



THE BEGINNINGS OF HOTEL RESTAURANT PAPILLON

IN THE EARLY 1980S, THE DREAM OF HOTEL RESTAURANT PAPILLON WAS BORN. THE ONLY REMAINING GROVE IN THE AREA HOUSED THE FIRST BUILDING, WHICH WOULD BECOME THE RESTAURANT AND THE FIRST ROOMS. OVER THE YEARS, THE INFRASTRUCTURE WAS EXPANDED, INCLUDING MORE ROOMS, EXPANSIONS TO THE RESTAURANT, EVENT HALL, AND POOL. TODAY, IT HAS 40 ROOMS EQUIPPED TO INTERNATIONAL STANDARDS AND CERTIFIED WITH THE SENATUR SEAL OF QUALITY.

THE CUISINE HAS ALWAYS STOOD OUT FOR ITS QUALITY AND EXCELLENT SERVICE, WITH A PROFESSIONAL AND HIGHLY TRAINED TEAM. WE ALWAYS STRIVE TO INNOVATE AND SATISFY DINERS' PALATES, USING REGIONAL INGREDIENTS OF EXCELLENT QUALITY. WE ALSO HOLD THE TOURISM QUALITY CERTIFICATE AS PART OF THE GOOD GASTRONOMIC AND HOTEL PRACTICES CAMPAIGN, IN ADDITION TO THE SAVE TRAVEL SEAL, ALWAYS FOCUSING ON RELIABILITY AND THE WELL-BEING OF OUR CLIENTS AND GUESTS.



APPETIZER

- **CAMEMBERT PAPILLON STYLE**

(BAKED CAMEMBERT, NUTS, TOASTS,
PINEAPPLE JAM WITH JALAPEÑA)

45.000 Gs.

- **ROMANITAS DE SURUBÍ (CATFISH)**

(BREADED FISHFINGERS, TARTAR SAUCE)

104.000 Gs.

- **CALAMARI RINGS (BREADED)**

(TARTAR SAUCE)

85.000 Gs.

- **SCAMPI (BREADED)**

(TARTAR SAUCE)

85.000 Gs.

- **CEVICHE MIXTO PERUVIAN STYLE**

(CEVICHE FROM SURUBÍ, SALM AND SEAFOOD
MARINATED IN LEMON JUICE, RED ONIONS AND CORIANDER)

75.000 Gs.

- **CHEESE STICKS (BREADED)**

45.5000 Gs.



- **CARPACCIO**

75.000 Gs.

(CARPACCIO OF RAW MEAT TOPPED WITH CHEESE, OLIVES, AND GREENS)



FINGER FOOD



PICADA DEL MAR (3 PERSONS)

(BREADED SHRIMPS, CALAMARI RINGS, BREADED SURUBÍ STICKS)

270.000 Gs.



PICADA PREMIUM (4 PERSONS)

(SIRLOIN TIPS, FRIED MANDIOKA, PALMHEARTS, JAM, CHEESE,
OLIVES, CREAM DIP)

125.000 Gs.



PICADA ESPECIAL (3 PERSONS)

(CRISPY ROLLED CHICKEN WITH BACON, BREADED CHICKEN,
BREADED CHEESE STICKS)

115.000 Gs.



PICADA DE JAMÓN Y QUESO (2 PERSONS)

(JAM, CHEESE, PALMHEARTS, OLIVES, TOASTED BREAD)

48.000 Gs.



TIERRA ADENTRO (2 PERSONS)

(ENTRECOT APROX 400 GR, FRIED ONION RINGS,
FRENCH FRIES, SOPA PARAGUAYA, MANDIOKA, CHIMICHURI)

110.000 Gs.



SALADS



“CAESARS” SALAD

(BACON, GRILLED CHICKEN CHEST, CROUTONS,
PARMESAN, DRESSING: MAYONNAISE, CREAM, ANCHOAS)

56.000 Gs.



GREEN SALAD WITH BLUE CHEESE

(LETTUCE, EGGS, CRISPY BACON, ROQUEFORT CHEESE
DRESSING: OLIVE OIL, ACCETO, SOY SAUCE)

