

# PAPILLON

## PRIX FIXE MENU

### LES ENTRÉES TO SHARE

- ASSORTIMENT DE SPÉCIALITÉS FRANÇAISES -

#### TARTE FLAMBÉE ALSACIENNE

A Speciality from Alsace, Thin Baked Bread Dough Topped with Crème Fraîche, Onions, Speck and Gruyère Cheese

#### ASSIETTE DE CHARCUTERIE

Homemade Duck Rillettes, Bresaola, Coppa, Paris Ham, Saucisson with Condiments and Bread

#### ESCARGOTS DE BOURGOGNE

Burgundy Snails baked in Garlic and Parsley Butter, served with Bread

#### TARTARE DE BOEUF

Hand Cut Raw Grass-Fed Beef with Spicy Mayonnaise and Condiments, Served on Grilled Bread

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#### “LE COLONEL”

Palate Cleanser with Lemon & Lime Sorbet served with Vodka (optional, \$10 extra)

### PLATS DE RÉSISTANCE

#### RÉGINETTE AU LAPIN

Braised Rabbit Reginette Pasta, Pancetta, Preserved Lemon, Parsley and Porcini Mushrooms

#### RISOTTO AUX CÈPES (V/GF)

Porcini Mushroom Risotto, Fresh Herbs and Parmesan Cheese

#### CONFIT DE CANARD

Confit of Duck Legs, Vegetable Ratatouille and Red Wine Shallot Sauce

#### CASSOLETTE DE FRUITS DE MER

Barramundi, King Prawns, Mussels, Potatoes, Spinach and Normandy Sauce

#### BOEUF BOURGUIGNON

Beef Burgundy, slow cooked in Red Wine with Carrots, Mushrooms and Thyme

### LES GARNITURES

Paris Mash, Green Beans with Garlic and Parsley Butter

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### LES DESSERTS

#### CLASSIC CRÈME BRÛLÉE

#### TARTE TATIN AUX POMMES

Caramelised Apple Tarte Tatin with Vanilla Ice Cream

#### SELECTION OF IMPORTED FRENCH CHEESES

with Raisin & Onion Chutney and Baguette

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**BISTRO PAPILLON**  
CUISINE FRANÇAISE

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Please advise the team if you have any allergies or special diet.

This menu is available from 6 people and is \$95 pp.

