



B R A S S E R I E



# BAYSIDE *restaurant*

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In France, a Brasserie is a restaurant with a relaxed, casual setting, offering delicious French comfort food meals. From the warm greeting of Bon Soir to the open-air setting and favorites like Escargots and Moules Frites, Bayside French Brasserie recreates the experience of dining in a typical French Brasserie.

## LES HORS D'OEUVRES – APPETIZERS

### SOUPE A L'OIGNON

*Traditional French onion soup, crouton, melted cheese*

### ESCARGOTS A LA BOURGUIGNONNE

*Tender snails, melted garlic herb butter*

### COCKTAIL DE CREVETTES

*Poached shrimp, lime Marie-Rose sauce*

### SALADE DE MAISON

*Seasonal greens, cucumber & carrot curls, pine nuts, red radish, grapes, Dijon mustard dressing*

### SALADE NIÇOISE MODERNE

*Organic greens, seared yellow fin tuna, green beans, tomato, asparagus, boiled egg, herb citrus dressing & anchovies*

## LES PLATS PRINCIPAUX – MAIN COURSES

### CORDON BLEU

*Ham & cheese filled breaded chicken breast, garlic potato sautéed mushroom, snow peas, carrots*

### FILET DE SOLE

*Pan-seared sole fillet, vegetable florets, radish, gratin potatoes, lemon beurre blanc, fried capers*

### LANGOUSTE THERMIDOR

*Tender Caribbean lobster and shrimp, rich Cognac cream sauce, mozzarella creamy mashed potato, roasted carrot, bell peppers, green peas*

### CHÂTEAUBRIAND

*Beef tenderloin, green peppercorn sauce, pommes frites, button mushrooms, roast onions, baked tomato*

### CRÊPE FARCIE

*Filled crêpe, spinach, red onion, peppers, zucchini, roasted garlic béchamel, spicy tomato coulis*

## LES DESSERTS – DESSERTS

### ST. HONORÉ AU CHOCOLAT

*Chocolate St. Honoré, rum cream caramel, candied nuts*

### TARTE AUX POIRES

*Pear almond tart, brandy-nutmeg sabayon*

### PAVLOVA

*Chantilly Cream, seasonal fruits, strawberry gel, passion fruit jelly*

### CREME BRÛLÉE

*Baked soft custard, sugared caramel, fresh fruits, brandy snap crisp*

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.