49.500 Gs.



GREEN SALAD

(LETTUCE, TOMATO, JAM, CHEESE, OLIVES, PALMHEARTS
DRESSING: MAYONNAISE, CREAM, MUSTARD)

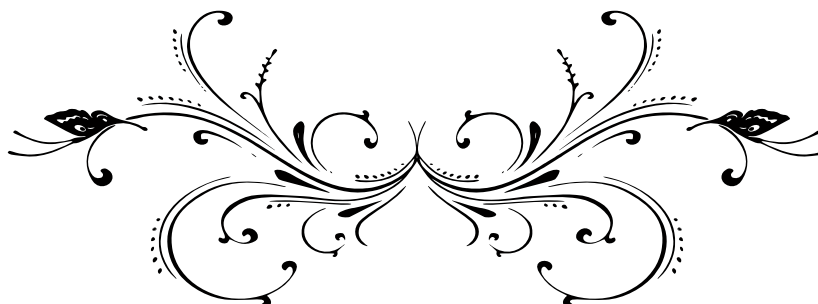
45.000 Gs.



MIXED SALAD

(LETTUCE, TOMATO, POTATO SALAD, GABBAGE, BEET, EGGS,
DRESSING: OLIVE OIL, VINEGAR, PARSLEY)

37.500 Gs.



SUGGESTIONS

★ **LOMITO TROPICAL** 75.000 Gs.

(PORK TENDERLOIN IN CURRY SAUCE, FRIED BANANA AND GOLDEN POTATOES)

● **LAMB IN RED WINE** 95.000 Gs.

(LAMB STEW IN RED WINE, GNOCCHIS IN CREAMSAUCEO)

● **RISOTTO WITH PRAWNS** 110.000 Gs.

● **RISOTTO WITH MUSHROOMS** 110.000 Gs.

★ **SALMON CON ESPINACAS** 135.000 Gs.

(SALMON GRILLE CON ESPINACAS, CREMA DE LECHE, CHAMPIÑONES)

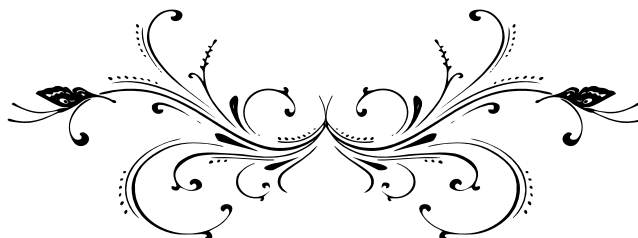
● **SALMÓN MADAGASCAR** 115.000 Gs.

(GRILLED SALMON CUBES, CREAMSAUCE AND
GREEN PEPPER, POTATOS)

● **LOMITO CON MANDI'O CHYRYRY**

(FILLET TIPS IN THREE-PEPPER SAUCE, FRIED YUCA, CHEESE, AND EGG.
TYPICAL PARAGUAYAN DISH)

90.000 Gs.



MAIN COURSE

★ **LOMITO AL CHAMPIGNON**

(FILET MIGNON IN BÉCHAMEL SAUCE,
CHAMPIGNONS, FRENCH FRIES)

115.000 Gs.

★ **LOMITO A LAS 4 PIMIENTAS**

(FILET MIGNON IN 4 PEPPER SAUCE, FINE HERBS, POTATOES)

90.000 Gs.

★ **LOMITO MADAGASCAR (1 OR 2 PERSONS)**

(FILET MIGNON IN CREAM SAUCE WITH
GREEN PEPPER, FRENCH FRIES)

92.000 Gs. / 165.000 Gs.

★ **FILET MIGNON WITH CHEESE SAUCE,**

(CHEESE SAUCE AND POTATO RÖSTI)

95.000 Gs.

★ **FILET MIGNON WITH MADEIRA SAUCE,**

BACON AND CHAMPINONS

(Ovenpotatos with rosemary.)

97.500 Gs.

★ **BIFE DE CHORIZO (ENTRECÔT)**

(APROX. 400 GR.)

