



Bistro de Suikertuin

8 am till 12 pm



Breakfast

Toast & 2 eggs any style

\$ 8.00 Afl 14.00

Breakfast burrito

2 eggs scrambled- cheese-
lettuce- bacon- tomato- mayo
\$ 15.00 Afl 26.25

Avocado toast

Sourdough- avocado mash-
eggs benedict- hollandaise
\$ 16.00- Afl 28.00

Ocean bagel

Smoked salmon- lettuce- egg-
red onion- capers- dille mayo
\$ 16.00- Afl 28.00

Aruba sunrise croissant

Scrambled egg- gouda- bacon-
lettuce- honey mustard drizzle
\$ 15.00- Afl 26.25

Island Benedict Duo

English muffin- 2 poached eggs-
lettuce- smoked salmon- Hollandaise
\$ 15.00- Afl 26.25

Good morning medley

Fresh daily fruit- nuts- cranberry
(optional add yogurt) \$ 12.00 Afl 21.00

Rise & shine smoothies

Blue Banana Bliss

Blueberry-banana- peanut butter

Golden Passion

Mango- pineapple- passion fruit- coconut

\$ 9.00 Afl 15.75

Dutch Pancakes

Plain Dutch pancake \$ 8.00 Afl 14.00

Bacon & Cheese \$ 12.00 Afl 21.00

Dutch apple pie pancake \$ 14.00 Afl 24.50

Apple pie filling & vanilla ice

Berry Brie-lliant \$ 14.00 Afl 24.50

Blueberry- brie- honey- walnuts

Aruban pancake \$ 16.00 Afl 28.00

Keshi yena- Gouda cheese

Pineapple Express \$ 13.00 Afl 22.75

Pineapple- coconut flakes- bacon
caramel drizzle

Monkey Business \$ 13.00 Afl 22.75

Caramelized Banana- chocolate-
cookie crumble- whipped cream

The Tropical \$ 13.00 Afl 22.75

Peach- berry sauce- almond- vanilla ice

Kids Pancake \$ 6.00 Afl 10.50

Powdered sugar and stroop

Build your own pancake

Add ons: *per item*

*Apple- raisins- blue berries- banana- \$ 2.00 Afl 3.50

pineapple- peach- choco sauce

*Cheese- bacon- brie- walnuts \$ 2.50 Afl 4.25

caramel sauce- scoop ice cream

American breakfast

2 eggs sunny side-

toast- sausages-

bacon- tomatoes-

Dutch potatoes

coffee- juice

\$ 19.00- Afl 33.25

Mimosa Flight



4 flavored glasses
of bubbles

\$ 20 | Afl 35





Bistro de Suikertuin



Sandwiches

Soups

Sopi di Galiña

Chicken- broth- corn-
potato- carrot- scallion

V Pumpkin soup

Bacon bits & cream

Roasted onion

Onion- herbs- broth-
cheese crouton
(add Blue cheese US\$3,- Afil 5.25)

\$ 9.00
Afil 15.75

Broodje Suikertuin S 14.00- Afil 24.50

Baguette- cheese- lettuce- tomato- bacon-
cucumber- bellpepper- boiled egg- mayo

Tuna salad baguette S 14.00- Afil 24.50

Tuna- mayo- pickles- herbs- red onion

Carpaccio sandwich S 15.00- Afil 26.25

Sourdough- lettuce- raw beef- Parmesan-
capers- pine nuts- tomato- truffle mayo

Filet Americain special S 15.00- Afil 26.25

Baguette- beef tartare- boiled egg-
capers- onion- mayo

Nutty brie S 15.00- Afil 26.25

Baguette- brie- nuts- cherry tomato- honey

Spicy pollo wrap S 15.00- Afil 26.25

Grilled chicken- bell pepper- onion-
sweet chili sauce

Pulled pork S 14.00- Afil 24.50

Bun- BBQ pork- lettuce- pica de gallo

Salads

Nicoise salad S 22.00 Afil 38.50

Tuna salad- tataki- egg-
capers- tomato- green beans-
potato- anchovies- vinaigrette

Waldorf chicken salad S 18.00 Afil 31.50

Greens- crispy wonton-
chicken- mayo- walnuts-
celery- apple- raisins

Caesar salad S 14.00 Afil 24.50

Romain- croutons- Parmesan-
egg- bacon- fried capers- anchovies

Upgrade:

Chicken S 6.00 Afil 10.50 3 Shrimp S 7.50 Afil 13.50 Beef tips S 9.00 Afil 15.75

12-Uurtje

Small soup
Toast sunny side-up
Toast tuna salad
\$ 16.50 Afil 28.50

Brunch platter

Bagel- toast- cheese-
scrambled egg- bacon-
smoked salmon- grapes- jelly
mimosa or juice
coffee & brownie
\$ 28.00 Afil 49.00





