

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

"Kwekkeboom" **17**
Sliced sourdough - "Kwekkeboom" beef croquettes
mustard mayonnaise - side salad

Tuna Carpaccio **17**
French Banquette - thin sliced tuna- egg
aji Amarillo mayo

Truffle Smoske L'Avenue **14**
Sliced sourdough - truffle - gouda cheese
quality ham - greens - boiled egg

Sun Dried Caprese **21**
Sliced sourdough - sun-dried tomato -
fresh burrata - roasted garlic - balsamic reduction

"Broodje Buikspek" **19**
French Banquette - porkbelly - sweet potato
spicy apple

Chevre Sandwich **16**
French baguette - goat cheese - zucchini - walnuts
apple - honey

Gravlax **19**
Sliced sourdough - pickled salmon - dill
green herbs - mesclun - cream cheese - orange
cucumber - citrus

All luxury sandwiches are crafted by the Chef,
but you could change yours to your liking:
Sliced whole wheat sourdough
French baquette

CROQUE OR SAVORY WAFFLES

Chicken'n Waffle **17**
Chicken breast - smoked bacon - spinach béchamel
poached egg

Croque Monsieur **18**
Grilled cheese - quality ham - béchamel - soup

Croque Madame **19**
Sourdough - grilled cheese - quality ham
poached egg - béchamel - soup

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

Caesar Salad **16**
Romain lettuce - croutons Parmesan - Caesar dressing
add: Chicken breast $ 4 / Shrimp 3 piece $ 12

Chèvre Salad **17**
Goat cheese - zucchini - marinated apple
mixed greens - honey mayonnaise
Chicken breast $ 4 / Shrimp 3 piece $ 12

Brussels Sprout Salad **18**
Shredded sprouts - French blue cheese
bacon bits - greens - lemon vinegar
Chicken breast $ 4 / Shrimp 3 piece $ 12

LUNCH

Tomato Soup **14**
Grandma's recipe - herbs - meatball - cream

Mustard Soup **14**
Dijon mustard - cream - crispy romain greens
bacon bits

Shrimp Croquettes **22**
Grey shrimp - panko - lemon mayonnaise
greens - Belgian fries

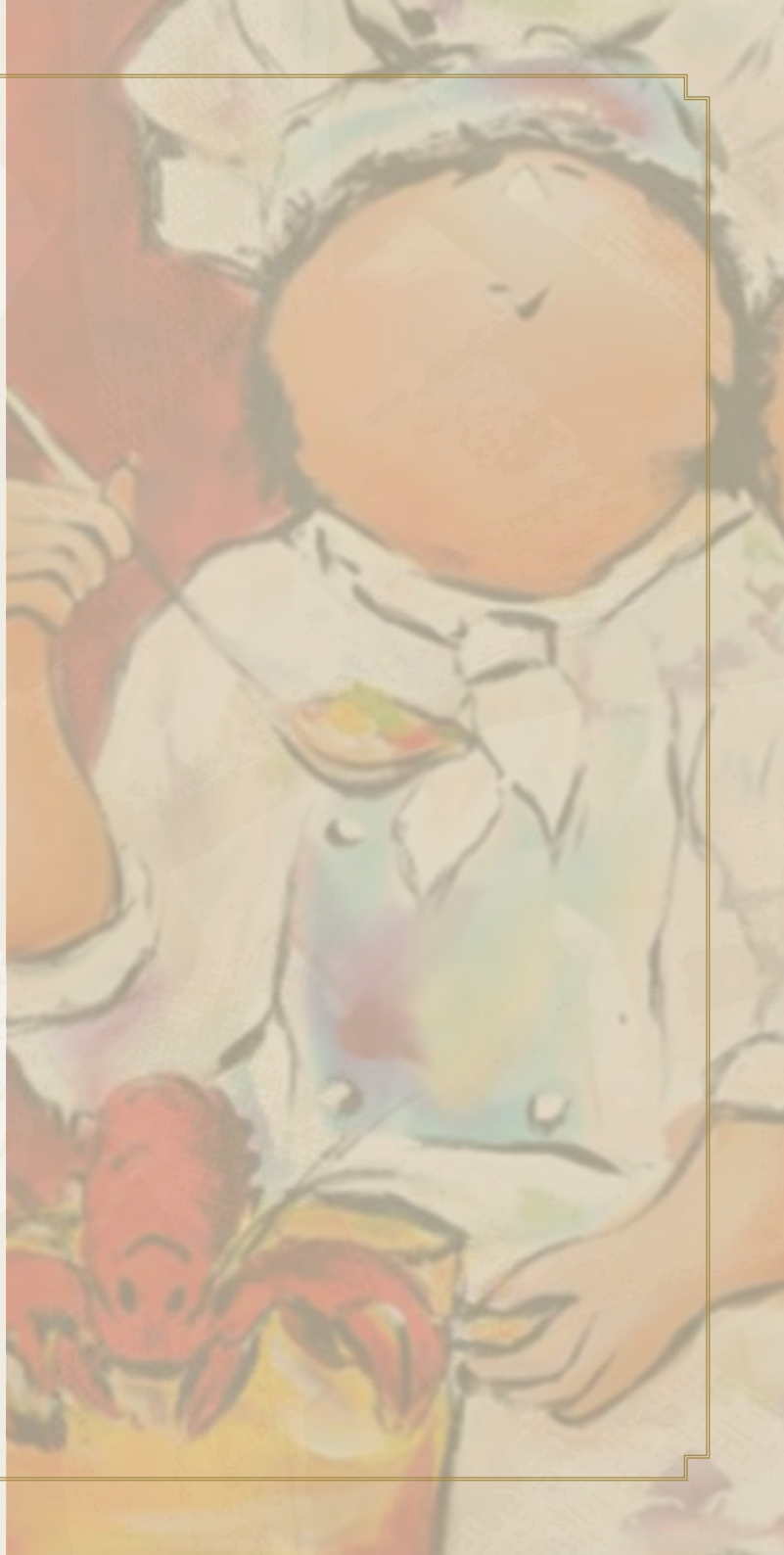
Belgium Endive Gratin **19**
Ham - Gouda cheese - béchamel - crispy anchovies
potato croquettes

