



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, Bayside French Brasserie recreates the experience of dining in a typical French Brasserie.

LES HORS D'OEUVRES - APPETIZERS

ESCARGOTS À LA BOURGUIGNONNE

Sautéed snails, onions, garlic, herb butter

HOUMOUS ET BETTERAVES - VV

*pumpkin seed, hummus, roasted beet root
extra virgin olive, crisp pita*

TARTARE DE THON

*Sushi grade yellowfin tuna, Sriracha sauce, shallots,
lemon juice, avocado, ponzu-wasabi aioli*

COCKTAIL DE CREVETTES

Poached shrimp, lime, Marie-Rose sauce

SALADE VERTE - V

*Field greens, Roquefort cheese, poached pear,
honey mustard vinaigrette*

SOUPE À L'OIGNON

*Traditional French onion soup, crouton, melted
Gruyère cheese*

QUICHE AUX ÉPINARDS ET FROMAGE - V

*Savory French royal, spinach, roasted pepper,
sour cream*

LES PLATS PRINCIPAUX - MAIN COURSES

CONFIT DE POULET

Signature Dish

*Cured, slow cooked crisp chicken leg, cous cous,
bacon gravy, parsley pesto*

RAGOÛT PROVENÇAL

*White fish fillet, shrimp, mussels, squid, fennel, leeks,
celery, light tomato white wine broth, garlic bread*

FILET DE PORC ENVELOPPÉ

*Bacon wrapped pork tenderloin, pumpkin puree,
roasted apple gastrique, caramelized apple*

JARRET D'AGNEAU BRAISÉ

*Braised lamb shank, pearl onion, burgundy jus,
green bean, potato mousseline*

FILET DE SAUMON

*Skin-on crispy grilled salmon fillet, herbal jasmine rice,
shrimp & olive ragout*

ENTRECÔTE DE BOEUF

*Grilled beef strip loin, merlot jus,
potato mousseline, broccoli*

FENOUIL CARAMELISE AUC OLIVES ET AUX HARICOTS-VV

*Caramelized Fennel, hearty bean ragout
island herbs, lemon, kalamata olives*

LES DESSERTS

CRÈME BRÛLÉE

*Vanilla cream custard,
caramelized sugar, tuile cookie*

GATEAU AU RHUM À L'ANNAS

*Pineapple rum cake, dulce soaked rum cake
white whipped ganache, coconut crumble*

TARTE AUX POIRES

*Pear & almond tart,
brandy-nutmeg sabayon*

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.