Lunch



Beef carpaccio S 16.00- Afl 28.00

Thin sliced raw beef- Parmesan- capers
truffle mayo- pine nuts- rucola- tomato

Poke bowl tuna S 19.00- Afl 33.25

Sweet potato- tuna tataki- tomato- avocado- corn
peach- green beans- carrots- ginger- vinaigrette

Bistro burger S 17.00- Afl 29.75

Bun- lettuce- tomato- beef patty- cheese-
bacon- pickles- fried egg- fries

Sate platter S 16.00- Afl 28.00

Chicken skewers- peanut sauce- fries-
baguette- kroepoek- salad

Keshi yena S 28.00- Afl 49.00

Pulled chicken- raisins- tomato- olives-
capers- herbs- Gouda cheese- salad

Truffle chicken pasta S 29.00- Afl 50.75

Linguine- cream- mushrooms- cheese

Filet mignon pepper corn sauce S 34.00- Afl 59.50

Tenderloin- mashed- veggie potato mix
(Add blue cheese gratin \$ 3.00-Afl 5.25)

Kids

Chicken nuggets

Chicken- fries- apple sauce

Fricandel

2 meat sausage- fries-
apple sauce

Fish or Chicken fillet

Rice- veggie- apple sauce

Pasta Alfredo

Chicken- cream- cheese

All kids menu's are

\$ 10.00 Afl 17.50

House special

Nasi Goreng

Fried rice- chicken sate-
peanut sauce-
kroepoek- fried egg-
salad

S 16.00- Afl 28.00



Catering services

For your private event in our
cozy Bistro or on the location
of your choice

Ask your waitress about the
options or email to

info@citygardenbistro.com

for more information



Bistro de Suikertuin



STARTERS

Soups

Sopi di Galiña

Roasted chicken- broth- corn
sweet potato- carrot- scallion

V Pumpkin soup

Bacon bits & cream

Roasted Onion

Onion- herbs- broth-
cheese crouton
(add Blue cheese US\$3,- Afil 5.25)

Soup of the day

\$ 9.00
Afil 15.75

Appetizers

Beef carpaccio S 16.00- Afil 28.00

Thin sliced raw beef- Parmesan- capers-
truffle mayo- pine nuts- rucola- tomato

Smoked salmon rosette S 19.00- Afil 34.50

Salmon carpaccio- goatcheese- pinenuts
cherry tomato- apple- honey mustard

Goat cheese beet carpaccio S 19.00- Afil 33.25

Lettuce- beet- goat cheese- almonds-
honey- mustard caviar

Tuna Duet S 19.00- Afil 33.25

Tuna tataki- tartare- spicy mayo- capers
lettuce- corn chips

Mushroom cheese gratin S 16.00- Afil 28.00

Cream- forest mushrooms- herbs- cheese- crostini

Fried brie & nuts S 18.00- Afil 31.50

Crispy brie- lettuce- nuts- grapes-
berry sauce- honey dressing- toast

Crispy ocean bites S 22.00- Afil 38.50

Crispy taco cups- mixed greens- smoked salmon-
Shrimp cocktail- herb mayo- cherry tomato- capers

Salads

Nicoise salad S 22.00 Afil 38.50

Tuna salad- tataki- egg-
boiled potato- capers- beans-
tomato- anchovies- vinaigrette

Waldorf chicken salad S 18.00 Afil 31.50

Greens- crispy wonton-
chicken- mayo- walnuts-
celery- apple- raisins

Classic Caesar salad .. S 14.00 Afil 24.50

Romain- croutons- Parmesan- egg-
bacon- fried capers- anchovies

Upgrade:

Chicken S 6.00 Afil 10.50 - Shrimp S 8.00 Afil 14.00 - Beef tips S 9.00 Afil 15.75





Bistro de Suikertuin



MENU

Coffees

Coffee	\$ 3.50 Afl 6.00
Cappuccino	\$ 4.50 Afl 7.50
Espresso	\$ 3.50 Afl 6.00
Latte	\$ 4.50 Afl 7.50
Vanilla latte	\$ 5.50 Afl 9.50
Caramel latte	\$ 5.50 Afl 9.50
Ginger lemon tea	\$ 5.00 Afl 8.75
Mint tea	\$ 5.00 Afl 8.75
Kiss of Fire	\$ 12.00 Afl 21.00
Suikertuin coffee	\$ 12.00 Afl 21.00
Espresso Martini	\$ 12.00 Afl 21.00