Scampi L'Avenue **32**
Spaghetti - jumbo shrimp - light spiced cream
Gruyère cheese

Beef Saté **29**
Marinated US beef tips - coloured potatoes
peanut sauce - pickled greens

"Koninginnehapje" - Vol Au Vent **28**
Chicken - cream sauce - fluffy puff pastry
potato croquettes

Flemish Beef Stew **29**
Sukade - Belgian brune beer - onions
carrots - Belgian fries



DINNER MENU

SOUPS

Tomato Soup **14**
Grandma's recipe - herbs - meatball - cream

Mustard Soup **14**
Dijon mustard - cream - crispy romain greens
bacon bits

Lobster Soup **17**
Lobster chunks - herbs - toast

SALADS

Mixed salad **16**
Mixed greens - carrot - cucumber - tomatoes
radish - lemon vinegar
add: Chicken breast $ 4 / Shrimp 3 piece $ 12

Caesar Salad **17**
Romaine lettuce - croutons Parmesan - Caesar dressing
add: Chicken breast $ 4 / Shrimp 3 piece $ 12

Chèvre Salad **18**
Goat cheese - zucchini - marinated apple
mixed greens - honey mayonnaise

Brussels Sprout Salad **19**
Shredded sprouts - French blue cheese
bacon bits - greens - lemon vinegar

**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.*

VOORGERECHTJES

STARTERS

Shrimp Croquettes **17**
Grey shrimp - panko - lemon mayonnaise - greens

Gravlax **19**
Pickled salmon - dill - green herbs - fresh burrata
spinach oil - crispy quinoa - tzaziki

"Buikspek" **19**
Porkbelly- tiger milk - onions - sweet potatoes
crispy corn

Tuna Carpaccio **19**
Acivihcado - Soy mayo - zuchini - lobster oil

Belgium Endive Gratin **17**
Ham - Gouda cheese - béchamel - crispy anchovies

Steak Tartar L'Avenue **26**
Angus steak tartar - table side
(add bone marrow add $18)

Escargot Rocqefeller **21**
Vineyard snails - butter - spinach - wine - béchamel

Bone Marrow Gourmand **26**
Roasted - bacon onion marmelade
chimichurri - toast

Dutch or French Fresh Oysters M/P
Upon availability

Belgian farmed foie gras Pathé M/P
Upon availability

MOULES - FRITES

Moules Mariniers ..... **M/P**
White wine - onions - carrots - celery - herbs

Beer suggestion: Duvel 6.66 – crisp, aromatic, and perfectly balanced.

