



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 and favorites like Escargots and Moules Frites, Bayside French Brasserie recreates the experience of dining in a typical French Brasserie.

## LES HORS D'OEUVRES

### SOUPE À L'OIGNON

*Traditional French onion soup, crouton,  
melted Gruyère cheese*

### ESCARGOTS À LA BOURGUIGNONNE

*Tender snails, melted garlic-herb butter*

### SALADE DE RATATOUILLE

*Blistered cherry tomato, roasted onion, zucchini,  
eggplant, olives, chickpeas, crisp baguette chips, extra  
virgin olive oil, balsamic drizzle*

### COCKTAIL DE CREVETTES

*Poached shrimp, lime, Marie-Rose sauce*

### ASSIETTE DE CHARCUTERIE

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

### SALADE NIÇOISE

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

### SALADE DE MAISON

*Seasonal greens, cucumber & carrot curls, pine nuts,  
red radish, grapes, Dijon mustard dressing*

## LES PLATS

### POULET CORDON BLEU

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

### CREVETTES PROVENÇALES

*Shrimp, mashed potato, grilled asparagus,  
Provençale sauce*

### CÔTES DE BOEUF AU JUS

*Slow roasted beef entrecôte, haricots verts, mashed  
potato, red wine jus*

### FILET DE SOLE

*Pan-seared sole fillet, market vegetables, parsley  
potatoes, lemon beurre blanc, fried capers*

### BOUILLABaisse À LA MARSEILLAISE

*White fish fillet, shrimp, mussels,  
saffron tomato broth*

### ROULADE AUX ÉPINARDS

*Premium plant-based Hungry Planet® meat, sautéed  
spinach, braised lentils, broccoli, harissa sauce*

### CANARD BIGARADE

*Pink roasted duck breast, seasonal vegetables,  
pommes William, orange-scented duck jus reduction*

## LES DESSERTS

### TARTE AUX POIRES

*Pear almond tart, brandy-nutmeg sabayon*

### MERINGUE AUX AGRUMES

*Citrus custard, meringue, chantilly cream, candied zest*

### MOUSSE AU CHOCOLAT


*Layered chocolate mousse, chocolate cake,  
caramel sea salt sauce*

### CREME BRÛLÉE

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

 Vegetarian

 Vegan

 Balanced Lifestyle  
*Healthier preparations  
and lower calorie counts*

 Gluten Free  
*Can be prepared gluten-free*

 Lactose Free  
*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.

  
**5-STAR**  
**GLOBAL GOURMET.**  
SAVOUR THE WORLD

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: JP TROPICAL FOODS LTD.  
• BAMBOO FARMS • AL GOLAU AND SONS • LASGRO HYDROPONICS ADVANCE FARMS • VALLEY FRUITS LTD. • GOOD HOPE COUNTRY HOUSE