2% - Blond - fruity - light - crisp</i>	
<b>La Chouffe Blanche</b> .....	<b>10</b>
<i>6,5% - White - lemon - cilantro seeds - light sweet</i>	
<b>Blanche de Namur</b> .....	<b>11</b>
<i>6,5 % - Fresh citrus - sparkle - and some more</i>	
<b>Kwak Pauwel Ambre</b> .....	<b>11</b>
<i>8,4% - Amber colour - caramel - apricot - licorice</i>	
<b>Lefort Tripel</b> .....	<b>12</b>
<i>8,8% - Blond - crisp - fruity - vanilla - clove banana - red apples</i>	
<b>Westmalle Trappist Dubbel</b> .....	<b>11</b>
<i>7% - Dark brown - Trappist - caramel fruity - ripe banana</i>	
<b>Rochefort Trappist</b> .....	<b>13</b>
<i>11,3% - Double beer - malt - raisins - caramel earthy tones - yeast aromas</i>	
<b>Rodenbach Grand Cru</b> .....	<b>14</b>
<i>6,0 % - Red Brown - matured in oak complex - rich - wood - esters</i>	

## COFFEES & TEAS

<b>Single Espresso</b> .....	<b>2.75</b>	<b>Macchiato</b> .....	<b>3.25</b>
<b>Double Espresso</b> .....	<b>4</b>	<b>Hot Chocolate</b> .....	<b>4</b>
<b>Americano</b> .....	<b>3</b>	<b>Iced Coffee</b> .....	<b>3</b>
<b>Cappuccino</b> .....	<b>3.75</b>	<b>Iced Latte</b> .....	<b>4</b>
<b>Cafe Latte</b> .....	<b>4</b>	<b>Hot Tea</b> .....	<b>3</b>
<b>Vanilla Latte</b> .....	<b>4.50</b>	<b>Iced Tea</b> .....	<b>3</b>
<b>Decaf Cappuccino</b>	<b>3.75</b>		

## SPECIAL COFFEES

<b>Hasselt Coffee</b> .....	<b>11</b>	<b>Nutty Irishman</b> .....	<b>13</b>
<i>Belgian Jenever - Cream</i>		<i>Irish Cream - Frangelico Cream</i>	
<b>Spanisch Coffee</b> .....	<b>9</b>	<b>Kiss of Fire</b> .....	<b>13</b>
<i>Tia Maria - Cream</i>		<i>Cointreau - Tia Maria Cream</i>	
<b>Mexican Coffee</b> .....	<b>12</b>		
<i>Tequila - Cream</i>			
<b>Irish Coffee</b> .....	<b>11</b>		
<i>Irish Whiskey - Cream</i>			

## WINES

### Moderation Wines (85 cal, 9% alc, 0 sugar)

<b>Sunny with change of flowers</b>	<b>5oz</b>	<b>16oz</b>	<b>BTL</b>
<i>Monterey, California</i>			
<b>Chardonnay</b>	<b>11</b>	<b>35</b>	<b>55</b>
<b>Cabernet Sauvignon</b>	<b>11</b>	<b>35</b>	<b>55</b>

## CHAMPAGNE/SPARKLING WINES

	<b>5oz</b>	<b>16oz</b>	<b>BTL</b>
<b>Col de'Salici, Prosecco Superiore</b>	<b>13</b>		<b>51</b>
<i>Veneto, Italy</i>			
<b>L'Hoste Brut, Champagne</b>	<b>19</b>		<b>80</b>
<i>Champagne, France</i>			
<b>Bouché, Blanc de Blanc, Brut, Champagne</b>			<b>115</b>
<i>Epernay, France</i>			
<b>Henriot 'Souverain' Brut Champagne</b>			<b>160</b>
<i>Reims, France</i>			

## ROSE WINES

	<b>5oz</b>	<b>16oz</b>	<b>BTL</b>
<b>Les Janelles</b>	<b>13</b>	<b>41</b>	<b>55</b>
<i>Pays D'Oc, France</i>			
<b>Chateau Minuty</b>			<b>55</b>
<i>Provence, France</i>			
<b>Hampton Water By Jon Bon Jovi</b>			<b>74</b>
<i>Languedoc, France</i>			

## LES BLANCS

	<b>5oz</b>	<b>16oz</b>	<b>BTL</b>
<b>Santa Cristina, Pinot Grigio</b>	<b>12</b>	<b>32</b>	<b>50</b>
<i>Veneto, Italy</i>			
<b>Elena Walch, Pinot Grigio</b>			<b>63</b>
<i>Alto Adige, Italy</i>			
<b>Hugel, Pinot Gris</b>			<b>72</b>
<i>Alsace, France</i>			
<b>Sauvignon Blanc</b>	<b>5oz</b>	<b>16oz</b>	<b>BTL</b>
<b>Les Janelles</b>	<b>13</b>	<b>41</b>	<b>55</b>
<i>Languedoc, France</i>			
<b>Moulin de Launay</b>			<b>51</b>
<i>Entre Deux Mer, France</i>			
<b>Misty Cove</b>	<b>14</b>	<b>44</b>	<b>59</b>
<i>Marlborough, New Zealand</i>			
<b>Glaser &amp; Glaser 'Kosttraumer'</b>			<b>72</b>
<i>Retz, Austria</i>			

