

Papillon

RESTAURANT

Soups

Onion Soup

\$8.00

Classic French onion soup, topped with a crouton with melted Dutch cheese. FL 14.00

Lobster Bisque

\$11.50

Creamy lobster soup with a touch of French brandy, a garnish of sea fruits and a rouille crouton. FL 20.13

Roasted sweet potato soup

\$8.00

A creamy soup of sweet potatoes and carrots with a touch of cinnamon. FL. 14.00

Soupe du Jour

\$8.00

Ask your waiter for our soup of the day. FL 14.00

Cold Appetizers

Bayonne Caesar

\$10.50

Ripped Romaine lettuce served with egg, crispy Bayonne ham bits, whole wheat croutons, Parmesan shavings and a lime Caesar dressing. FL 18.38

Chèvre Salad

\$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. FL 27.13

Céviche à la Habana

\$12.00

Grouper and shrimp marinated in lemon and lime juice with cilantro, Madame Jeanette peppers and red onions. FL 21.00

Carpaccio de Boeuf

\$15.50

Rare, thinly sliced marinated Angus beef with roasted pine nuts, Parmesan shavings, capers, tomatoes and a lime rucola aioli. FL 27.13

Tuna Trio

\$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. FL 25.38

Mixed Salad

\$11.50

Mixed greens with tomatoes, croutons, Parmesan shavings, roasted pine nuts, red onions and served with balsamic vinaigrette. FL 20.13

Coquilles et Pommes

\$16.00

Lightly smoked scallops served with a potato foam, dusted with crispy bacon bits. FL 28.00

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Hot Appetizers

Escargots en Croûte	\$12.00
Escargots simmered in herbs and garlic butter and a touch of Pernod, sealed underneath a pastry crust.	FL 21.00
Cuisses de grenouille	\$15.00
Frog legs coated in spices and tossed with a dressing of herbs, garlic and sesame, served with lemon and lime.	FL 26.25
Crab Cakes de L'île	\$16.00
Lump crab cakes with scallions & cilantro served with tamarinde remoulade.	FL 28.00
Shrimp au Gratin	\$14.00
Shrimp and zucchini in a spicy tomato cream sauce, baked in the oven with mozzarella cheese and topped rucola lettuce and bacon bits.	FL 24.50
Manzana Sweetbreads	\$19.00
Pan-fried sweetbreads with caramelized apples, green asparagus served with a balsamic reduction and a truffle sauce.	FL 33.25
Foie Gras	\$24.50
Seared goose liver on a chocolate marbled brioche served with a balsamic syrup and vanilla pineapple compote.	FL 42.88

Fish

Aji Shrimp	\$29.00
Marinated jumbo shrimp, pan-fried and served with a bell pepper tomato sauce and a potato pan bati.	FL 50.76
Grouper Papillon	\$26.00
Grouper filet, pan-fried with garlic, herbs and lemon under a potato crust, served with a white wine lobster sauce.	FL 45.50
Sea Bass en Sel	\$34.00
Oven-baked sea bass in a sea salt crust served with a cilantro pesto and a mango-tomato compote.	FL 59.50
Snapper Guajira	\$28.00
Pan-fried snapper in olive oil on the skin and served with a Caribbean Creole sauce and funchi fries.	FL 43.75
Halibut de Soleil	\$32.00
Filet of halibut pan-fried on the skin with a creamy, rosemary saffron sauce, pesto and roasted tomatoes.	FL 56.00
Poisson Rouge	\$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.	FL 43.75
Lobster à la Caraïbe	Day price
Broiled butterfly Caribbean lobster tail with white wine and garlic butter, served with herb oil and tomato compote.	

