LE JARDINIER
French Cuisine

French for "The Garden", 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

Escargots Gratinés
Burgundy escargots, gratinated garlic-parsley butter, Parmesan

Soupe à L'oignon
Caramelized onion, rich beef broth, cheese trio crouton

Salade de Chèvre, Noix et Betterave
Roasted & pickled beet root salad, goat cheese, candied walnuts

Salade Niçoise au Thon Grillé
Seared sushi grade tuna, quail eggs, citrus French dressing

Caviar d' Aubergine de Gruissan -V
Roasted eggplant caviar, pumpkin puree, olive oil, thyme, chili flakes served with mushroom bourguignon

Coquilles St. Jacques
Gratinated jumbo scallops, shallot, mushrooms, white wine cream, gruyere cheese & parsley

Plats Principaux - Entrées

Souris d'Agneau
Slow red wine braised lamb shank, caramelized pearl onion, asparagus, pumpkin, potato mousseline, rosemary lamb reduction

Salmon á la Meunière
Cured salmon, pumpkin textures & lemon-caper sauce

Poulet Cordon Bleu
Breaded chicken breast stuffed with smoked ham & Swiss cheese, wild rice & green pea pilaf, vegetables, lingonberry veloute

Steak Au Poivre – Peppered Filet Mignon *Grilled medallions of beef tenderloin, butter-glazed seasonal vegetables, mashed potatoes, cognac flavored creamy peppercorn sauce*

Tarte aux Coeurs d' Artichauts et au fenouil – (V)
Herbs & olive oil glazed artichoke heart fennel tart, toasted almond, coconut emulsion

Magret de Canard a l'orange
Duck breast served with pommes Williams, caramelized pear, onion jam, seasonal vegetables, orange & grand Marnier reduction

Les Desserts - Desserts

Crème Caramel
Caramel baked custard, rum apricot compote, coconut macaroon

Gâteau au Chocolat Moelleux
Molten chocolate lava cake, vanilla Ice cream

Baba au Rhum Aromatisé
Rum-infused sponge, coconut textures

Crème Brûlée au Café
Coffee cremeux, cherries, palmier

Vegetarian - V Vegan – VV

**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.*