Moules à la bière brune ..... **M/P**
Belgian brune beer - onions - carrots - celery thyme - laurel leaves

Beer suggestion: Brugse Zot Brune – malty, smooth, and slightly sweet.

Mussels Provencale ..... **M/P**
Tomato broth - goat cheese - oregano - tarragon

Beer suggestion: Bourgogne des Flandres – fruity, refreshing, and gently sour.

Mussels Dijon ..... **M/P**
Dijon mustard - cream - bacon

Beer suggestion: Tripel LeFort – strong, smooth, and full-bodied.

True Belgian classics: Moules-frites at their best. We fly in fresh mussels twice a week straight from the heart of Belgium, served the way they should be — simple, fresh, and full of flavour

Market price - upon availability

FOR THE TABLE

Potato Croquette **8**
Crispy cone of Fries - Andalouse Sauce **12**
Truffle Fries **12**
Brussels Sprouts **11**
Side Mixed Salad or Caesar Salad **10**
Mixed seasonal vegetables **10**

STOVERIJTJES
BELGIAN STEWS

Flemish Beef Stew **34**
Sukade - Belgian brune beer - onions - carrots Belgian fries

Beer suggestion: Straffe Hendrik Quadrupel – dark, rich, and warming.

“Oostends” Fish stew “Vispannetje” **32**
Salmon - grouper - mussels - potatoes Gruyère cheese - leeks - mihoen

Beer suggestion: La Chouffe Blonde – soft, spicy, and refreshing.

Drunken Rabbit **36**
Slow cooked - Belgian kriek beer - bacon mushrooms - apple syrup

Beer suggestion 1 : Lindemans Kriek – fruity, sweet, and lightly tart. (soft, fruity sweetness and smooth finish.)

Beer suggestion 2: Bourgogne des Flandres – dry, elegant, and subtly fruity with depth (drier, more complex and slightly tart profile.)

From Bruges with love: we share treasured family recipes in slow-simmered stews, enriched with the depth and warmth of authentic Belgian beer — a true taste of Belgian tradition in every bite

Served with your choice of side:
Fries - Potato Croquettes or Grilled Toast

VISGERECHTJES
FISH

Salmon à la Belge **36**
Belgian endives - new potatoes - brune beer sauce

Scampi L'Avenue **34**
Spaghetti - shrimp - light spiced cream sauce
Gruyère cheese

Tuna Tranché **34**
Sushi grade - finely sliced - funghi cream
umami vinegar - yellow pepper

Seabass **37**
Caribbean seabass - green peas - Brussels spouts
pickled onions

Catch of the day ..... **M/P**
Ask your waiter

VLEES & GEVOGELTE
MEAT & POULTRY

Chicken - Vol Au Vent **31**
Chicken - cream sauce - puff pastry - potato croquettes

Poulet Rôti **33**
1/2 slow cooked sous vide chicken
light spiced apple - sriracha - mousseline

Magret de Canard **36**
Duck breast - green peas - cherry jus - crispy cole

Pork Tenderloin "Varkenshaasje" **34**
Sous vide pork tenderloin - green peas - Dijon mustard
pickles - cream - beans - oyster mushrooms
sweet potato mash

Bavette "Archiduc" **44**
10 oz USDA Flank steak - mushroom sauce
truffle fries - salad

Steak au Poivre **54**
8 oz USDA Filet mignon - green peppercorn sauce
new potatoes - haricots

Côte de Boeuf (for two) **90**
22 oz USDA Bone in ribeye (cowboy steak)

VEGETARIAN

Aubergine Ratatouille **29**
Eggplant - baba ganuche - tomato
mixed diced retables - whipped potato

Mushroom - Vol Au Vent **26**
Mixed mushrooms - cream sauce - puff pastry
potato croquettes

A 15% service charge will be added automatically added for groups of 8 persons or more

** The service charge and/or gratuity are shared among the team*

** When sharing a main course, a $5 sharing fee applies*

KIDS MENU

Lucky Luke Spaghetti **12**
Choice; Butter - Red sauce - White Sauce

Add Meatballs $4 Add Chicken $6 .....

