

ALOE



RESTAURANT EPB ORANJESTAD

For reservations call : 5289791 ext 152
Open for lunch : Tuesday, Wednesday and Friday
Serving time : 12 pm





Cuminsando 16 Oktober 2018 Lunch na Restaurant “Aloë” na E.P.B. Oranjestad



ORANJESTAD – Den cuadro di lesnan practico di Koken & Serveren di seccion Horeca di E.P.B. Oranjestad, Restaurant “Aloë” tin prepara pa e aña escolar aki nan tremendo “Lunchmenu”.

E lunch aki ta pa duna e alumnonan e oportunidad pa practica tur nan technicanan cu nan a siña pa traha den un Restaurant, na unda e alumnonan mes ta cushina, prepara y sirbi cuminda na publico en general bao guia di nan docentenan.

Tur practica ta termina cu un evaluacion di parti di e docentenan y tambe di e publico cu ta asisti na e lunch.

E lunch ta wordo ofreci na publico tur diamars, diaranson y diabierna, cuminsando diamars dia 16 di Oktober 2018.

Pa e dia aki alumnonan lo bai ofrece tambe un surprise dessert, sigur algo cu bo no mag di perde

Lunch ta cuminsa wordo sirbi 12:00 di merdia y e tin un duracion maximo di un ora y mei.

Pa solamente AWG. 30,00 publico por gosa di un tremendo 3-gangen menu cu ta inclui tambe koffie of thee na Restaurant “Aloë” di E.P.B. Oranjestad.

Personanan interesa pa haya e programa di e lunchmenu di Oktober te cu Maart por yama y haci nan pedido.

Door cu e ta un situacion di les, mester haci reservacionnan delanta no mas laat cu Diahuebs .

Zorg pa ta na tempo, diescincin minuut promer, pa e lunch y si en caso mester cancela, haci esaki por lo menos un dia delanta.

Pa reservacion por yama docent François Maduro na **tel 528-9791 y pidi pa ext. 152** of fax na 582-9789. Cel/ whats up di François Maduro 5639042





EPB Hospitality Students Host 3-Course Lunch (Three times per week Starting 16 October 2018)

During their graduation year, the students of the EPB, (basic vocational education high school,) need to practice what they learn(ed), while interacting with each other and clients in real-life restaurant situations. The Aloe Restaurant and its professional commercial kitchen is where these students train and invite the general public to enjoy a three-course lunch for only AWG. 30,00 per person, every Tuesday, Wednesday and Friday to work towards their diploma. Lunch is served every Tuesday, Wednesday and Friday from noon to 2 p.m. Starting October 16 2018 until November 09, 2018 when they go on break for the holidays. The restaurant opens back on January 10, 2019 and closes March 08, 2019, at the end of the academic year.

In the kitchen, Chef Orlin Geerman and Chef Reynaldo Maldonado are in charge, swinging the spatula's, while Mr. François Maduro coaches the students in the restaurant.

The Chefs have extensive experience in the food and beverage world and truly enjoy sharing what they know and working with the enthusiastic students.

Together the service and kitchen teams will deliver a great lunch. It will be a great pleasure for you to enjoy this opportunity to get a peek into the future of these ambitious young people and to actively contribute to their training as the island's future hospitality professionals.

The menu offers a nice trip around the world including Aruban, Italian, French, German and Dutch specialties, one meal at a time.

The selection for each day is set – except dessert, which depends on what the pastry class is making –. Readers interested in attending lunch at EPB can call François Maduro at **tel. 528-9791, ext. 152** for the menu of the day. If you intend to go and make a reservation. The school request reservations be made four weekdays before the date, but – should this not be possible, contacting the teacher François Maduro to check seating availability is advisable.

The EPB school is located across from the Aruba Aloe factory. The restaurant is next to the school office entrance (pink building), easily accessible and with ample parking.

We ask everyone to be on time, since this is a pre-scheduled class and we request that you please cancel a day in advance should you not be able to attend.(the teachers request).





Datum	Appetizer	Main dish	Dessert
16 okt	Green salad with goat cheese	Vis filet met funchi & creole sauce	
17 okt	Uien soep	Chicken lasagna	
19 okt	Vegetable loempia	Fried rice, kroepoek, peanut saus & plantain.	
23 okt	Asperge soep	Beef Stew with portsauce	
24 okt	Beef tartar	Tenderloin, red wine sauce	
26 okt	Creamy potato soup	"Batata yena" layers of mashed potatoes and ground beef, topped with gouda cheese au gratin, the local way.	
30 okt	Beef carpaccio	Fish filet with madras suace	
6 nov	Tonijn carpaccio	Gevulde Ravioli met champios sauce	
7 nov	Sushi mix	Salmon with potatoes	
11 jan	Steamed fish served with crostini and tropical fruit salsa	Poached fish served on creamed spinach	
15 jan	Pado's soep	Broiler chicken with carrots and potatoes	
16 jan	Falafel met yoghurt saus	Runder ragout met tagiatella paddenstoelen en basilicum.	
18 jan	Tempura fish with pickled vegetables	Sautéed fish glazed with soy sauce served on rice	
22 jan	Chicken tortillas with avocado 3 way dip	Asian glazed roast pork	
23 jan	Mix mini taco's	Zalm filet met limoen butter sauce and spinach melange	
29 jan	Pumkin soep	Stuffed chicken breast	
30 jan	Avocado mousse met gamba's	Shrimp risotto	
01 feb	Twice baked potato gratin, stuffed with pulled beef	Stewed beef served with mashed potatoes and plantains	
05 feb	Empana met div vulling	Meatloaf met notensaus Stoofpeer en spruitjes.	
06 feb	House Ceviche	Mix Seafood Linguinni	
08 feb	Trio of fish canapés	Grilled beef with pomme Parisian and vegetables	





12feb	Chef menu	Chef menu	
13feb	Chef menu	Chef menu	
15feb	Chef menu	Chef menu	
19feb	Chef menu	Chef menu	
20feb	Chef menu	Chef menu	
22feb	Chef menu	Chef menu	
26feb	Chef menu	Chef menu	
27feb	Chef menu	Chef menu	
1mrt	"Soto ayam" Indonesian chicken soup	Roasted chicken served over bami goreng	
5mrt			
8mrt	Mushroom soup	Mushroom chicken served with pomme duchessee and vegetables	

