



RUDYCULINAIR

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# MENU

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## WELCOME

Below you will find the price list and the various options and possibilities.

The prices are based on a group of 6 or more people and include tax.

(for less than 6 people we have a small fee)

We take everything with us plates, glasses, cutlery, pots, pans and staff if necessary.

On location we only need, electricity, an oven and a stove. If there is no oven we can bring one.

After dinner we leave the kitchen tidy again.

If there are not enough tables and chairs available, we can rent them separately.

A luxury restaurant experience but on location!

If there are special wishes or requests please let us know,  
everything is possible!





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# MENU'S

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## SURPRISE MENU

4 course surprise menu p.p	\$135 / XCG 240
5 course surprise menu p.p	\$145 / XCG 260
6 course surprise menu p.p	\$175 / XCG 315
7 course surprise menu p.p	\$199 / XCG 355
9 course tastingmenu p.p	\$250 / XCG 450
Wine pairing by the bottle	\$ 52 / XCG 95
Premium Wine pairing by the bottle	\$ 89 / XCG 160
Add Kingcrab dish +	\$ 55 / XCG 100

The surprise menus include bread & amuse-bouche. A variety of meat, fish, vegetarian dishes & dessert. We would like to hear all exceptions, allergies & dietary requirements and adjust our menu accordingly.

We take one bottle of wine with us for every course. All opened bottles stay at the location. Of course we always take a little extra with us and several bottles for larger groups.

If you prefer not to be surprised, the menus can be discussed in advance. Except the tasting menu.





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# EXTRA'S

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Champagne	\$99 / XCG 180
Cava	\$47 / XCG 85
Housewine white or red	\$32 / XCG 57
Table water flat & sparkling by the bottle	\$7.5 / XCG 14
Charcuterie Selection of different hams & sausages	\$27 / XCG 48
Oysters by the dozen (12pc) lemon, Thai Vinaigrette, sjalot & red wine vinegar, tabasco	\$99 / XCG 180
Caviar Perle Imperial 10gr	\$88 / XCG 159
Caviar Perle Imperial 30 gr	\$145 / XCG 260
Caviar Perle Imperial 50 gr Blini, creme fraiche, sjalot, chives, eggolk	\$220 / XCG 395
Cheeseboard per person selection of different cheeses with toast, compote and a glass of port	\$21 / XCG 37
Live music	On request





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# CONTACT

[www.rudyculinaire.com](http://www.rudyculinaire.com)



+5999 529 00 12



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[info@rudyculinaire.com](mailto:info@rudyculinaire.com)



## Callout Fee

Bluebay	XCG 30
Coral Estate	XCG 60
Bandabou	XCG 90

All prices are in Caribbean Guilder & USD\$

Payment with creditcard or Vpay +5% (bankfee)

## Rudy Shaw

Private Chef

Curaçao



[@rudyculinaire](https://www.instagram.com/rudyculinaire)

