

La Parisienne

FRENCH CUISINE

When Pierre-Auguste Renoir painted his famous *La Parisienne* (the Parisian Lady), his style was considered modern and revolutionary, and she came to represent the *esprit du temps*, the spirit of the age, of Paris at the time. Our *La Parisienne* presents the culinary spirit of our age. Her sleek contemporary décor is a perfect canvas for modernized classic French cuisine served white glove style – an artistic dining experience to rival any of the celebrated restaurants on Paris' world-renowned *rive gauche*.

LES ENTRÉES - APPETIZERS

ASSIETTE DE CHARCUTERIE

Salami, smoked chicken, ham, turkey pastrami, blue cheese, cornichons, stuffed egg, red radish, Dijon mustard

CRÈME D'ASPERGES -

Cream of asparagus, smoked salmon julienne, herbed crouton

SALADE DE MAISON -

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

COCKTAIL DE CREVETTES

Poached shrimp, lime, Marie-Rose sauce

SALADE NIÇOISE -

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

RAGOÛT AUX CHAMPIGNONS -

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

PLATS PRINCIPAUX - MAIN COURSES

POULET CHASSEUR - SIGNATURE DISH

Roasted boneless chicken breast, smoked bacon, green beans, roasted beets, tomato, mashed potato, red wine demi-glace

BOUILLABAISSÉ

Prawns, mussels, squid, scallops, fennel, leeks, potato, saffron fish fumet, garlic rouille

CÔTELETTES D'AGNEAU

Grilled lamb chops, potato purée, ratatouille, seasonal vegetables, honey rosemary reduction

TRUITE DE MER AMANDINE -

Pan-seared sea trout, parsley potatoes, julienned seasonal vegetables, lime-caper butter sauce

ENTRECÔTE GRILLÉ

Chargrilled beef striploin, pont neuf potatoes, sautéed vegetables, peppercorn sauce

COURGE FARCIE -

Squash stuffed with spinach, goat cheese, onion, garlic, eggplant, roasted tomato coulis

LES DESSERTS - DESSERTS

TARTE AU CITRON

Caramelized lemon cream, shortbread crumble, Chantilly cream

MOUSSE AU CHOCOLAT


Layered chocolate mousse, chocolate cake, caramel sea salt sauce


POMMES CARAMELISÉES


Baked parcel of caramelized apples, Calvados-nutmeg sabayon

 Vegetarian

 Vegan

 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

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.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: JP Tropical Foods LTD. • Bamboo Farms • Al Golaub and Sons • Lasgro Hydroponics • Advance Farms • Valley Fruits LTD. • Good Hope Country House

La Petite Parisienne

FRENCH CUISINE

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PLATS PRINCIPAUX - MAIN COURSES

GRILLED CHICKEN KEBABS

Grilled pineapple, barbecue sauce

MAC N' CHEESE

Whole-wheat penne pasta, broccoli, rich cheese sauce

FISH GOUJONS

Remoulade sauce

BUTTERED SPAGHETTI

Clarified butter

CHOICE OF ACCOMPANIMENT:

French fries, mashed potatoes, or brown rice with corn and steamed broccoli   

LES DESSERTS - DESSERTS

WHITE CHOCOLATE BROWNIE


Rich chocolate sauce


MINI PUMPKIN PIES


Chantilly cream

 Vegetarian

 Vegan

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

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