



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

### Champignons Sautés 🍄

Wild mushroom ragoût, fresh garlic-herb cream, puff pastry

### Assiette de Charcuterie

Homemade salami, smoked chicken, artisan ham, turkey pastrami, blue cheese, cornichons, stuffed egg, red radish, Dijon mustard

### Coquilles St. Jacques 🦪

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

### Soupe à l’Oignon

French onion soup caramelized onions, rich beef broth, melted Gruyère toast

### Salade Niçoise 🦀

Organic mixed greens, pink seared yellowfin tuna, marinated potatoes, haricôts verts, cherry tomatoes, egg, anchovy, Kalamata olives, lemon dressing

### Salade de Maison 🍄 🦀

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

### Escargots à la Bourguignonne

Sauteed snails, onion, garlic, white wine, fresh herbs, parsley butter

## Plats Principaux - Entrées

### Poulet Cordon Bleu

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

### Bouillabaisse 🦀

Prawns, mussels, squid, scallops, grilled fennel, garlic rouille, saffron fish fumet

### Souris d’Agneau au Romarin

*(Signature Dish)*

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

### Gratin de Crêpes aux Artichauts 🍄

Savory artichoke-filled crêpes, baked with Gruyère cheese, Mascarpone reduction

### Canard Bigarade 🦀

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

### Filet de Sole Meunière

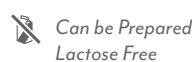
Pan-seared sole filet, market vegetables, parsley potatoes, lemon beurre blanc, fried caper sauce

### Châteaubriand

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

### Crevettes Grillées

Grilled jumbo prawns, steamed broccoli, saffron rice, garlic-herb butter sauce



\*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.

.....

*Les Desserts - Desserts*

.....

**Gâteau au Chocolat Sans Farine**

*Flourless chocolate cake, sea salted caramel  
chocolate sauce, vanilla ice cream*

**Pommes Caramélisées**

*Sauteed apples wrapped in crisp pastry,  
calvados and nutmeg sabayon*

**Mille Feuilles aux Bananes Caramélisées**

*Layers of crème pâtissier, caramelized pastry  
and bananas*

**Crème Brûlée**

*Baked soft custard crème, sugared caramel,  
fresh fruits, brandy snap crisp*