



In France, a Brasserie is a restaurant with a relaxed, casual setting, offering delicious French comfort food meals. From the warm greeting of Bon Soir to the open-air setting, Bayside French Brasserie recreates the experience of dining in a typical French Brasserie.

### LES HORS D'OEUVRES - APPETIZERS

#### MOULES ET PÉTONCLES GRATINÉES

*Mussels, bay scallops, garlic-parsley butter*

#### SOUPE À L'OIGNON FRANÇAISE

*Caramelized onion, white wine, beef stock, crouton, melted Gruyère cheese*

#### FILET DE THON AU POIVRE - ♡

*Pepper-crusted tuna, saffron-olive aioli, purple onions, tomato, micro greens*

#### COCKTAIL DE CREVETTES - ♡

*Poached shrimp, lime, Marie-Rose sauce*

#### RILLETTES DE MER

*Delicate seafood spread of smoked salmon, marlin and trout, sour cream, garlic crostini*

#### SOUFFLÉ AU FROMAGE DE CHÈVRE - ♡

*Twice baked goat cheese soufflé, roasted tomato coulis, poached pear and walnut relish*

#### SALADE DE MAISON - ♡ ♡

*Seasonal local greens, roasted beet root, goat cheese, asparagus, candied nuts, sherry-mustard vinaigrette*

### LES PLATS PRINCIPAUX - MAIN COURSES

#### POULET CORDON BLEU

*Cheese and ham stuffed chicken breast, breaded, fried golden brown, market vegetables, lingonberry sauce, rice pilaf*

#### CREVETTES PROVENÇALES - ♡ ♡

*Tiger prawns, plum tomatoes, garlic, white wine, olives, herbes de Provence, steamed rice*

#### FILET MIGNON AU POIVRE

*Chargrilled peppercorn-crusted beef tenderloin, market vegetables, potatoes dauphinois, red wine demi-glace*

#### 🌸 CANARD À L'ORANGE 🌸

*Crispy roasted duck, potato croquettes, braised red cabbage, orange sauce*

#### COURGETTE FARCIE - ♡

*Baked zucchini stuffed with ratatouille, goat cheese crumbles, red pepper coulis, herb oil drizzle*

#### FILET DE SAUMON

*Pan-seared Atlantic salmon fillet, mashed potato, green asparagus, lemon beurre blanc, Dijon mustard drizzle*

#### SOURIS D'AGNEAU AU ROMARIN

*Tender braised lamb shank, haricôts verts, roasted pumpkin, creamy mashed potatoes, Cabernet jus*

### LES DESSERTS

#### VACHERIN DE FRUITS

*Fruit vacherin, white chocolate mousseline, fruit salad*

#### CRÈME DE CITRON

*Lemon cream citron, shortbread crumble, chantilly cream*

#### CRÈME BRÛLÉE

*Creamy custard, caramelized sugar crust, fresh fruits, brandy crisp*

#### POMME ENROBÉE

*Enrobed caramelized apple rosette, caramel sauce, vanilla ice cream*

🌿 Vegetarian

♡ Balanced Lifestyle  
*These dishes offer healthier preparations and lower calorie counts*

✂️ Gluten Free  
*Please consult your server on which dishes can be prepared gluten-free*

✂️ Lactose Free  
*Please consult your server on which dishes can be prepared lactose-free*

🌸 Signature Dish

\*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.