(SAUCES AND MIXED SALAT)

91.000 Gs.

★ **RIBEYE STEAK** APROX. 400 GR.

(CHIMICHURRI SAUCE, MIXED SALAD)

91.000 Gs.

FISH AND SEAFOOD

- ★ PILE OF SURUBÍ WITH CURCUMA AND CURRY SAUCE, GRILLED VEGETABLES

| 39.500 Gs.

- ★ SURUBÍ PAPILLON

(CREAM SAUCE, SHRIMPS AND ROQUEFORT, FRENCH FRIES)

| 45.000 Gs.

- ★ SURUBÍ GRILLE (CATFISH)

(GRILLED IN OLIVE OIL AND LEMON JUICE,
ROASTED VEGETABLES)

| 25.000Gs.

- ★ MILANESA DE SURUBÍ

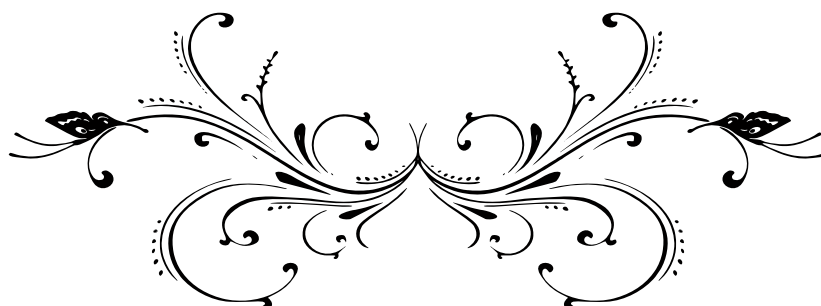
(BREADED SURUBÍ FILET)

| 00.500Gs.

- ★ MILANESA NAPOLITANA DE SURUBÍ

(BREADED SURUBÍ FILET, COUVERD WITH CHEESE, JAM AND TOMATO SAUCE)

| 10.500Gs.



FISH AND SEAFOOD

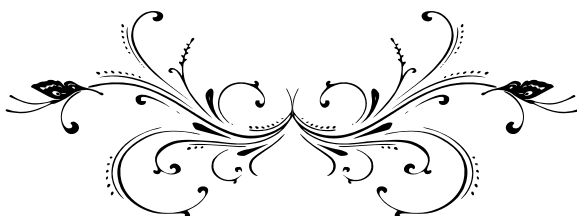
★ GRILLADO DE SALMON
WITH SPINACH SOUFFLE
(GRILLED SALM ON CÚRCUMA SAUCE,
SPINACH SOUFLÉ AND FRIED EGG) | 26.000 Gs.

★ SALMÓN CON SALSA DE CAMARONES
(GRILLED SALMON , SHRIMP CREAM SAUCE, POTATOES)
| 35.000 Gs.

★ SALMÓN EN SALSA AZUL
(GRILLED SALMON, ROQUEFORT SAUCE, RICE)
| 24.000 Gs.

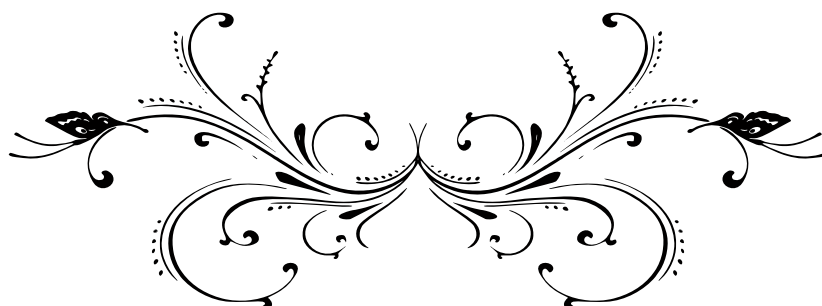
★ SALM WITH COCOS MILK AND CAPERS,
PUMPKIN WITH PARAMESAN
AU GRATIN | 15.000 Gs.

★ PLANCHA MIXTA DE PESCADO
(MIXED FISH TABLEGRILL WITH SALM, SURUBÍ, SHRIMPS, POTATOS)
250000 Gs.



