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## CORONA-MEASURES

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ONLY TOGETHER WE GET TO CONTROL CORONA

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## WELCOME BACK TO THE HOSPITALITY INDUSTRY

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FINALLY, WE MAY HAVE YOU AFTER YOU AFTER 11 WEEKS OF CLOSING!



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## CORONA GUIDELINES

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ONLY TOGETHER WE GET CORONA UNDER CONTROL

### MAY WE ASK YOU

- ➔ **keep the one-and-a-half metre distance between each individual as much as possible**
  - with the exception *of households and pairs*
  - *our visitors and staff are Coronas-free: we serve your order briefly and concisely*
  
- ➔ **when Corona symptoms occur, please end your stay and head home**
  - *Le Papillon may ask you to go home when revealing Corona symptoms*
  - *don't put anyone else at risk*
  
- ➔ **follow instructions of restaurant staff**
  - *think walking directions, displayed guidelines, hygiene*
  
- ➔ **enjoy your stay and remain seated at your table as much as possible**
  
- ➔ **paying by credit and/or debit card at the table you're seated at is available**

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# RESTAURANT LE PAPILLON

BIENVENUE // WELCOME

Restaurant Le Papillon is located in the center of the beautiful Fortress city of Elburg. The property's roots date back to the 17th century. At the time serving as a sailmaker, since November 2011 as a Restaurant. Wherever you take place, the authentic features of this ancient building have been preserved and are visible everywhere.

Both in the kitchen and at your table, attention is paid to quality and the guest. Craft and hospitality are our main values. In an intimate atmosphere you can enjoy various fish, meat or vegetarian dishes prepared with fresh seasonal products. Chef Daniel Kuiper brings contemporary fresh dishes, with roots of the French cuisine.

We look forward being at your service!

**Frank & Liesbeth Toes**



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## MENU'S

The year 2020 enters the history books. Rapidly changing regulations and trends that make efficiency important. A mix of efficient, attention, passion, quality, hospitality & craft.

### ENJOY & FEEL WELCOME

Our approach is therefore: to let you enjoy several courses in a relaxed atmosphere.

#### — CHOIX DU CHEF // CHEF'S CHOICE —

Can't choose?

Let the cooks fill in your multiple-course menu!\*

- 3 - Course € 36,-
- 4 - Course € 44,-
- 5 - Course € 51,-
- 6 - Course € 57,-

*\*chef's choice:  
Chef Daniel picks dishes for you*

#### — VOTRE CHOIX // OWN CHOICE —

Like to pick your own dishes?

No Problem! Build up your own menu:

- 3 - Course € 38,-
- 4 - Course € 48,-
- 5 - Course € 57,-
- 6 - Course € 65,-

*suggestion:  
complete your main course with a side dish*

**report your diet or allergy as soon as possible!**

up to the age of 25 : keep your ID ready // Minor? No alcohol!



## STARTERS & INTERMEDIATES

### RILLETTE OF DUCK

plucked meat of confide duck leg | sesame  
oriental marinade | salad of coriander & citrus

### STEAK TARTARE

raw beef tartare | poached yolk | potato crisps  
sweet and sour shallot | herbal emulsion  
cream of baked mustard | lemon balm oil

### HOMESMOKED SALMON

cold smoked salmon | smoked seaweed  
salty emulsion | fennel seed-crisp | furikake

### SEA BASS

ceviche of sea bass with ponzu & pink pepper  
kaffir-gel | lime crisp | coconut-lime ice cream | ponzu

### WITHLOVE (vegetarian)

caramelized chicory | black garlic-cream  
purslane | crisp of pumpkin seed | dill-emulsion

### (vegetarian) CUCUMBER & AVOCADO

cucumber rolls | sweet-sour fennel | avocado  
coriander emulsion | cucumber broth

### (vegetarian) ONION & PARMASAN

onion broth | candied onion | truffle | lemongrass  
Parmasan toast | Parmasan foam

### BISQUE D'HOMMARD

French classic | lobster soup  
whitefish | dill oil

### € 5,- PETITE-BAGUETTE

cream-butter & Papillon's marinated olives

### CHAMELEONS

optional as starter, intermediate or main dish

### CODFISH

### STEAK TARTARE

(vegetarian) TEMPEH

## MAIN COURSES

- you need to order homemade fries & vegetables additionally as a side dish -

### BBQ-LOIN

BBQ beef loin | celeriac cream | mushroom duxelles  
shallot cream | gravy with lemongrass | mushroom

### LAMB FILLET

pan-fried lamb fillet | roasted almond  
cream of pea | broad beans | lamb gravy

### GREEN SEASONED RISOTTO (vegetarian)

green herbs seasoned risotto | rocket salad | tomato  
old cheese | Parmesan | pine nuts | crispy capers

### PLAICE FILLET

lardo di colonata | hazelnut beurre blanc  
hazelnut | green asparagus | chorizo

### COD FILLET

- lukewarm, also as starter or intermediate -  
low temperature cooked | miso beurre blanc  
light spicy salad | pancetta

### (vegetarian) TEMPEH

- also as starter or intermediate -  
tempeh preparations | red chicory | peanut-cream  
celeriac emulsion | sweet-and-sour carrot

### ON THE SIDE

order fries and/or vegetables additionally!

Homemade Fries € 2,50

Summer Truffle € 10,00

Vegetable Garnish € 2,50

### WINES

pairing 3 courses wine or more, a bottle of water (75cl) is complementary

Pairing Wine

€ 5,50 / glass

3-Courses

€ 15,50

4-Courses

€ 20,50

5-Courses

€ 25,50

6-Courses

€ 30,50

## DESSERTS

### ROUGE ET NOIR

dark chocolate mousse | strawberry gel  
strawberry-cardamom ice | kumquat  
strawberry-lime vinaigrette

### CITRUS<sup>2</sup>

lemoncurd | passion fruit-orange sorbet  
yoghurt crisp | pomelo-mandarin gel  
blood orange merengue | pomelo

### PINEAPPLE & LICORICE

pineapple crèmeux | lemon balm vinaigrette  
pineapple-star anise sorbet | licorice-gel  
pineapple-compote with star anise

+€ 3,- FROMAGE !

5 cheeses | bread crisp | nuts | chutney



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**RESTAURANT LE PAPILLON**

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**MERCI D'ÊTRE VENU // THANK YOU FOR VISITING US!**  
**AU REVOIR // BYE**  
**RESTE EN BONNE SANTÉ // STAY HEALTHY**

**KOM & GENIET**



**GASTVRIJHEID | AANDACHT**  
**AMBACHT | KWALITEIT | PASSIE**

**restaurantlepapillon.nl**

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