

# Welcome to Papillon Restaurant

## Appetizers

### SOUPS

	US\$
<b>Onion Soup</b>	8.00
Classic French onion soup, topped with a crouton with melted Dutch cheese.	
<b>Lobster Bisque</b>	11.50
Creamy lobster soup with a touch of French brandy, a garnish of sea fruits and a rouille crouton.	
<b>Vichyssoise</b>	8.50
A classic, creamy soup of leeks and potato served with crispy bacon bits.	
<b>Soupe du Jour</b>	8.00
Ask your waiter for our soup of the day.	

### GOLD APPETIZERS

	US\$
<b>Bayonne Caesar</b>	10.50
Ripped Romaine lettuce served with egg, crispy Bayonne ham bits, whole wheat croutons, Parmesan shavings and a lime Caesar dressing.	
<b>Chèvre Salad</b>	15.50
Goat cheese with honey and walnuts wrapped in thin filo pastry and served over a mixed salad with beetroot, melon, red onion, pine nuts, tomatoes and a balsamic dressing.	
<b>Ceviche à la Habana</b>	12.00
Grouper and shrimp marinated in lemon and lime juice with cilantro, Madame Jeanette peppers and red onions.	
<b>Carpaccio de Boeuf</b>	15.50
Rare, thinly sliced marinated Angus beef with roasted pine nuts, Parmesan shavings, capers, tomatoes and a lime rucola aioli.	
<b>Tuna Trio</b>	14.50
Tartar with mango and sesame, seared black peppered tuna with spicy papaya and a seaweed salad and carpaccio with sesame soy and lime sauce.	
<b>Mixed Salad</b>	11.50
Mixed greens with tomatoes, croutons, Parmesan shavings, roasted pine nuts, red onions and served with balsamic vinaigrette.	
<b>Jambon de Canard</b>	17.50
Smoked, thinly sliced ham of duck breast served with a salad of mixed greens, green asparagus, melon, walnuts, funchi croutons and truffle dressing.	

### HOT APPETIZERS

	US\$
<b>Escargots en Croûte</b>	12.00
Escargots simmered in herbs and garlic butter and a touch of Pernod, sealed underneath a pastry crust.	
<b>Almond Brie</b>	13.50
Crispy, almond crusted brie cheese with a red berry compote, rocket lettuce and black pepper crostinis.	
<b>Camarones al Ajillo</b>	15.00
Tiger shrimp, pan fried in garlic and olive oil with a confetti of vegetables.	
<b>Crab Cakes de L'Île</b>	16.00
Lump crab cakes with scallions and cilantro served with a tamarinde remoulade.	
<b>Manzana Sweetbreads</b>	19.00
Pan-fried sweetbreads with caramelized apples, green asparagus served with a balsamic reduction and a truffle sauce.	
<b>Foie Gras</b>	24.50
Seared goose liver on a chocolate marbled brioche served with a balsamic syrup and vanilla pineapple compote.	

## Entrées

### FISH

	US\$
<b>Aji Shrimp</b>	29.00
Marinated jumbo shrimp, pan-fried and served with a bell pepper tomato sauce and a potato pan bati.	
<b>Grouper Papillon</b>	26.00
Grouper filet, pan-fried with garlic, herbs and lemon under a potato crust, served with a white wine lobster sauce.	
<b>Sea Bass en Sel</b>	34.00
Oven-baked sea bass in a sea salt crust served with a cilantro pesto and a mango-tomato compote.	
<b>Snapper Guajira</b>	28.00
Pan-fried snapper in olive oil on the skin and served with a Caribbean Creole sauce and funchi fries.	
<b>Halibut de Soleil</b>	32.00
Filet of halibut pan-fried on the skin with a creamy, rosemary saffron sauce, pesto and roasted tomatoes.	

<b>Poisson Rouge</b>	28.00
Tuna steak spiked with Cajun spices seared over high heat till medium rare and served with a soy and brown sugar drizzle, mango compote and spicy papaya sauce.	
<b>Lobster à la Caraïbe</b>	Day price
Broiled butterfly Caribbean lobster tail with white wine and garlic butter, served with herb oil and tomato compote.	

