



Welcome at Nemo's Restaurant! Your island experience will not be complete without having visited us. Our sublime seafood- and meat specialties will be best enjoyed accompanied by a great view over the beautiful beach and the blue ocean. Here you can relax in a stalwart yet elegant environment where Nemo's knowledgeable staff will gladly complement your dinner with matching selections from the extensive wine list.

Nemo's menu has been carefully selected by our culinary team. The kitchen brigade is led by chef Robin Housen.

Nemo's wine list is selected to complete our dishes with influences from around the world. Our extensive wine menu has something for everyone's taste.

Are you allergic, a vegetarian or do you have a special diet? Ask you waiter for the options!

STARTERS

OYSTERS

Norman Creuse | red wine vinaigrette | lime | shallot
Nafl. 7,90 - \$ 4,50 per stuk

PAIN DU MONDE

Homemade bread | dips | butter
Nafl. 15,00 - \$ 8,55

SALADE VERTE

Avocado | cucumber | lettuce | lime | cucumber sorbet | amaranth | lemongrass
Nafl. 27,50 - \$ 15,70

CEVICHE BLUE MARLIN

Back quinoa | avocado | wakame crisp | lime | coriander | red pepper
Nafl. 29,00 - \$ 16,55

STARTERS

LOCAL TUNA

Tartare tuna | ponzu | cucumber | granny smith apple | fried nori | miso
Nafl. 32,50 - \$ 18,55

USA PRIME BEEF TARTAAR

Piccalilli | quail egg | pickles | crostini | little gem | pine nut | Japanese radish
Nafl. 38,00 - \$ 21,70

SMOKED EEL

Parma ham | watermelon | basil | puffed quinoa | tomato | frisee
Nafl. 39,50 - \$ 22,55

FOIE GRAS

Foie gras bombe | date cream | walnut | brioche | balsamic vinegar | orange
Nafl. 39,50 - \$ 22,55

MAIN DISHES

VEGETARIAN POLENTA FRITTA

Schabziger cheese | celeriac | caramelised chicory | black garlic | truffle
Nafl. 37,50 - \$ 21,45

LOCAL MULA

Tandoori | mango | gnocchi | mint | tomato | cashew | pumpkin textures
Nafl. 54,50 - \$ 31,15

BLACK FIN TUNA

Grilled tuna | bell pepper | zucchini | dumpling lobster | puffed pepper sauce
Nafl. 54,50 - \$ 31,15

OCTOPUS AND LANGOUSTE

Local lobster | lemon risotto | black tortellini | black olive | black bread | thai curry
Nafl. 62,00 - \$ 35,45

SWEETBREAD

Mashed potatoes | truffle nage | smoked turnip | silver onion | yuzu lacquer | mushrooms
Nafl. 64,00 - \$ 36,55

MAIN DISHES

USA PRIME BEEF Tournedos

Pommes de terre | pods | red onion chutney | pointed cabbage | truffle | Madeira gravy
Nafl. 79,50 - \$ 45,45

USA PRIME BEEF Rossini

Fried goose liver | brioche | red onion chutney | pointed cabbage | truffle | Madeira gravy
Nafl. 99,00 - \$ 56,55

WHOLE LOCAL Lobster

Thermidor or grilled | homemade fries | vegetables | bouillabaisse
Nafl. Daily price

CHEF ROBIN'S CHOICE:

3-course surprise menu Nafl. 120,00 - \$ 68,55

4-course surprise menu Nafl. 140,00 - \$ 80,00

5-course surprise menu Nafl. 165,00 - \$ 94,30

SIDE DISHES

Risotto, polenta frita, side salad or homemade french fries
Nafl. 9,50 - \$ 5,45

NEMO

DESSERTS

FRIANDISE

Coffee, cappuccino or espresso | selected delicacies
Nafl. 15,00 - \$ 8,55

CARROT CAKE DU HÉLÈNE

Carrot cake | orange | pistachio | cardamom | carrot sorbet
Nafl. 24,50 - \$ 14,00

KOKOS JAMU BALI

Coconut | jamu bali | grilled pineapple | lemon | jamu bali sorbet
Nafl. 24,50 - \$ 14,00

TIRAMISU ARTISTIQUE

Mascarpone | amaretto | chocolate | espresso | lady fingers | coffee ice cream
Nafl. 24,50 - \$ 14,00

CHEESE

Selected cheeses | nuts | cranberry | syrup
Nafl. 32,50 - \$ 18,55