



French for “The Gardner”, this intimate restaurant is set in an elegant semi-circular room with 180 degrees of floor-to-ceiling windows looking out onto a lush tropical garden. Feast on exquisite classic French cuisine as you murmur in hushed tones to your beloved.

## Les Entrées - Appetizers

### Escargots de Bourgogne

Tender snails drenched in melted garlic-herb butter

### Foie Gras

Seared duck liver, caramelized grilled pear, toasted brioche, port wine drizzle

### Coquilles St. Jacques

Pan-seared sea scallops and chorizo, cauliflower purée, crispy pancetta and herb crumble

### Soupe à l'Oignon

French onion soup caramelized onion simmered in rich beef broth, topped with melted Gruyère toast

### Soupe du Jour

Please ask your server for chef's daily creation

### Assiette de Fruits de Mer

Tuna tartare, salmon gravlox, spicy jumbo shrimp and provençal dressing

### Salade Niçoise

Organic mixed greens, slices of grilled yellowfin tuna, potato, egg, haricots verts, tomato, anchovy and kalamata olives, citrus-herb vinaigrette

### Salade de Maison

Seasonal local greens, baked tomato persillade, goat cheese, asparagus and mustard vinaigrette dressing

## Plats Principaux - Entrées

### Poulet Cordon Bleu

Ham and cheese filled breaded breast of chicken, rice-peas pilaf, seasonal vegetables and lingonberry relish

### Bouillabaisse

Jumbo prawns, mussels, squid, scallops, grilled fennel, garlic rouille and saffron fish fumet

### Souris d'Agneau au Romarin

*(Signature Dish)*

Braised lamb shank, haricots verts, caramelized pearl onions, roasted pumpkin and Cabernet jus

### Gratin de Crêpes aux Artichauts

Savory artichoke-filled crêpes, baked with Fontina, Piave Vecchio and Mascarpone reduction

### Canard Bigarade

Pink roasted Maple Leaf Farms duck breast, pommes William, seasonal vegetables and orange-scented duck jus reduction

### Filet de Saumon

Crabmeat and horseradish crusted fillet of Atlantic salmon, sour cream mashed potato, snow peas, lemon beurre blanc and sweet mustard drizzle

### Chateaubriand

Hand-carved filet of beef tenderloin, green asparagus, gratin dauphinois, creamy five peppercorn sauce

## Les Desserts - Desserts

### Gâteau au Chocolat Sans Farine

With sea salted caramel chocolate sauce and vanilla ice cream

### Pommes Caramélisées

Sauteed and wrapped in crisp pastry with a calvados and nutmeg sabayon

### Mille Feuilles aux Bananes Caramélisées

Layers of crème pâtissier, caramelized pastry and banana

### Crème Brûlée

Baked soft custard crème, sugared caramel and served with fresh fruits and brandy snap crisp



Balanced Lifestyle



Vegetarian



Can be Prepared Gluten Free



Can be Prepared Lactose Free

\*Please inform your server if you have any food allergies or special dietary requirements.

Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.