



Chef's Garden
by
Papillon
RESTAURANT

Chef's Garden Menu
6 Course Dinner \$110,-
Wine pairing (optional) \$65,-

It's time to give special guest chef Patrick van der Donk his creative freedom. You will be served a 6 course surprise menu with authentic classic French dishes.

Chef Patrick van der Donk is a true legend on Aruba. Chef Patrick attended culinary school in the Netherlands where he worked with several of the best Dutch chefs, including two 3-star Michelin chefs who taught him all the tricks of the trade. He was also inspired by self-taught Michelin star chef Raymond Blanc OBE who has educated the most prominent British chefs of today.

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 Patrick van der Donk 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

Soups

Onion Soup Classic French onion soup, topped with a crouton and melted Dutch cheese	\$13.50
Lobster Bisque Creamy lobster soup with a touch of French brandy, a garnish of sea fruits and a rouille crouton	\$14.25
Soupe du Jour Ask your waiter for our soup of the day	\$12.00

Cold Starters

Salad – Caesar or mixed Your choice of salad, Classic Caesar with anchovies or mixed greens with home-made vinegar dressing Optional: add corn fed chicken \$8,- or shrimp \$4,- each	\$14.50
Goat cheese Crème brûlée Crème of goat cheese with caramelized apple, walnuts, and a reduction of balsamic	\$17.25
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	\$16.75
Carpaccio de Boeuf Rare, thinly sliced in truffle marinated Angus beef with roasted pine nuts, tomatoes, Parmesan and truffle crème Optional: goose liver shavings \$6,-	\$17.25
Tuna Duo Classic French tuna tartar with fresh grilled tuna, wasabi mayonnaise and wakame salad	\$16.25

Exclusive recommendation
-Caviar-

Brioche | Ahi Tuna | Creme fraiche | onions | capers
*10 gram Classic Baeri | \$52.00
*10 gram Royal Asetra | \$72.00
*30 gram Classic Baeri | \$124.00

Hot Starters

Escargots	\$14.00
Escargots in a creamy sauce with mushrooms, garlic, onions and herbs served with toasted bread	
Vegan Crab Cakes	\$14.50
Our traditional crab cake recipe, veganized, served with vegan tartar sauce	
Shrimp au Gratin	\$17.00
Shrimp and zucchini in a light spicy tomato cream sauce, baked in the oven with mozzarella cheese and mesclun salad	
Manzana Sweetbreads	\$26.00
Pan-fried sweetbreads with caramelized apples, served with a balsamic reduction and a truffle sauce	
Frog Legs	\$17.50
Classic pan-seared in butter with garlic and green herbs	
Foie Gras	\$32.00
Seared goose liver on a classic brioche accompanied by truffle and goose liver pâté with red fruits	
Charbroiled Oysters	\$5.50 each
Grilled half shell oysters topped with a rich sauce of Parmesan, green herbs and garlic	

Fish

Dover Sole à la Meunière	Upon availability – Market price
Flown in European North Sea Dover sole, served in classic beurre noisette with parsley and lemon with new potatoes	
Grouper and Shrimp	\$32.75
Pan-fried grouper in olive oil in combination with grilled jumbo shrimp in white wine sauce	
Crusted Cod filet	\$38.00
Cod filet crusted with sundried tomatoes, pecan nuts and Parmesan served in a creamy ginger – coconut sauce and new potatoes	
Bourbon glazed Salmon	\$35.00
Salmon filet pan-seared till medium, covered in a bourbon glaze served with creamy chickpeas and mint syrup	
Poisson Rouge	\$33.50
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	
Lobster a la Cariibe	Day price
10oz Caribbean lobster tail with white wine and garlic butter sauce served with tomato and mango compote	

Meat

Sous Vide Skirt Steak	\$48.00
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	\$36.00
Duck breast, seared on the skin, served with roasted sweet potato mash, orange passion fruit sauce and a chocolate drizzle	
Filet Mignon	\$52.00
8oz Angus beef, grilled to your liking and served with a red wine truffle sauce	
Poulet Dijon	\$34.00
Wing on chicken breast marinated in Caribbean spices and fried on the skin, served with a Dijon mustard beurre blanc and a mango chutney	
Wild Boar	\$37.00
Slow braised wild boar shank served in its own gravy, seasonal vegetables and red beet risotto	
Dutch Steak ‘de Vlinder’	\$39.75
7oz grass fed tenderloin, pan seared and served in Dutch butter on sliced and toasted white bread with a side of French fries OR mixed Salad	
Rack of Lamb	\$54.00
Marinated New Zealand rack of lamb with classic beurre Maître d'hôtel	

Vegetarian/Vegan

Eggplant Bouillabaisse	\$28.00
Our hearty vegan version of traditional French ‘fish stew’ of eggplant, chickpeas and vegan fish filet	
Red beet risotto aux champignon	\$24.00
Creamy red beet risotto with sautéed mixed mushrooms, served with Parmesan shaves and mesclun salad	
Cauliflower Bolognese	\$26.00
Gluten free spaghetti with fresh tomato – cauliflower sauce, mushrooms and rosemary	

Side Orders

Funchi fries	\$8.00	(Truffle) French fries	\$6.50
(Truffle) Mashed potatoes	\$8.00	Mixed salad	\$8.00
Mixed vegetables	\$9.00		

Kids

Nuggets: French fries, salad, chicken nuggets and ketchup	\$14.00
Steak: French fries, salad, petit steak, ketchup and gravy	\$19.00
Fish: French fries, salad, petit grouper filet and ketchup	\$14.00
Pasta: Fettuccini with a tomato sauce and grated Parmesan cheese	\$14.00

Desserts

Tarte Tatin a la Papillon	\$14.50
Caramelized pineapple with cinnamon on a pastry crust with vanilla bourbon ice cream and a dark caramel sauce	
Crème brûlée	\$14.75
Vanilla bourbon crème classically served with a crispy caramel top layer and a quenelle of blueberry fruit sorbet	
Chocolate Lava	\$15.50
A la minute baked chocolate cake with a soft center and served with pistachio ice cream. Worth the wait!	
Lime Cheesecake	\$14.00
Home-made cheesecake with a touch of lime, a maracuja fruit sorbet and a red fruit coulis	
Classic Apple Strudel	\$14.00
Home-made apple strudel with walnuts, raisins and Baileys ice cream	