Add non dairy milk	\$ 2.00 Afl 3.50
Add caramel/ vanilla	\$ 2.00 Afl 3.50

Desserts

\$ 9.00 Afl 15.75

Vanilla creme brulee

Vanilla ice

Jardin au chocolat

Brownie- chocolate ice cream- chocolate sauce
cookie crumble- whipped cream

Dutch apple pie & vanilla ice

Luke warm- whipped cream

Affogato

\$ 6.00 Afl 10.50

Vanilla ice- espresso (add Baileys Afl 8.75)

Plateau au fromage

\$ 22.00 Afl 38.50

Cheese assortment- marmelade- bread- nuts

COFFEE

- Espresso martini \$ 12
- Kiss of Fire \$ 12
- Suikertuin coffee \$ 12

Events

High- wine \$45.00- Afl 78.50

- Bread basket
- Chef's choice- warm- cold tapas
- 1/2 bottle of wine

High- tea \$ 33.00- Afl 57.75

- Savory- sandwiches
- Sweets
- Unlimited tea

minimum 2 persons only on reservation

Ask about our catering services for any event

Saturday Brunch

An all you can eat
a la carte menu with
never ending mimosas

Every Saturday from
11am till 2pm

US\$ 52.50 Afl 91.50

p/p



City Garden Bistro



MAIN COURSES

Pescetarians

Ocean skewer

Salmon- mahi- shrimp-
veggie- herb cocktail sauce
\$ 34.00 - Afil 59.50

Treasure island catch

Fresh white fish- crispy calamaris-
mango- pineapple chutney
\$ 34.00 - Afil 59.50

Tuna Trio

Seared tuna- tuna salad- crudo-
cream herb sauce
\$ 34.00 - Afil 59.50

The ocean dishes are served with
seasonal greens and potatoes

Coconut shrimp

Crispy shrimp- pica de gallo-
herb mayo- cocktail sauce
\$ 33.00 - Afil 57.75

Carnivores

Truffle chicken pasta S 29.00- Afil 50.75

Fettuccini- cream- mushroom- Parmesan-
truffle paste- crostini

Pork & dim sum S 34.00- Afil 59.50

Pork tenderloin- stoba wontons-
black beanmole- peppercorn sauce

Pincho de pollo S 26.00- Afil 45.50

Chicken- veggie- skewer- garlic sauce

Beef & Reef S 36.00- Afil 63.00

Skirt steak- shrimp- chimichurri

Filet mignon pepper corn S 34.00- Afil 59.50

Tenderloin- veggie potato mix- mashed
(Add blue cheese gratin \$ 3.00-Afil 5.25)

All meat dishes are served with
mashed potato and grilled veggie & potato mix

Sides & add ons

French fries \$ 4.00 Afil 7.00
Side salad \$ 7.00 Afil 12.25
Veggies \$ 7.00 Afil 12.25
Dutch potatoes \$ 6.00 Afil 10.50
Rice \$ 4.00 Afil 7.00
Mashed potato \$ 4.00 Afil 7.00
Add shrimp 3pc \$ 7.50 Afil 13.50
Add beeftips \$ 9.00 Afil 15.75
Add chicken breast \$ 7.00 Afil 12.25

Ask about
today's
specials

Suikertuin Classic

Keshi Yena

Aruban- pulled chicken-
raisins- cherry tomato-
olives- capers- herbs-
Gouda cheese gratin

\$ 29.00 Afil 50.75



City Garden Bistro de Suikertuin



Drink Menu

Drinks

Awa di lamunchi \$4.00 Afl 7.00
Refreshing lemonade

Cucumber chia \$5.00 Afl 8.75
lemonade
Refreshing lemonade infused
with cucumber and chia seeds

Mimosa \$7.50 Afl 13.50
Sparkling wine- orange juice

City Garden Mimosa Flight

4 flavored mimosas
\$ 20.00 Afl 35.00

Beers

Balashi | Chill \$5.00 Afl 8.75
Bucket \$25.00 Afl 43.75
Heineken | Bright \$6.00 Afl 10.50
Bucket \$30.00 Afl 52.50

Craft- Beers

Check out our beer cooler

12 oz \$ 11.00 - Afl 19.75
16 oz \$ 14.00 - Afl 24.50

Wines

House wines Glass \$ 7.75 Afl 13.50
Chardonnay- Cabernet- Merlot Bottle \$ 34.00 Afl 59.50

Whites

Fiordalisa Glass \$ 8.00 Afl 14.00
Italy- Pinot Grigio Bottle \$ 34.00 Afl 59.50
Relax Glass \$ 8.00 Afl 14.00
Germany- Riesling Bottle \$ 34.00 Afl 59.50
Bogle Glass \$ 9.00 Afl 15.75
California- Chardonnay Bottle \$ 39.50 Afl 69.50
Misty Cove Glass \$ 9.00 Afl 15.75
New Zealand Marlborough Bottle \$ 39.50 Afl 69.50
Sauvignon blanc

