



### *The secret of Madame Janette*

*Ramon Helgers and Karsten Gesing founded Madame Janette April 2nd 1999. Their collaboration resulted into a place, which offers fine dining in a casual atmosphere. Ramon is responsible for the exotic fruits, herbs and vegetables you will find in not only our dishes, but also in most supermarkets on Aruba. Karsten, a European Master Chef, trained in 'old school' traditions creates, with help from his knowledgeable international staff, tasteful and creative dishes. Their combined worldwide experience gives their dishes an original flavour with a touch of Caribbean in it. We call it the Madame Janette Experience! We hope that you will have a wonderful dining romance.*

*MADAME JANETTE, THE PLACE FOR PEOPLE WHO LIKE TO  
EAT!*

*Proudly Member of Les Amis d' Escoffier and awarded two Gold Medals  
and several Restaurant of the Year Awards!*

*As well Best Restaurant of The Caribbean selected by the readers of  
Caribbean Travel and Leisure Magazine*

*Soups* USD

<i>Rustic Potato Leek Soup with garlic croutons &amp; bacon bits</i>	9.00
<i>Hungarian Goulash Soup</i>	9.00
<i>The Chef's way out of the big pot</i>	

*Salads*

<i>Madame's Mixed Garden Salad</i>	9.50
<i>Caesar Salad</i>	8.50
<i>Caesar Salad with Shrimps</i>	16.00
<i>Caesar Salad with a tender grilled Chicken Breast</i>	13.00

*Appetizers*

<i>Madame's Hot Shrimp in a petit Casserole</i>	13.50
<i>Janette's Crab Cakes</i>	13.50
<i>homemade, served with Chef's spicy island Aioli</i>	
<i>Extra Side Order of bread</i>	5.00

*Pasta*

*Look at our special Menu for the Chef's Creation of the week*

*Please check our "Special Menu" for many more famous Madame's  
Signature dishes*

*We do not add Service Charge to the bill*

*Fresh Seafood* USD

*Salmon a la " Florentine", in lemon butter sautéed salmon  
topped with spinach and cheese, finished with a dash of Hollandaise* 26.00

*Shrimp Casserole "Du Chef", a casserole with shrimps,  
baked in the oven with a creamy mushroom sauce,  
gratinated with a mix of Gorgonzola and aged Gouda cheese* 29.00

*Almond Grouper, a fine Grouper filet in a coat of almonds served  
with a creamed spinach sauce* 28.00

*Jumbo Shrimps "Coco di Rasta"  
breaded in an almond coconut mix and served 29.00  
in our Thai Red Curry Sauce accompanied with rice  
*You always find a big selection of 'Catches of the Day' on our Special Menu**

*Caribbean Delight's!*

*Marinated Grouper Delight* 28.00

*Sea bass Delight* 37.00

*Our Argentine Tenderloin Delight* 32.00

*All Delight Dishes are prepared:  
Low Fat and served with a big mixed  
salad with Kasi's special house Vinaigrette*

*We do not add Service Charge to the bill*

*From the Rotisserie*

USD

*We only use Chef selected and self imported Argentine Prime Cuts. Since many decades Argentina exports it's meat of superior quality to the demanding markets of the world. The Argentine meat has a natural and unique taste. It is a product that comes from animals, fed with highly nutritious value natural grass and in a healthy environment in the open range pampas of the Carmen de Areco Province of Buenos Aires, visited by Ramon and Chef Kasi two times per year.*

*The Prime Argentine Center Cut Tenderloin, big, tender perfectly spiced and grilled to perfection* 32.00

*Madame's famous Burgerloin, our Prime Tenderloin, cut in two half's and filled with sautéed onions, mushrooms and cheese topped with a good dash of our Sauce Béarnaise* 34.00

*Tournedos a la "Ramon", two beef tournedos wrapped in bacon, topped with sautéed onions and sauce Béarnaise* 28.00

*The old butcher Lamb Rack, over night marinated in a secret marinade, invented by our chef's father and grilled to perfection, served in it's own juice* 34.00

*Madame's Surf and Turf, a fine combination of our Tenderloin, Caribbean lobster tail and Shrimp* 39.00  
*Please choose for the beef your favorite combination. Madame's Steak butter or Sauces: Green Pepper Cognac Sauce, Sauce Béarnaise, Madame's Hollandaise, Creamy Mushroom Sauce*

*Le Filet Mignon "Gianni Versace"* 39.00  
*A Tenderloin, cut in two half's, topped with fresh spinach, Lobster Medallions and sliced Portobello Mushrooms and a dash of our Hollandaise*

*We do not add Service Charge to the bill*

<i>The Pork Tenderloin</i>	USD
<i>The Onion loin, topped with lots of sautéed onions spiced with Madagascar peppercorn sauce</i>	26.00
<i>The Dutch Tenderloin, topped with tomatoes and onions, gratinated with Gouda Cheese, finished with a dash of Hollandaise</i>	26.00
<i>The famous "Cordon Blue", big and juicy stuffed with ham and cheese</i>	28.00
<i>Schnitzel Vienna Style, plate size breaded Schnitzel sautéed in butter and served traditional with lemon slices</i>	26.00

*Regular Side Orders*

*All our entrees are served with:*

- *French Fries*
- *White Rice*
- *Madame Janette's famous Potato Gratin*
- *Dutch Roast Potatoes the real deal (with sautéed onions and bacon)!*

*An extra order of our Signature creamed spinach will be charged to your bill.*

*For sharing a main course we will add USD 7.00 to your check, our corkage fee is USD 20.00*



*Open 5:30-10:00 pm. Closed Sundays.*

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