

Soups

Onion Soup Classic French onion soup, topped with a crouton and melted Dutch cheese	\$10.50
Lobster Bisque Creamy lobster soup with a touch of French brandy, a garnish of sea fruits and a rouille crouton	\$11.25
Soupe du Jour Ask your waiter for our soup of the day	\$11.00

Cold Starters

Salad – Caesar or mixed Your choice of salad. Classic Ceasar with anchovies or mixed greens, Parmesan shavings and pine nuts with home-made vinegar dressing Optional: add corn fed chicken \$8,- or shrimp \$4,- each	\$13.50
Goat cheese Crème brûlée Crème of goat cheese with caramelized apple, walnuts and a reduction of balsamic	\$16.75
Ceviche a la Papillon Grouper and shrimp marinated in lemon and lime juice with cilantro, Madame Jeanette peppers and red onions served with sweet potato and puffed corn	\$16.00
Carpaccio de Boeuf Rare, thinly sliced in truffle marinated Angus beef with roasted pine nuts, tomatoes, Parmesan and truffle crème Optional: Goose liver curls \$6,-	\$16.50
Tuna Duo Classic French tuna tartar with fresh grilled tuna, wasabi mayonnaise and wakame salad	\$15.75

Exclusive recommendation

-Caviar-

Brioche | Ahi Tuna | Crème fraiche | capers

*10 gram Classic Baeri | \$49.00

*10 gram Royal Asetra | \$69.00

*30 gram Classic Baeri | \$119,-

*add optional fresh Dutch Oysters \$17.- for 4 peace

Hot starters

Escargots Escargots in a creamy sauce with mushrooms, garlic, onions and herbs served with toasted bread	\$13.75
Vegan Crab Cakes Our traditional crab cake recipe, veganized with vegan tartar sauce	\$14.00
Shrimp au Gratin Shrimp and zucchini in a light spicy tomato cream sauce, baked in the oven with Dutch Gouda cheese and mesclun salad	\$16.50
Manzana Sweetbreads Pan-fried sweetbreads with caramelized apples, served with a sweet soy reduction and a truffle sauce	\$23.00
Frog Legs Classic pan-seared in butter with garlic and green herbs	\$17.50
Foie Gras Seared goose liver on a classic brioche accompanied by truffle and goose liver pâté with red fruits	\$29.00
Charbroiled Oysters Grilled half shell oysters topped with a creamy Parmesan sauce and a green herb crumble	\$4.50 each

Fish

Dover Sole à la Meunière Flown in European North Sea Dover Sole, served in classic beurre noisette with parsley and lemon with new potatoes	upon availability – Market price
Grouper and Shrimp Pan-fried grouper in olive oil in combination with grilled jumbo shrimp in white wine sauce	\$32.50
Salmon de Soleil Fresh herb crusted Chilean salmon filet, pan seared till medium with creamy saffron sauce and sun dried tomatoes	\$34.00
Poisson Rouge 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	\$33.50
Halibut “Méditerranéen” Pan seared on the skin served with classic sauce vierge, extra virgin olive oil with capers, tomatoes, onions and balsamic vinegar served with Dutch garlic potatoes	\$36.00

Lobster a la Caraïbes Day price
10oz Caribbean lobster tail with white wine and garlic butter sauce
Served with a tomato and mango compote

Meat

Sous Vide Skirt Steak \$44.00
10oz marinated Angus skirt steak, seared on the grill to medium rare
served with home-made Gouda cheese dip, seasonal vegetables and new potatoes

Canard a Passion \$35.00
Duck breast, seared on the skin, served with roasted sweet potato mash,
orange passion fruit sauce and a chocolate drizzle

Filet Mignon \$42.00
8oz Angus beef, grilled to your liking and served with a red wine truffle sauce

Poulet Dijon \$29.00
Wing on chicken breast marinated in Caribbean spices and fried on the skin,
served with a Dijon mustard mango beurre blanc

Wild Boar \$36.00
Slow braised wild boar shank served in its own gravy, with red beet risotto

Dutch Steak 'de Vlinder' \$34.00
7oz grass fed tenderloin, pan seared and served in Dutch butter with sliced white bread,
a side of French fries or mixed salad

Rack of Lamb \$41.00
Marinated New Zealand rack of lamb with classic beurre Maître d'hôtel

Vegetarian/Vegan

Eggplant Bouillabaisse \$24.00
Our hearty vegan version of traditional French "fish stew" of eggplant,
Chickpeas and vegan fish filet

Red beet Risotto aux champignon \$22.00
Creamy red beet risotto with sauteed mixed mushrooms,
served with Parmesan shaves and mesclun

Cauliflower Bolognese \$24.00
Spaghetti with fresh tomato – cauliflower sauce, mushrooms
and rosemary

Side Orders

Funghi fries	\$7.00	(Truffle) French fries	\$5.50
(Truffle) Mashed potatoes	\$6.00	Mixed salad	\$7.00
Mixed vegetables	\$8.00		

Kids

Nuggets: French fries, salad, chicken nuggets and ketchup	\$12.00
Steak: French fries, salad, petit steak, ketchup and gravy	\$17.00
Fish: French fries, salad, petit grouper filet and ketchup	\$12.00
Pasta: Spaghetti with a tomato sauce and grated Parmesan cheese	\$12.00

Desserts

Tarte Tatin à la Papillon	\$11.50
Caramelized pineapple with cinnamon on a pastry crust with vanilla bourbon ice cream and a dark caramel sauce	
Crème brûlée	\$11.75
Vanilla bourbon crème classically served with a crispy caramel top layer And a quenelle of blueberry fruit sorbet	
Chocolate Lava	\$11.50
A la minute baked chocolate cake with a soft center and served with vanilla ice cream. Worth the wait!	
Lime Cheesecake	\$11.00
Home-made cheesecake with a touch of lime and a maracuja ice cream and a red fruit coulis	
Classic Apple Strudel	\$11.00
Home-made apple strudel with walnuts, raisins and vanilla ice cream	



Chef's Garden
by
Papillon
RESTAURANT

Chef's Garden Menu
6 Course Dinner \$95,-
Wine pairing (optional) \$55,-

It's time to give our special guest chef Martijn Liebrecht his creative freedom. You will be served a 6 course surprise menu with classic French and Asian fusion.

Chef Martijn Liebrecht is a young chef with a true passion for food. He refined his talents and skills working in international award winning restaurants such as 2 – Michelin-star and ranked nr #24 best restaurant in the world: "Amber" in Hong Kong and in the "Nita Lake Lodge Boutique Retreat" resort in Whistler, Canada under the lead of Canadian chef James Olberg who competed at "The Bocuse D'or World Championship of Cooking.

The secret garden is located in a local home—a replica of a traditional Aruban "cunucu" house. The tropical garden is the setting for a magical in-home private dining experience.

This is your chance to experience what Chef Martijn Liebrecht has to offer in culinaire food.

For more information, please contact the wait staff.

NB: Vegan option available, please inform us when booking

Every Wednesday
Time: 7pm – 10pm