



FRENCH FOR “The Gardener”, this intimate restaurant is set in a quaint garden courtyard winding between white columns and lush greenery. Overhead, your only ceiling is a canopy of vines laden with gorgeous pink and white bougainvillea blossoms. Feast on exquisite French cuisine as you whisper in hushed tones to your loved one.

Les Entrées - Appetizers

Salade de Maison
Seasonal local greens, cucumber & carrot, toasted almond, red radish, grapes, mustard dressing

Escargots à la Bourguignonne
Tender snails drenched in melted garlic-herb butter

Coquilles
Pan-seared sea scallops and chorizo, cauliflower purée, crispy pancetta, herb crumble

Soupe à l’Oignon
French onion soup, caramelized onions, rich beef broth, melted Gruyère toast

Salade Niçoise
Organic mixed greens, pink seared yellowfin tuna, marinated potatoes, haricots verts, cherry tomatoes, egg, anchovy, Kalamata olives, lemon dressing

Plats Principaux - Entrées

Poulet Cordon Bleu
Ham and cheese filled breaded breast of chicken, rice-peas pilaf, seasonal vegetables, lingonberry relish

Bouillabaisse
Shrimp, mussels, squid, scallops, grilled fennel, garlic rouille, saffron fish fumet

Souris d’Agneau au Romarin
(Signature Dish)
Braised lamb shank, haricots verts, caramelized pearl onions, roasted pumpkin, Cabernet jus

Canard Bigarade
Pink roasted Maple Leaf Farms duck breast, pommes William, seasonal vegetables, orange-scented duck jus reduction

Filet de Sole Meunière
Pan-seared sole fillet, market vegetables, parsley potatoes, lemon beurre blanc, fried caper sauce

Tournedos Végétalien
Tournedos of premium plant-based Hungry Planet® meat, onion chutney, cauliflower purée, pine nuts, roasted cauliflower, green beans, roasted tomato, herb oil

Châteaubriand
Hand-carved filet of beef tenderloin, green asparagus, fondant potato, creamy five peppercorn sauce

Les Desserts - Desserts

Gâteau au Chocolat Sans Farine
Flourless chocolate cake, sea salted caramel chocolate sauce, vanilla ice cream

Pommes Caramélisées
Sauteed apples wrapped in crisp pastry, calvados and nutmeg sabayon

Mille Feuilles aux Bananes Caramélisées
Layers of crème pâtissier, caramelized pastry and bananas

Crème Brûlée
Baked soft custard crème, sugared caramel, fresh fruits, brandy snap crisp

Vegetarian Vegan Please consult your server on which dishes can be prepared Gluten Free Please consult your server on which dishes can be prepared Lactose Free Balanced Lifestyle

*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 SonsLasgro Hydroponics • Advance Farms • Valley Fruits LTD. • Good Hope Country House