

*Le Papillon*



*On Front*

## *Valentine's Weekend Dinner Menu*

### *Les hors d'œuvre*

#### *Crevettes mignonettes*

*Tiger shrimp sautéed in herbed garlic  
butter...10.00*

#### *Escargots de Bourgogne*

*Broiled snails, traditional garlic parsley butter  
...9.50*

#### *Coquilles St. Jacques*

*Seared sea scallops, white wine mushroom  
cream sauce...11.00*

#### *Moules à la marinière*

*Steamed Prince Edward Island mussels, white  
wine broth, butter, dill, Spanish onion, garlic  
...11.00*

*Add a serving of our homemade frites...5.00*

#### *Saumon fumé*

*Pacific smoked salmon, capers, red onion,  
crème fraîche, croustini...11.00*

#### *Camembert frit*

*Camembert fritters, house-made cranberry  
confiture...9.50*

#### *Rillettes de canard*

*The classic French duck pâté, Dijon mustard,  
cornichons, croustini...8.50*

#### *Terrine de légumes*

*Swiss chard-wrapped vegetable terrine,  
lemon & herb crème fraîche, croustini...8.00*

#### *Plateau de fromages*

*for two*

*Platter of 4 artisanal  
cheeses from Québec &  
France...17.00*

#### *Assiette charcutière*

*for two*

*Platter of cured meats,  
house pâtés, Dijon  
mustard, cornichons ...18.00*

### *Les salades*

#### *Salade Papillon*

*Seasonal organic mixed greens, tarragon  
dressing, cucumber, asparagus, sweet peppers,  
tomato, Gruyère cheese, boiled egg, Niçoise  
olives...9.50*

#### *Salade de César*

*Romaine lettuce, creamy garlic-anchovy  
dressing, Parmesan cheese, garlic  
croutons...9.00*

#### *Crotin de chèvre en salade*

*Seasonal organic mixed greens, olive oil  
vinaigrette, toasted Québec goat cheese  
(aged 30 days), croustini...10.00*

#### *Salade au foie gras*

*Seasonal organic mixed greens, asparagus,  
Armagnac & walnut oil vinaigrette,  
foie gras terrine, croustini...13.00*

### *Les soupes*

#### *Petite soupe à l'oignon gratinée*

*Appetizer bowl of our famous French onion  
soup with melted Gruyère cheese...8.50*

#### *Soupe du marché*

*Shrimp bisque...8.00*



**Ocean Wise**



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

## *Les plats principaux*

### *Tourtière*

The authentic Québécois meat pie baked with seasoned pork, veal & beef, house chutney, potatoes & vegetables...17.95

### *Surlonge d'agneau*

Grilled Ontario lamb sirloin, red currant Cassis liqueur sauce, potatoes & vegetables...25.95

### *Steak frites*

10 oz. strip loin, foie gras butter, homemade frites...25.95

### *Filet mignon aux trois poivres*

8 oz. grilled beef tenderloin, three peppercorn brandy cream sauce, potatoes & vegetables ...27.95

### *Filet mignon avec queue d'homard*

Surf & turf of 6 oz. grilled beef tenderloin, 4 oz. lobster tail, clarified butter, potatoes & vegetables...31.95

### *Suprême de poulet*

Pan-roasted Ontario Chicken Supreme, seasonal wild mushroom Madeira jus, potatoes & vegetables ...22.95

### *Magret de canard*

Grilled boneless breast of Muscovy duck, raspberry Chambord liqueur sauce, potatoes & vegetables...23.95

### *Confit de canard*

Slow-roasted leg of Muscovy duck finished in the oven for a crispy skin, red wine demi-glace, potatoes & vegetables...22.95

### *Duo de poisson à la dieppoise*

Naturally-farmed Atlantic salmon, wild-caught Pacific halibut, mussel & baby shrimp cider cream sauce, rice & vegetables ...24.95

## *Les pâtes*

### *Pâtes aux truffes*

Egg noodles, asparagus, wild mushrooms, shaved truffles, truffle oil...18.95  
Add 4 oz. filet mignon...26.95

### *Pâtes au queue d'homard*

Egg noodles, 4 oz. lobster tail, wild mushrooms, brandy cream sauce...24.95

## *Les crêpes*

### *Crêpe bourguignonne (Kobe beef)*

Classic French ragout of Kobe beef marinated in Burgundy red wine...18.00

### *Crêpe maritime*

Shrimp, scallops, fennel, onion, celery root, shellfish velouté, garnish of jumbo tiger shrimp ...18.00

### *Crêpe au poulet*

Ontario chicken breast, wild mushrooms, tarragon cream sauce...17.00

### *Crêpe aux asperges et chèvre*

Asparagus, goat cheese, Niçoise olives, Béchamel sauce...17.50

## *Weekly Dinner Specials*

### *Friday ~ Bouillabaisse ~ 22.00*

Traditional Provençal seafood stew in tomato saffron broth

### *Saturday ~ Escalopes de veau ~ 24.00*

Veal scaloppini, Calvados cream sauce, potatoes, daily vegetables

### *Sunday ~ Rosbif ~ 26.00*

12 oz. hand-carved Prime Rib au jus, horseradish, mashed potatoes, daily vegetables

*Menu & prices subject to change.*