

La Parisienne

FRENCH CUISINE

When Pierre-August 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. 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 — a dining experience to rival any of the celebrated restaurants on Paris' world-renowned *rive gauche*.

GREAT BEGINNINGS

Fruit Juices

Orange, pineapple, passion fruit, grapefruit or local fruit juice of the day

Yogurt

Sweetened or plain

Fruit Plate

Vanilla yogurt sauce

Cereal

Corn Flakes, Frosted Flakes, Raisin Bran or All-Bran cereal. Regular, low-fat or soy milk.

Pastry Basket

Croissants, assorted Danishes, muffins

Steel-Cut Oatmeal

Brown sugar, raisins, almonds

HOT SIGNATURE DISHES

Classic Eggs Benedict

Grilled ham, Hollandaise sauce, paprika dust

Smoked Salmon Benedict

Smoked salmon, Hollandaise sauce, crispy hash browns

Fluffy Pancake

Blueberry compote, whipped butter, warm maple syrup

CLASSICS

Two Eggs Any Style

Crispy hash browns and choice of bacon, ham or sausage

Corned Beef Hash

Two poached eggs, stone-ground mustard Hollandaise

Vegetable Omelet

Made-to-order with your choice of onions, tomatoes, mushrooms, peppers, spinach, Cheddar or Pepper Jack

French Toast

Braised bananas, warm Barbadian rum syrup

Steak and Eggs

Strip steak, two eggs, crispy hash browns

Open Face Omelets

Made-to-order with your choice of lobster, shrimp, ham, onions, tomatoes, mushrooms, sweet peppers, spinach, Cheddar, feta or Pepper Jack cheese

SIDES

Breakfast Pork Sausage

Bacon


Grilled Ham


Baked Beans


Toast

Hash Browns

 Vegetarian

 **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.