

# LE Papillon

RESTAURANT

## LES ENTRÉES

### APPETIZERS

#### ESCARGOTS À LA BOURGUIGNONNE

*Tender snails, melted garlic-herb and cognac butter*

#### COCKTAIL DE CREVETTES

*Poached shrimp, lime, Marie-Rose sauce*

#### SOUPE À L'OIGNON

*Caramelized onions, rich beef broth, melted Gruyère toast*

#### COQUILLES

*Pan-seared sea scallops, cauliflower purée, crispy bacon, caramelized fennel, sundried tomato pesto*

#### SALADE DE MAISON

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

#### SALADE DE RATATOUILLE ET POIS CHICHES

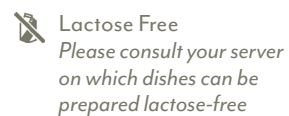
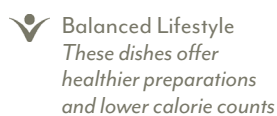
*Blistered cherry tomatoes, roasted onion, zucchini, eggplant, olives, crisp baguette chips, extra virgin olive oil, balsamic drizzle*

#### FOIE GRAS POÊLÉ

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

#### CAMEMBERT FRIT

*Green leaves, sweet and sour raspberry dressing*



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.



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

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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*

#### BOUILLABAISSÉ

*Prawns, white fish fillet, mussels, squid, scallops, grilled fennel, leeks, potatoes, rich 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*

#### LANGOUSTE GRILLÉE

*Grilled Caribbean lobster tail, 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*

#### FILET MIGNON GRILLÉ

*Grilled beef tenderloin, asparagus, mashed potatoes, peppercorn sauce*

#### ROULADE VÉGÉTALE

*Premium plant-based Hungry Planet® meat, zucchini, sautéed spinach, braised lentils, broccoli, spicy tomato chutney*

## 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*

#### TARTE AUX POIRES

*Pear & almond tart, brandy-nutmeg sabayon*



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



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