



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

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

Notre Foie Gras aux Noix - VV

Our nutty “foie gras,” hazelnut crumble, orange curd

Tartare de Boeuf Fumé

Smoked beef tartare, egg yolk caviar, house pickles

Plats Principaux - Entrées

Bouillabaisse à la Marseillaise

Saffron-infused broth, local saltfish, seafood, sweet potato rouille

Salmon à la Meunière

Cured salmon, pumpkin textures, lemon-caper sauce

“Coq au Vin” Revisité

Smoked lardons, mushrooms, pearl onions

Souris d'Agneau

Slow braised lamb shank, cassoulet, polenta & herb cracker

Hachis Parmentier Revisité

Confit duck, black truffle, Comte cheese potato crust

Steak de Chou-fleur à la Diane – V

Toasted almond, black pepper & coconut Diane

Les Desserts - Desserts

Crème Caramel

Caramel baked custard, rum apricot compote, coconut macaroon

Gâteau au Chocolat Molleux

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.*