



Les Stars d'Oeuvres | APPETIZERS

SOUPE À L'OIGNON

Caramelized onions, rich beef broth, melted Gruyère cheese, toast

TARTE DE RATATOUILLE

Golden baked puff pastry, zucchini, onion, eggplant, cherry tomato, extra virgin olive oil, herbes de provence

ESCARGOTS À LA BOURGUIGNONNE

Tender snails, melted garlic-herb butter

COCKTAIL DE CREVETTES

Poached shrimp, lime, cocktail sauce

SALADE DE MAISON

Seasonal local greens, semi-dried tomato, asparagus, honey-Dijon mustard vinaigrette

TARTARE DE THON À LA PARISIENNE

hi tuna, capers, chopped egg, gherkins, onion, parsley, toasted baguette

MOULES AU VIN BLANC ET À LA HARISSA

Mussels, harissa sauce, roasted fennel & charred ciabatta

Les Plats Principaux | ENTRÉES

POULET CORDON BLEU

Ham & cheese-filled breaded breast of chicken, rice pilaf, seasonal vegetables, lingonberry relish

FILET DE SOLE POÊLÉ

Sole fillet, lemon-caviar beurre blanc, pumpkin mousseline

BOUILLABAISSSE

Prawns, mussels, squid, scallops, grilled fennel, leeks, potatoes, saffron fish fumet, garlic rouille

BOL DE FRUITS DE MER NEWBURG

Creamy seafood stew, shrimp, calamari, scallops fish fillet, white wine, fennel, cognac, crisp baguette bowl

COQ AU VIN VÉGÉTALIEN

Mushrooms, carrots, pearl onions & smoked tofu braised in red wine with thyme & bay leaves

CASSOULET DE CANARD

Pink roasted duck breast, bean & root vegetable ragoût, andouille sausage, herbs, thyme demi-glace

NAVARIN D'AGNEAU

Tender braised lamb stew, carrots, turnips, celery, red bliss potato, pearl onions, broad beans, herbs

FILET MIGNON GRILLÉ

Chargrilled beef tenderloin, potato mousseline, creamy peppercorn sauce, brussels sprouts

Les Desserts | DESSERTS

BABA AU RHUM AROMATISÉ

Rum-infused sponge, coconut textures

CRÈME BRÛLÉE

Soft poached heavy cream custard, caramelized sugar, brandy snap crisp

CHOCOLATE MARQUISE

Velvet rich mouse, forest berry compote, chocolate soil

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.