

Appetizers

French Onion Soup

Classic French onion soup covered with a crouton and Dutch Gouda cheese

\$11.50

Tuna Duo

French tuna tartar with fresh grilled tuna, wasabi mayonaise and wakame salad

\$16.75

Ceviche a la Papillon

Grouper and shrimp marinated in lemon and lime juice, cilantro and red onions

\$17,-

Carpaccio de Boeuf

Thinly sliced marinated Angus beef with roasted pine nuts, tomatoes, Parmesan and truffle crème

\$17.50

Escargots

Escargots in creamy sauce with mushrooms, garlic, onions and herbs

\$17,-

Veal Sweetbreads

Pan - fried sweetbreads with caramelized apples, served with a balsamic reduction and truffle sauce

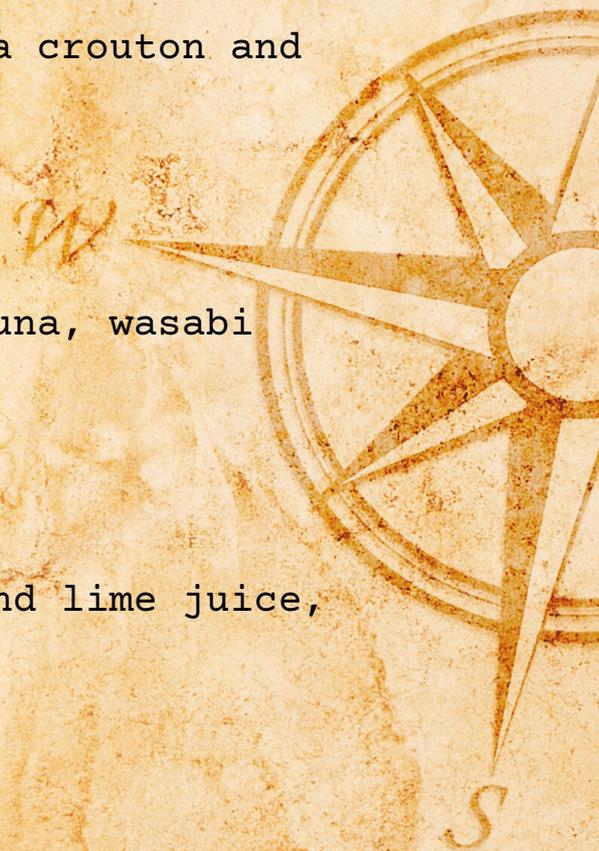
\$23,-

Vegan Crab Cakes

Our traditional crab cake recipe, veganized with a vegan tartare sauce

\$12,-

7.5% service charge will be added to your bill



Main Course

Corvina & Shrimp

Pan-fried corvina in olive oil in combination with grilled jumbo shrimp with a white wine sauce

\$32.50

Salmon de Soleil

Fresh herb crusted Chilean salmon filet, pan seared till medium with creamy saffron sauce and Sun-Dried tomatoes

\$34,-

Tuna Steak

Spiked with Cajun spices seared over high heat till medium rare served with a soy and brown sugar drizzle and a spicy papaya sauce

\$33.50

Dutch Steak "de Vlinder"

7oz tenderloin, pan seared in Dutch butter, served in its own gravy and sliced white bread. *Side salad or French fries

\$29,-

Skirt Steak

10oz marinated Angus skirt steak, seared on the grill to medium rare served with home-made gouda cheese dip, seasonal vegetables

\$44,-

Filet Mignon

8oz Angus beef, grilled to your liking and served with a red wine truffle sauce or prepared Rossini style

\$42,-

Red Beet Risotto aux Champignon

Creamy red beet risotto with sauteed mixed mushrooms, served with Parmesan shaves and mesclun

\$28,-

"Side order choice: Truffle Mash or Sweet Potato Fries"

7.5% service charge will be added to your bill