



Les Entrées – Appetizers

Cocktail de Crevettes

Poached shrimp, lime, Marie-Rose sauce

Galettes de Crabe

Pan-fried crab cakes, champagne slaw, remoulade

Salade de Maison

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

Soupe à l'Oignon

Caramelized onion, rich beef broth, melted Gruyère cheese toast

Salade de Ratatouille

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

Ragout d'Escargots en Vol-au-Vent

Flaky puff pastry, mushroom, leeks, herb's de provence

Coquilles

Pan-seared sea scallops, cauliflower purée, apple wood smoked bacon, caramelized fennel, sun dried tomato pesto

Les Plats Principaux – Main Courses

Poulet Cordon Bleu (Signature Dish)

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

Médailon Végétalien

Pan-seared medallions of premium plant-based Hungry Planet® meat, onion chutney, cauliflower purée, pine nuts, roasted cauliflower, green beans, roasted tomato, herb oil

Tournedos de Boeuf

Grilled beef medallions, creamy mashed potatoes, green peppercorn sauce

Magret de Canard à l'Orange

Duck breast, pumpkin purée, pommes William, Grand Marnier sauce

Roulade aux Epinards

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

Crevettes Provençales

Shrimp, mashed potato, grilled asparagus, Provençale sauce

Filet de Sole Poêlé

Pan-seared sole fillet, parsley potato, lemon beurre blanc

Carré D'Agneau au Romarin

Roast rack of lamb, haricots verts, roasted pumpkin, red wine-thyme reduction

Les Desserts – Desserts

Moelleux au Chocolat

Molten chocolate cake, iced rum mousseline, stewed berries, red wine jus

Crème Brûlée au

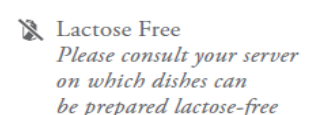
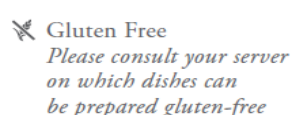
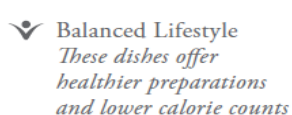
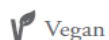
Grand Marnier

Orange flavored custard, financier biscuit, pineapple brochette, peppered vanilla anglaise

Cloufoutis aux Pêches et

Framboises

Peach & raspberry custard cake, Champagne custard, orange & cardamom Breton



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.