



Le Papillon
Restaurant Français

Les Hors D'œuvre

Tartare de saumon deux façon	22
Raw Atlantic salmon, gherkin pickles, capers sauce remoulade and smoked Norwegian salmon, white truffle oil, breadfruit strings	
Foie Gras au Tournon	28
Candied olives, organic micro greens, roasted beet foam	
Galette de Crabe des Caraïbes	16
Local crab cake, red onion bisque, shoe string fried leeks	
Coquille Pêcheur	24
Baked gulf shrimp, spiny lobster, Champagne sauce, gruyere cheese gratinée	
Escargot de Bourgeonne	18
Sautéed escargot, garlic, white wine fresh herbs, puff pastry purse	
Salade Maison	10
Organic salad, pickled beets, cucumber	
Salade d'endive au Roquefort	12
Beligum endive bundle, crumbled Roquefort cheese Dijon mustard vinaigrette	



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Les Poisson

Vivaneau ala provençal 40

Fresh day boat snapper, olives, tomatoes, roasted garlic, pan juices

Loup de mer 42

Sea bass, citrus ratatouille, St Elizabeth herb salad, Seville orange-saffron reduction

Langouste des Caraïbes 48

Spiny lobster mignon, spinach purée, roasted tomato foam, spicy curry sauce

Le Plantation Bouillabaisse 42

Mediterranean style local seafood stew, vegetable chiffonnade, rouille crouton

Les Viandes

Filet de Bœuf 48

Beef tenderloin, potato galette, ratatouille pearls, green peppercorn reduction

Carre Agneau du Colorado 50

Rack of Lamb, red grape and apple chutney, glazed vegetables, bread fruit balls, red wine emulsion

Poitrine de Poulet 30

Chicken breast marinated hearts of palm and roasted garlic mash, arrow leaf spinach puree

Canard au Mel 34

Tamarind-Honey glazed duck breast, butter fondant potato, sweet potato purée own cooking juices

We prepare to order, please be understanding if certain dishes or ingredients are restricted to market availabilities

Chef Exécutif Stephen Jondeau
Chef Garde Manger Tanisha Simpson

Chef Fournant Derrick Mullings
Entremetier Gian Stewart



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Home made desserts

Caramelised Lemon Tart

Vanilla Ice Cream

Silky Chocolate Mousse

Baileys Irish Cream

Trio of Summer Sorbets

Pineapple, Mango & Strawberry

Crème Brulée

Vanilla and Cointreau flavour

Chocolate Moelleux

Delicate warm melted chocolate pudding in a chocolate shell, vanilla ice cream

Stilton Millefeuille

With apple compote flavoured with Rosemary

Large Golden apple tart,

Flambéed with Calvados

Our desserts are Prix Fixe 10 USD

Chef Exécutif Stephen Jondeau

Chef de Partie Kienisha Yap-Shing

Pâtisseries Sabrena Ashmeade

Chef pâtisseries Rosemary Chung-Francis

Pâtisseries Sandrine Burrel