# WINES

	5oz	16oz	BTL
<b>Honig</b> <i>Napa, Sauvignon Blanc</i>			74
<b>Pascal Jolivet, Sancerre</b> <i>Loire, France</i>	19	61	88
<b>Chardonnay</b>	5oz	16oz	BTL
<b>Les Jamelles</b> <i>Languedoc, France</i>	13	41	55
<b>Pasqua 'Black Label' (Neutral-oaked)</b> <i>Verona, Italy</i>			63
<b>Domain Luquet 'Le Pavillon'</b> <i>Burgundy, France</i>			70
<b>Ryders Estate,</b> <i>Central Coast, California</i>			63
<b>Kendall Jackson, Grand Reserve</b> <i>Santa Barbara, California</i>	17	55	74
<b>Raeburn Winery</b> <i>Sonoma County, California</i>			77
<b>William Fevre, Chablis</b> <i>Burgundy, France</i>	22	69	95
<b>Diverse Blancs</b>	5oz	16oz	BTL
<b>Deakan Estate, Moscato (sweet)</b> <i>Victoria, Australia</i>	12	39	58
<b>Grans Fassian, Riesling (semi-sweet)</b> <i>Mosel - Germany</i>			59
<b>Lusco Albariño</b> <i>Rias Baixas, Spain</i>			63
<b>Art de Vivre, Clairette du Languedoc</b> <i>Languedoc, France</i>			65
<b>LES ROUGES</b>	5oz	16oz	BTL
<b>Pinot Noir</b>			
<b>Les Jamelles</b> <i>Languedoc, France</i>	13	41	55
<b>Maison Champy</b> <i>Burgundy, Pinot Noir</i>			78

<b>La Crema</b> <i>Monterey, California</i>	17	56	79
<b>Merlot</b>	5oz	16oz	BTL
<b>Les Jamelles</b> <i>Languedoc, France</i>	13	41	55
<b>Charles Smith Velvit Devil</b> <i>Washington State</i>			54
<b>Chateau Saby, Bordeaux Supérieur</b> <i>Bordeaux, France</i>			62
<b>Bogle</b> <i>Clarksburg, California</i>	14	45	69
<b>Cabernet Sauvignon</b>	5oz	16oz	BTL
<b>Les Jamelles</b> <i>Languedoc, France</i>	13	41	55
<b>Josh Phelps "Grounded"</b> <i>Columbia Valley, California, USA</i>			67
<b>J. Lohr 'Seven Oaks'</b> <i>Paso Robles, California, USA</i>	17	54	72
<b>Jordan Winery 'The Long Fuse'</b> <i>Stellenbosch, South Africa</i>			74
<b>Château Fonreaud, Cru Bourgeois</b> <i>Listerac - Médoc, Bordeaux France</i>			79
<b>Kendall Jackson, 'Vinter's Reserve'</b> <i>Sonoma, California, USA</i>			81
<b>Pasqua "Lui", Cognac barrel aged</b> <i>Verona, Italy</i>			84
<b>Oberon by Michael Mondavi</b> <i>Napa Valley, California, USA</i>			92
<b>Château Lanessan, Cru Bourgeois Supérieur</b> <i>Haut - Médoc, Bordeaux, France</i>			99

	5oz	16oz	BTL
<b>Diverse Rouge</b>			
<b>Heraclio, Tempranillo, Crianza</b> <i>Rioja, Spain</i>	13	42	55
<b>Renzo Masi, Chianti Classico</b> <i>Tuscany, Italy</i>			56
<b>Six Eight Nine By 689 Cellars, red blend</b> <i>Napa Valley, California</i>	17	46	72
<b>Salentein, Malbec</b> <i>Mendoza, Argentina</i>	15	48	75
<b>Tomassi, Ripasso</b> <i>Valpolicella, Italy</i>			80

	GLS	BTL
<b>CORAVIN SPECIAL VINS</b>		
<b>Château Saint Veran, Chardonnay</b> <i>Burgundy, France</i>	23	98
<b>Capensis, Chardonnay</b> <i>Stellenbosch, South Africa</i>	27	115
<b>Il Poggione, Rosso di Montalcino</b> <i>Tuscany, Italy</i>	20	85
<b>Hess Allomi, Cabernet Sauvignon</b> <i>Napa Valley, USA</i>	31	132
<b>Maison Champy, Gevrey Chambertin, Premier Cru</b> <i>Burgundy, France</i>	38	162

# L'AVENUE COCKTAIL BOOK

<b>Belgian Mule</b> ..... 14 <i>Old Jenever - Fever tree ginger beer fresh squeezed lime juice</i>	<b>Limoncello Spritz</b> ..... 14 <i>Isolabella limoncello - prosecco</i>
<b>Vive la Margarita's! Ask your waiter for your favorite Tequila</b> ..... M/P <i>Tequila - Fresh lime juice - Cointreau - Himalaya salt</i>	<b>Kraken Old fashioned</b> ..... 16 <i>Kraken rum - orange bitters, simple syrup</i>
<b>Flamingo Club</b> ..... 18 <i>Sir Edmond gin - Raspberry syrup - fresh lemon juice</i>	<b>Illegal Old fashioned</b> ..... 22 <i>Illegal reposado Tequila - luxardo syrup old fashioned bitters</i>
<b>Boulevardier</b> ..... 15 <i>Elijah Craig rye - select aperative - red vermouth</i>	<b>Grand Mojito</b> ..... 16 <i>Flor de Caña 12 years - fresh lime - simple syrup mint - strawberry</i>
<b>Chopin's Espresso Martini</b> ..... 18 <i>Chopin vodka - Tia Maria - fresh espresso - simple syrup</i>	<b>American Negroni</b> ..... 14 <i>Bluecoat gin - Campari - red vermouth</i>
<b>L'Avenue's Espresso Martini</b> ..... 15 <i>Frangelico - banana - Irish Cream - fresh espresso</i>	<b>Blood Orange Cosmopolitan</b> ..... 16 <i>Absolut mandarin - Cointreau - fresh lime blood orange juice</i>

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