Tintin's Nuggets **14**
Chicken nuggets - fries - salad

Lambik Fish **14**
Grouper filet - fries - salad

Jommeke Steak **24**
Steak - fries - salad

**Kids menu is only available for children under 12 years of age*

BRUSSELSE WAFELS

WAFFLES

Belgian Waffle **14**

* **Chocolate** **1**
* **Strawberry** **4**
* **Whipped cream** **2**
* **Warm cherries** **6**

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.

DESSERTS

Belgian layer cake **19**
2 Layers of chocolate cake - coffee - matcha

Crêpe Suzette **18**
Crêpes - Grand Marnier - orange sauce
vanilla ice cream - prepared table side

Apple Tarte Tartin **17**
Caramelized apples - upside down - apple compote
Bailey's ice cream

Cherry Cheesecake **16**
Home made - waffle - whipped cream - lemon zest

L'AVENUE COCKTAIL BOOK

Belgian Mule **17**
Old Jenever - Fever tree ginger beer - fresh squeezed lime juice

Vive la Margarita's! ..... **M/P**
Ask your waiter for your favorite Tequila
Tequila - fresh lime juice - Cointreau - Himalaya salt

Flamingo Club **19**
Sir Edmond gin - raspberry syrup - fresh lemon juice

Boulevardier **17**
Elijah Craig Rye - select aperitif - red vermouth

Chopin's Espresso Martini **18**
Chopin Vodka - Kahlua - fresh espresso - simple syrup

L'Avenue's Espresso Martini **17**
Kahlua - banana - Irish Cream - fresh espresso

Limoncello Spritz **16**
Isolabella limoncello - prosecco

Kraken Old fashioned **16**
Kraken Rum - orange bitters, simple syrup

Mexican Old fashioned **22**
Reposado Teguila - luxardo syrup - old fashioned bitters

Grand Mojito **16**
Flor de Caña 12 years - fresh lime - simple syrup
mint - strawberry

American Negroni **16**
Bluecoat gin - Campari - red vermouth

Blood Orange Cosmopolitan **17**
Absolut mandarin - Cointreau - fresh lime
blood orange juice

MOCKTAILS

Cherry Berry Mocktail **9**
Red fruits - Cherry - Lime

SPECIAAL BIERTJES

BELGIAN BEERS

Brugse Zot Blond **16**
6,0% - Blond - citrus - spices

Brugse Zot Dubbel **14**
7,5% - Dark brown - honey - almond - chocolate roasted coffee

Brugse Zot Sport 0.0% **15**
0,0% - Alcohol-free - malt - hops - no loss of taste

Delirium Blond **15**
8,5% - Subtle bitterness - tropical fruits - peppery tones

Duvel 6.66% **16**
6,66 % - Belgian Blond - orange zest - 00complex - hop - medium light

Blanche de Namur **12**
4,5% - Fresh citrus - sparkle - hint of spice

Maes Pils **12**
5,2% - Pils lager - clean - malty - crisp finish

Bourgogne de Flandres **14**
5% Red brown ale - top fermented - dark fruit - fresh sour tang

Lindemans Kriek **13**
3,5% - Fruity - cherries - sweet - sour - lambic

Betty Ford **11**
5,2% - Amber - ale - subtly - special malt

Wilderen Goud **12**
6,2% - Blond - fruity - light - crisp

La Chouffe Blond **15**
6,8% - Golden orange - apple - pear - fruity

Karmeliet Trippel **15**
8,8% - Strong golden ale - crisp - fruity - vanilla - clove - banana - red apples

Kwak Pauwel Amber **16**
8,4% - Amber colour - caramel - apricot - licorice

Lefort Tripel **16**
8,8% - Strong golden ale - crisp - fruity - vanilla - clove banana - red apples

Westmalle Trappist Double **14**
7% - Deep amber - brown - abbey - caramel fruity - toffee

Rochefort Trappist 10 ..... **17**
11,3% - Quadrupel - dark ale - raisins - caramel earthy tones - yeast aromas

St. Bernardus Abt 12 ..... **15**
10% - Quadrupel - dark ale - full - creamy - plums - figs Caramel - dried fruit

Straffe Hendrik **18**
11% Quadrupel - strong dark ale - dark fruit - chocolate Spicy undertones