PORK AND POULTRY

- ★ FILET MIGNON OF PORK IN
MUSTARD SAUCE
(ROASTED VEGETABLES) 73.000 Gs.
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- ★ FILET MIGNON OF PORK " CHILOE"
(PLUMS, RED WINE SAUCE, BACKED APPLE
AND POTATOES AU GRATIN) 75.000 Gs.
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- ★ POLLO CÍTRICO
(GRILLED CHICKEN CHEST IN ORANGE SAUCE, MIXED SALAT) 54.000 Gs.
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- ★ POLLO AL CURRY
(GRILLED CHICKEN CHEST, CURRY RICE) 58.000 Gs.
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- ★ POLLO GRILLÉ
(GRILLED CHICKEN CHEST, MIXED SALAT) 48.000 Gs.



GERMAN SUGGESTIONS

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- **EISBEIN MIT SAUERKRAUT UND
KARTOFFELN** 51.000 Gs.
(KNUCKLE OF PORK WITH SAUERKRAUT AND POTATOES)

 - **KASSLER MIT SAUERKRAUT UND
KARTOFFELN** 49.500 Gs.
(CURED AND SMOKED RIBCHOPS WITH SAUERKRAUT
AND POTATOES)

 - **FLEISCHKÄSE MIT SPIEGELEIERN UND
BRATKARTOFFELN** 49.000 Gs.
(MEATLOAF WITH FRIED EGGS AND POTATOES
AU GRATIN)

 - **WEISSWURST MIT KARTOFFELPÜRE** 37.500 Gs.
(WHITE SAUSAGE WITH MASHED POTATOES)

 - ★ **STEAK TARTARE** 60.000 Gs.
(BEEF STEAK TARTARE WITH RAW EGG YOLK, ONIONS,
CAPERS, TOASTED BREAD AND BUTTER)

 - ★ **BIERFEST PLATTE** (FOR 3 PERSONS) 215.000 Gs.
(MEATLOAF, WHITE SAUSAGE, RED SAUSAGE, PORK KNUCKLE, PORK SCHNITZEL,
SAUERKRAUT, FRIED POTATOES, PRETZELS, HOMEMADE MUSTARD, ONION SAUCE)



PASTAS



LINGUINI WITH GARLIC PRAWNS

(TASTY GARLIC PRWANS WITH LINGUINI PASTA, OLIVE OIL,
BUTTER, LITTLE SPICY)

85.000 Gs.



CANELLONNIS WITH FRECH CORN

(STUFFED WITH CORN, PARMESAN, SAUCE POMODORO AND CREAM)

35.000 Gs.



CANELLONNIS WITH SPINACH

(STUFFED WITH SPINACH, PARMESAN, SAUCE POMODORO AND CREAM)

45.000 Gs.



SPAGHETTI FRUTTI DI MARE

(WITH SHRIMPS, SHELLS, CALAMARI RINGS AND TOMATO SAUCE)

77.500 Gs.



SPAGHETTI WITH HAM AND CHICKEN SAUCE

(CRÉAM AND PARMESAN)

54.500 Gs.



LASAGNA FILLED WITH BOLOGNESA

70.000 Gs.



SORRENTINOS WITH HAM AND CHEESE

(WITH SPICY CHEESE AND BACON SAUCE)

70.000 Gs.



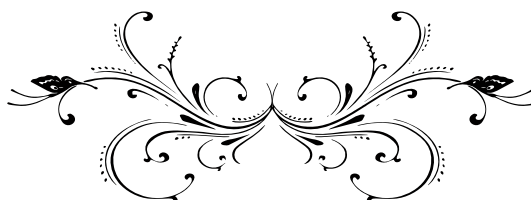
ÑOQUIS CON SALSA

POTATO GNOCCHIS WITH CHEESE SAUCE

42.000 Gs.

POTATO GNOCCHIS WITH POMODORE SAUCE

42.000 Gs.



PIZZAS

★ PAPILLON

(TOMATO SAUCE, MOZARELLA, OLIVES, PALM HEARTS,
ONIONS, PAPRIKA, EGGS AND SPICY SAUSAGES)

