



Le Papillon
RESTAURANTE | BEACH CLUB

Coronado Menu · 60€

WELCOMING

Glass of Champagne & Snacks

STARTERS

Avocado, Tomato & Mozzarella Salad

or

Melon & Serrano Ham

or

Spicy Pil Pil Prawns

MAIN COURSE

Breast of Chicken in Wild Mushrooms sauce with Gratin Potatoes & Vegetables

or

Fillets of Seabass with Boiled Potatoes & Vegetables

DESSERTS

Crème Brulee

or

Chocolate Fondant

DRINKS

Mineral Water

½ Bottle of House Wine per person

Marcilla Coffee

All prices fully inclusive of V.A.T. at the current rate. Service not included.



Le Papillon
RESTAURANTE | BEACH CLUB

Toro Menu · 60€

WELCOMING

Glass of Champagne & Snacks

STARTERS

Tempura Prawns with Ali Oli Dip
or
Waldorf Salad with Goat's Cheese
or
Steamed Mussels

MAIN COURSES

Beef Fillet Steak in Peppercorn Sauce with Dauphinoise Potatoes
or
Grilled Sole with Prawns in Lemon & Basil Butter with Vegetables

DESSERTS


Chocolate Fondant
or
Eton Mess

DRINKS

Mineral Water

½ Bottle of House Wine per person

Marcilla Coffee



All prices fully inclusive of V.A.T. at the current rate. Service not included.

Marbella Beach Menu · 70€

WELCOMING

Glass of Champagne & Snacks

STARTERS

Tempura Prawns with Ali Oli Dip
or
Bacon, Avocado & Blue Cheese Salad

MAIN COURSES

Beef Fillet Steak in Roquefort Sauce with Gratin Potatoes & Vegetables
or
Swordfish Steak with Homemade Guacamole & Grilled Vegetables

DESSERTS

Apfel Strudel with Vanilla Icecream
or
Chocolate Fondant with Vanilla Icecream

DRINKS

Mineral Water (Lanjaron)

½ Bottle of House Wine per person

CaffeGusto Coffee

Garden Menu · 75€

WELCOMING

Glass of Champagne & Snacks

STARTERS

Tempura Prawns with Ali Oli Dip
or
Steamed Clams

MAIN COURSES

Roasted Rack of Lamb in Garlic & Rosemary with Gratin Potatoes & Vegetables
or
Grilled Salmon Supreme in Herbs Mayonnaise with Potatoes & Salad
or
Beef Stroganoff with Rice

DESSERTS

Banoffee Pie
or
Chocolate Fondant with Vanilla Icecream

DRINKS

Mineral Water

Wines

White: Lágrimas de María (Rioja - Viura)
Red: Eneldo Crianza (Rioja - Tempranillo)
Rose: Ramón Bilbao Rosado (Rioja)

Marcilla Coffee

Marbesa Menu · 80€

WELCOMING

Glass of Champagne & Snacks

STARTERS TO SHARE

Pil Pil Prawns

or

Bacon, Avocado & Blue Cheese Salad

or

Chicken Livers

MOJITO SORBET

MAIN COURSES

Beef Fillet Steak in Peppercorn Sauce with Dauphinoise Potatoes & Creamed Spinach

or

Oven Roasted Seabass with Seasonal Vegetables & Boiled Potatoes

DESSERTS

Lemon Cheesecake

or

Chocolate Fondant with Vanilla Icecream

DRINKS

White Wine: Pazo das Bruixas (Rias Baixas - Albariño) – ½ Bot. p.p.

Red Wine: Eneldo Crianza (Rioja) – ½ Bot. p.p.

Rose Wine: Azpilicueta (D.O. Rioja) – ½ Bot. p.p.

CaffeGusto Coffee



Le Papillon
RESTAURANTE | BEACH CLUB

Special Menu Papiblon · 95€

WELCOMING

Glass of Champagne & assorted canapes

STARTERS

Pil Pil Prawns
or
Steamed Clams & Mussels Combo

MAIN COURSES

Roasted Rack of Lamb in Garlic & Rosemary with Gratin Potatoes & Broccoli
or
Beef Fillet Steak in Peppercorn Sauce with Gratin Potatoes & Creamed Spinach
or
Oven Roasted Seabass with Creamed Spinach & Boiled Potatoes
or
Beef Stroganoff served with Basmati Rice

DESSERTS

Chocolate Fondant
or
Lemon Cheesecake
or
Banoffee Pie

DRINKS

Mineral Water

Bodega Jean Leon - Penedés (Red · White · Rose) ½ Bot. p/p

Marcilla Coffee

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