

LE Papillon

RESTAURANT

LES ENTRÉES

APPETIZERS

ESCARGOTS À LA BOURGUIGNONNE

Tender snails, melted garlic-herb and cognac butter

SOUPE À L'OIGNON

Caramelized onions, rich beef broth, melted Gruyère toast

COQUILLES ST. JACQUES

Pan-seared sea scallops and chorizo, cauliflower purée, crispy pancetta, herb crumble

SALADE DE MAISON

Seasonal local greens, roasted beet root, goat cheese, asparagus, candied nuts, sherry-mustard vinaigrette dressing

SALADE NIÇOISE DÉCOMPOSÉE

Organic mixed greens, slices of pink seared yellowfin tuna, potato, haricot verts, cherry tomato, egg, anchovy, kalamata olives, romesco sauce

FOIE GRAS POÊLÉ


Pan-seared duck liver, caramelized grilled pear, toasted brioche, port wine drizzle

CAMEMBERT FRIT


Green leaves, sweet and sour raspberry dressing

 Vegetarian

 Vegan

 **Balanced Lifestyle**
These dishes offer healthier preparations and lower calorie counts

 **Gluten Free**
Please consult your server on which dishes can be prepared gluten-free

 **Lactose Free**
Please consult your server on which dishes can be prepared lactose-free

Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.


5-STAR
GLOBAL GOURMET
SAVOUR THE WORLD

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: JP Tropical Foods LTD. • Bamboo Farms • Al Golaub and Sons • Lasgro Hydroponics • Advance Farms • Valley Fruits LTD. • Good Hope Country House

LE Papillon

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LES PLATS PRINCIPAUX

ENTRÉES

POULET CORDON BLEU

Ham and cheese filled breaded breast of chicken, rice pilaf, seasonal vegetables, lingonberry relish

BOUILLABAISSE

Prawns, mussels, squid, scallops, grilled fennel, leeks, potatoes, saffron fish fumet, garlic rouille

CARRÉ D'AGNEAU

Herb crusted rack of lamb, haricots verts, mashed potatoes, red wine-thyme reduction

CANARD BIGARADE

Pink roasted Maple Leaf Farms duck breast, pommes William, market vegetables, orange-scented duck jus reduction

CREVETTES AU BEURRE À L'AIL

Grilled jumbo prawns, steamed broccoli, saffron rice, garlic-herb butter sauce

FILET DE SOLE MEUNIÈRE

Pan-seared sole fillet, market vegetables, parsley potatoes, lemon beurre blanc, fried caper sauce

CHÂTEAUBRIAND

Hand-carved filet of beef tenderloin, green asparagus, gratin dauphinois, creamy peppercorn sauce

GRATIN DE CRÊPES AUX ARTICHAUTS

Savory artichoke-filled crêpes, baked with Gruyère cheese, Mascarpone reduction

LES DESSERTS

DESSERTS

TARTE AU CITRON

Caramelized lemon cream, shortbread crumble, Chantilly cream

MOUSSE AU CHOCOLAT

Layered chocolate mousse, chocolate cake, caramel sea salt sauce

CRÈME BRÛLÉE


Baked soft custard, sugared caramel, fresh fruits, brandy snap crisp

POMMES CARAMÉLISÉES


Baked parcel of caramelized apples, Calvados and nutmeg sabayon

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