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Meat

Veau Grillé

Grilled 12oz veal rib chop, served on mashed potatoes and green asparagus with a home-made, thyme honey barbeque sauce. \$43.00
FL 75.25

Canard à Passion

Duck breast, seared on the skin, served with roasted sweet potato, green asparagus, orange passion fruit sauce and a chocolate drizzle. \$29.00
FL 50.76

Filet Mignon

8oz Angus beef, grilled and seasoned and served with a red wine truffle sauce. \$36.00
FL 63.00

Boeuf Bourguignon

Angus beef tips stewed in red wine with mushrooms, carrots, shallots and new potatoes served with toasted French bread. \$28.00
FL 43.75

Carré of Lamb

Roasted and seasoned lamb, covered in a herb crust, served with a sweet thyme sauce and a roasted aji pepper Mojo. \$38.00
FL 66.50

Escoffier's Tournedos Rossini

8oz Angus beef classically served on a thick white bread crouton with a pâté of goose liver and truffle served with Madeira demi glace. \$42.00
FL 73.50

Portobello Entrecôte

12 oz Semi-trimmed USDA strip loin grilled to perfection and served with roasted Portobello mushroom, black pepper butter and a red wine sauce. \$35.00
FL 61.25

Corn fed Chicken Breast

Wing on chicken breast marinated in Caribbean spices and fried on the skin, served with a Dijon mustard mango beurre blanc. \$26.00
FL 45.50

Vegetarian

Vegetable tarte

Puff pastry tarte filled with different kinds of chopped vegetables topped with rucola, goat cheese, walnuts and basil pesto. \$23.00
FL 40.25

Fettuccine Forêt

Fettuccine pasta prepared with olive oil, black pepper, Portobello mushroom and truffle with roasted tomatoes and shaved Parmesan cheese. \$22.00
FL 38.50

Le Chau – Fleur

Risotto of cauliflower covered with marinated Kalamata olives, Pecorino and roasted bell peppers. \$23.50
FL 41.25

Asparagus Medley

A mix of green asparagus, grilled fennel, artichokes and marinated oranges served with a coulis of black truffles with Macadamia nuts and with a sauce of red beets. \$24.00
FL 42.00

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Side Orders

Funchi fries	\$5.00/ FL8.75	French fries	\$3.50/ FL 6.13
Potato croquettes	\$4.00/ FL 7.00	Mashed potatoes	\$4.00/ FL 7.00
Mixed vegetables	\$6.00/ FL 10.50	Mixed salad	\$5.00/ FL 8.75

Kids

Nuggets: French fries, salad, chicken nuggets and ketchup.	\$10.00/ FL 17.50
Steak: French fries, salad, petit steak, ketchup and gravy.	\$15.00/ FL 26.25
Fish: French fries, salad, petit grouper filet and ketchup.	\$10.00/ FL 17.50
Pasta: Fettuccini with a tomato sauce and grated Parmesan cheese.	\$10.00/ FL 17.50

Desserts

Mousse Tasting	\$9.50
A white, dark and milk chocolate mousse with a Caribbean twist.	FL 16.63
T'arte T'artin à la Papillon	\$9.50
Caramelized pineapple with cinnamon on a pastry crust with vanilla bourbon ice cream and a dark caramel sauce.	FL 16.63
Crème Brulée	\$9.75
Vanilla bourbon crème classically served with a crispy caramel top layer and a quenelle of blueberry fruit sorbet.	FL 17.06
Chocolate Lava	\$9.50
À la minute baked chocolate cake with a soft center and served with butterscotch ice cream and almonds. Worth the wait!	FL 16.63
Lime Cheesecake	
Home-made cheesecake with a touch of lime and a cantaloupe melon sorbet, a ginger snap crust and a red fruit coulis.	\$9.00 FL 15.75

Henri Charrière, called "Papillon" because of the butterfly tattoo on his chest, captured the imagination of millions when he wrote the gripping, shocking and thrilling story of his conviction, terrible hardship and ultimate escape from Devil's Island in 1945. This was a place that nobody had ever returned from. Charrière's biography has been the inspiration for Papillon Restaurant.

Its menu reflects his journey to freedom and therefore our classic French dishes are dusted with daring Caribbean flair. We hope that you will have a wonderful evening with us.