75.000 Gs.

★ CALABRESA

(TOMATO SAUCE, MOZARELLA, OLIVES.
PAPRIKA AND CALABRESA SAUSAGE)

70.000 Gs.

★ FRUTOS DEL MAR

(TOMATO SAUCE, MOZARELLA, OLIVES, PAPRIKA,
CALAMARI RINGS, SHRIMPS AND SHELLS)

90.000 Gs.

★ CHAMPIGNON

(TOMATO SAUCE, MOZARELLA, OLIVES, CHAMPIGNONS)

65.000 Gs.

★ AGREGADOS PARA PIZZA (AGGREGATES)

(CHICKEN/CHAMPIGNONS/PALM HEARTS/ DRIED TOMATOES)

10.000 Gs.

(CALABRESA SAUSAGE/ROQUEFORT)

20.000 Gs.



PIZZAS



MUZARELLA

(TOMATO SAUCE, MOZARELLA, OLIVES)

55.000 Gs.



ANTISUEGRA

(TOMATO SAUCE, MOZARELLA, OLIVES, ONIONS AND GARLIC)

55.000 Gs.



NAPOLITANA

(TOMATO SAUCE, MOZARELLA, OLIVES, HAM)

55.000 Gs.



PALMITO

(TOMATO SAUCE, MOZARELLA, OLIVES, PALM HEARTS)

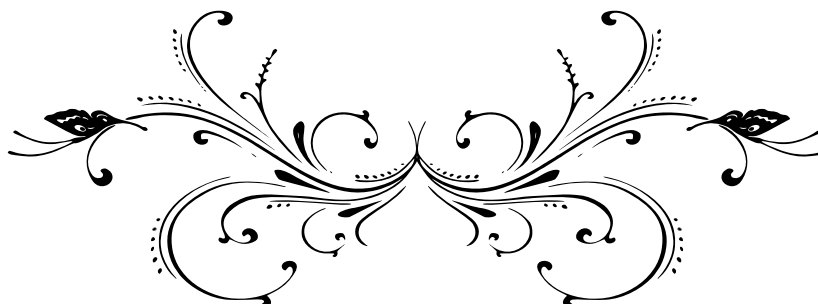
65.000 Gs.



CUATRO QUESOS

(TOMATO SAUCE, MOZARELLA, OLIVES, GRUYERE,
PARMESANO AND ROQUEFORT)

75.000 Gs.



DESSERTS

- ★ APPLE PIE (STRUDEL) (WITH ICECREAM) 25.000 Gs.
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- ★ CHEESECAKE (APPLE/RED FRUITS) 18.000 Gs.
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- ★ APPLE TARTLETS 15.000 Gs.
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- ★ CREPS SUZETTES 21.000 Gs.
(FLAMED CREPS IN ORANGE SAUCE, ICECREAM)
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- ★ CREPS SUZETTES "PAPILLON " 25.000 Gs.
(CREPS FILLED WITH SWEET CREAM,
ICECREAM, BANANA AND RED FRUITS)
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- ★ ROU CHOCOLATE VOLCÁN WITH VANILLA ICECREAM 16.000 Gs.
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- ★ MOUSSE DE MBURUCUYA 14.000 Gs.
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- ★ COPA INFANTIL (CHILD SIZE ICCREAM) 17.000 Gs.
(ICECREAM, SWEETS, WAFFLE)
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- ★ CAFÉ HELADO (ICECOFFE) 17.000 Gs.
(VANILLA ICECREAM, COFFEE AND SWEET CREAM)
-
- ★ COPA FANTASÍA 23.000 Gs.
(ICECREAM, CHOCOLATE, CHOPPED NUTS, SWEET CREAM)
-
- ★ BANANA SPLIT 21.000 Gs.
(ICECREAM, FRUIT SALAT, BANANA AND SWEET CREAM)
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- ★ MIXED ICECREAM 19.000 Gs.
(CHOCOLATE/VAINILLA/AMERICANA ICECREAM,
SWEET CREAM, PIECES OF CHOCOLATE)

