



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

Salade Niçoise au Thon Grillé

Seared sushi grade tuna, quail eggs, citrus French dressing

Soupe à L'oignon

Caramelized onion, rich beef broth, cheese trio crouton

Caviar d’ Aubergine de Gruissan -V

Roasted eggplant caviar, pumpkin puree, olive oil, thyme, chili flakes served with mushroom bourguignon

Salade de Chèvre, Noix et Betterave

Roasted & pickled beet root salad, goat cheese, candied walnuts

Coquilles St. Jacques

Gratinated jumbo scallops, shallot, mushrooms, white wine cream, gruyere cheese & parsley

Plats Principaux - Entrées

Bouillabaisse à la Marseillaise

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

Pink-Roasted Center-Cut Prime Beef Filet

Potato mousseline, asparagus, spiced pumpkin puree & seasonal vegetables

Salmon à la Meunière

Cured salmon, pumpkin textures & lemon-caper sauce

Souris d’Agneau

Slow-braised lamb shank, cassoulet, polenta & herb cracker

Poulet Cordon Bleu

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

Magret de Canard a l’orange

Served with pommes Williams, caramelized pear, onion jam, seasonal vegetables, orange & grand Marnier reduction

Tarte aux Coeurs d’ Artichauts et au fenouil - V

Herbs & olive oil glazed artichoke heart fennel tart, toasted almond, coconut emulsion

Les Desserts - Desserts

Crème Caramel

Caramel baked custard, rum apricot compote, coconut macaroon

Baba au Rhum Aromatisé

Rum-infused sponge, coconut textures

Gâteau au Chocolat Molleux

Molten chocolate lava cake, vanilla Ice cream

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.*