Reds

Partridge Glass \$ 8.00 Afl 14.00
Argentina- Malbec Bottle \$ 34.00 Afl 59.50
Hob Nob Glass \$ 9.00 Afl 15.75
France- Pinot Noir Bottle \$ 39.50 Afl 69.50
Josh Cellars Bourbon oaked Glass \$ 11.00 Afl 19.25
California- reserve- Cabernet Bottle \$ 49.00 Afl 85.75
Silverado Bottle \$ 87.00 Afl 152.25
Napa valley- Cabernet

Blushed

Cote des Roses Glass \$ 11.00 Afl 19.25
France- Blush Bottle \$ 49.00 Afl 85.75

Sparkling

Radacini Glass \$ 7.75 Afl 13.50
Moldova- Brut sparkling Bottle \$ 33.00 Afl 57.75



Drink Menu



SIGNATURE COCKTAIL
ALOE OASIS
 Aloe liquor- gin- mint-
 awa di limoenchi
 \$ 12.00 Afl 21.00

Cocktails

- Passionova** \$ 10.00 Afl 17.50
 Vodka- peach liquor- passion fruit juice
- Limonchello sparkle** \$ 10.00 Afl 17.50
 Homemade limonchello- prosecco
- Aperol spritz** \$ 10.00 Afl 17.50
 Aperol- prosecco- soda- orange
- Berry Gin Gin** \$ 12.00 Afl 21.00
 Gin- gingerbeer- berry puree- fresh ginger
- Bistro sunrise** \$ 10.00 Afl 17.50
 Tequila- orange- pineapple- grenadine- cherry
- Call me a cabdriver** \$ 10.00 Afl 17.50
 Vodka- awa limoenchi- cabernet
- Bourbon old fashioned** \$ 12.00 Afl 21.00
 Bitters- brown sugar- orange zest- cherry
- Espresso martini** \$ 12.00 Afl 21.00
 Espresso- Baileys- Kahlua- vodka

Mocktails

- Red berry spritz** \$ 8.00 Afl 14.00
 Gingerbeer- berry puree- fresh ginger
- City garden punch** \$ 7.00 Afl 12.25
 Orange- pineapple- cranberry juice- cherry
- Green oasis** \$ 7.00 Afl 12.25
 Lime juice- cucumber- chia- mint- soda
- Golden sunset** \$ 7.00 Afl 12.25
 Passion fruit- pineapple- lime- soda

Liquor & mixes

- \$ 8.00 -Afl 14.00**
- Absolut
 - Bacardi
 - Captain Morgan
 - Jose Cuervo
 - Dewar's
 - Jameson
 - Jagermeister
 - Sambuca
- \$ 9.50 -Afl 16.50**
- Old parr
 - Tito's
 - Bombay Gin
- \$ 10.00 -Afl 17.50**
- Makers Mark
 - Grand Marnier
 - Drambuie
 - Grey Goose
 - Baileys
 - Kahlua
 - Cointreau
 - Amaretto
- \$ 11.00 -Afl 19.25**
- Glen Livet
 - Hennessy

**Locally distilled by
 Pepe Margo Distillery**

- *Tesoro Rum*
 \$ 13.00 Afl 22.75
- *Pepe margo Gin*
 \$ 10.00 Afl 17.50
- *Aloe vera liquor*
 \$ 10.00 Afl 17.50



Mimosa Brunch Menu

EVERY SATURDAY FROM 11AM TILL 2PM



Breakfast

Eggs benedict

Poached egg- English muffin-
Hollandaise sauce
(choice of bacon or salmon)

Quiche

Today's flavor

Egg salad

Boiled eggs- mayo- curry-toast

Mains

Keshi yena

Aruban- chicken- cheese- veggie

Pork tenderloin & dim sum

Mashed- pepper corn sauce- veggie

Lekkerbekje

Crispy fish- tartare sauce

Truffle mushroom pasta

Linguine- cream- cheese

Special o/t day

Appetizers

Beef carpaccio

Truffle mayo- Parmesan- pine nuts-
capers- lettuce- tomato

Tuna Duet

Tuna tartare- tataki- spicy mayo-
capers- lettuce- nachos

Cheese pastry

Toast- berry sauce- nuts

Caesar salad

Greens- Parmesan- croutons- egg
Caesar dressing

Soup of the day

Ask your waitress about today's flavor

Sweets

Choco brownie

Chocolate- cream

Fruit trifle

Fruits- cream- cookie crumble

Sweet of the day

Today's special sweet surprise

Afl 91.75 - US\$ 52.50 p/p

(upgrade to prosecco add US\$ 10.-)

15% service charge on groups of 10 and more