### MEAT

	US\$
<b>Veau Grillé</b>	43.00
Grilled 12oz veal rib chop, served on mashed potatoes and green asparagus with a home-made, thyme honey barbeque sauce.	
<b>Canard à Passion</b>	29.00
Duck breast, seared on the skin, served with mushroom rice cakes, green asparagus, orange passion fruit sauce and a chocolate drizzle.	
<b>Filet Mignon</b>	36.00
8oz Angus beef, grilled and seasoned and served with a red wine truffle sauce.	
<b>Boeuf Bourguignon</b>	28.00
Angus beef tips stewed in red wine with mushrooms, carrots, shallots and new potatoes served with toasted French bread.	
<b>Carre of Lamb</b>	38.00
Roasted and seasoned lamb, covered in a herb crust, served with a sweet thyme sauce and a roasted aji pepper Mojo.	
<b>Escoffier's Tournefos Rossini</b>	42.00
8oz Angus beef classically served on a thick white bread crouton with a pâté of goose liver and truffle served with Madeira demi glace.	
<b>Portobello Entrecôte</b>	35.00
12 oz Semi-trimmed USDA strip loin grilled to perfection and served with roasted Portobello mushroom, black pepper butter and a red wine sauce.	
<b>Corn fed Chicken Breast</b>	26.00
Wing on chicken breast marinated in Caribbean spices and fried on the skin, served with a Dijon mustard mango beurre blanc.	
<b>VEGETARIAN</b>	US\$
<b>Risotto Cakes</b>	23.00
Moist mushroom risotto cakes made with Parmigiano Reggiano, roasted red bell pepper coulis and rucola remoulade.	

<b>Fettuccine Forêt</b>	22.00
Fettuccine pasta prepared with olive oil, black pepper, Portobello mushroom and truffle with roasted tomatoes and shaved Parmesan cheese.	
<b>Funchi Napoleon</b>	24.00
Crispy Caribbean polenta with melted French brie, green asparagus and cherry tomatoes, served with a drizzle of basil pesto and a balsamic syrup.	

### SIDE ORDERS

	US\$
Funchi fries	5.00
Potato croquettes	4.00
Mixed vegetables	6.00
French fries	3.50
Mashed potatoes	4.00
Mixed salad	5.00

### KIDS

	US\$
<b>Nuggets:</b>	10.00
French fries, salad, chicken nuggets and ketchup.	
<b>Steak:</b>	15.00
French fries, salad, petit steak, ketchup and gravy.	
<b>Fish:</b>	10.00
French fries, salad, petit grouper filet and ketchup.	
<b>Pasta:</b>	10.00
Fettuccini with a tomato sauce and grated Parmesan cheese.	

## Desserts

<b>Mousse Tasting</b>	9.50
A white, dark and milk chocolate mousse with a Caribbean twist.	
<b>Tarte Tartin à la Papillon</b>	9.50
Caramelized pineapple with cinnamon on a pastry crust with vanilla bourbon ice cream and a dark caramel sauce.	
<b>Crème Brûlée</b>	9.75
Vanilla bourbon crème classically served with a crispy caramel top layer and a quenelle of passion fruit sorbet.	
<b>Chocolate Lava</b>	9.50
À la minute baked chocolate cake with a soft center and served with butterscotch ice cream and almonds. Worth the wait!	
<b>Banana Parfait Cheesecake</b>	10.50
Lightly frozen banana cheesecake with a brown sugar biscuit crust, a sauce of red fruits and a scoop of kiwi sorbet.	



The kitchen is open everyday from 5:00pm till 10:30pm. Ask our staff for the specials. For parties of 8 or more 15% service charge will be added. Your gratuity is greatly appreciated. All major credit cards accepted. A 1.5% sales tax will be added to the check. Papillon Restaurant @ The Village, J.E. Irausquin Blvd 348-A Tel: 586 5400. [www.papillonaruba.com](http://www.papillonaruba.com)