Westvleteren ab 12 ..... **32**
12% Quadrupel - strong dark ale - dark fruit - chocolate Spicy undertones

Our Belgian beers are, upon availability, specially imported directly from Belgium through our local connections. Some of these beers are rare and available in limited quantities

WINES

CHAMPAGNE
SPARKLING WINES

	GLS	BTL
Da Luca, Prosecco *Veneto, Italy*	12	51
L'Hoste Brut, Champagne *Champagne, France*	19	80
Henriot 'Souverain' Brut Champagne *Reims, France*		160

WHITE WINE
BY THE GLASS

	GLS	CARAFE	BTL
Pasqua, Pinot Grigio *Veneto, Italy*	11	35	54
Tarani Sauvignon Blanc *Lanquedoc, France*	12	42	59
Misty Cove, Sauvignon Blanc *Marlborough, New Zealand*	14	45	68
Castel Firmian Chardonnay *(Un-Oaked), Veneto, Italy*	10	33	49
Villa Blanche Chardonnay *Vin de pays , France*	16	42	60
Deakan Estate, Moscato (sweet) *Victoria, Australia*	11	35	54

ROSÉ
BY THE GLASS

	GLS	CARAFE	BTL
Chateau Minuty *Provence, France*	13	43	62

RED WINE
BY THE GLASS

	GLS	CARAFE	BTL
Kiwi, Pinot Noir *Pays doc, France*	14	45	68
Sanziana, Merlot *Romain*	11	34	50
Tarani ,Cabernet Sauvignon *Lanquedoc, France*	12	39	58
J. Lohr, Cabernet Sauvignon *Paso Robles, California, USA*	17	55	82
Tosso , Malbec *Mendoza, Argentina*	12	42	59
Il Poggione, Rosso di Montalcino *Tuscany, Italy*	20	65	85

WHITE WINE
FROM EUROPE

FRANCE

Moulin de Launay, Sauvignon Blanc Blend *Entre Deux Mer, France*	45
William Fevre , Chablis Chardonnay *Chablis, France*	82
Comte Lafond, Sancerre, Sauvignon Blanc *Loire, France*	83
Vincent Girardin, Bourgogne Chardonnay *Burgundy, France*	90

ITALY

Italo Cescon, Pinot Grigio *Delle Venezie, Italy*	49
Pasqua, Pinot Grigio *Veneto, Italy*	54

SPAIN

Lusco, Albariño *Rias Baixas, Spain*	63

ROSE WINES

FRANCE

Hampton Water By Jon Bon Jovi 69
Languedoc, France

WHITE WINE

NEW WORLD

Casa Lapostolle, Sauvignon Blanc 39
Valle Uco, Chile

De Westhof Estate, Chardonnay sur lie 52
Stellenbosch, South Africa

Raeburn Chardonnay 77
Central Coast, California

RED WINE

FROM EUROPE

FRANCE

Vincent Girardin, Bourgogne Pinot Noir 90
Burgundy, France

Chateau Saby, Bordeaux Superieur 58
Bordeaux France

Chateau La Fleur Laroze Saint Emilion Grand Cru 71
Bordeaux, France

Chateau German Fonreaud, Listrac - Medoc 75
Bordeaux, France

Château Lanessan,Haut-Medoc , Cru Bourgeois 99
Bordeaux, France

Clos de Jean, Chateau neuf du Papes 129
Chateau Neuf du Pape, Soutern Rhone, France

ITALY

Renzo Masi, Chianti Classico 56
Tuscany, Italy

Mezzopiano, Valpolicella Ripasso 72
Valpolicella, Italy

Rosello, Nebbiolo 87
Valpolicella, Italy

SPAIN

Heraclio, Tempranillo, Crianza 55
Rioja, Spain

RED WINE

NEW WORLD

Three Thieves, Pinot Noir 49
Central Coast, USA

The Pessimist, Red Zin Blend 76
Central Coast, USA

CABERNET SAUVIGNON

Hahn 54
California, USA

Decoy 72
Central coast, California, USA

Ferrari Carrano 84
Sonoma, California

Hess Allomi 139
Napa Valley, California, USA

MERLOT

Chateau st Michelle 55
Washington State, USA

BELGIAN BISTRO

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ARUBA

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