



B R A S S E R I E



B A Y S I D E
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, 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

SALADE DE RATATOUILLE

ET POIS CHICHES   

Blistered cherry tomatoes, roasted onion, zucchini, eggplant, olives, crisp baguette chips, extra virgin olive oil, balsamic drizzle

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

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

SOUPE À L'OIGNON

Traditional French onion soup, crouton, melted Gruyère cheese

QUICHE AUX ASPERGES

Asparagus, goat cheese, roasted red pepper coulis

LES PLATS PRINCIPAUX - MAIN COURSES

CONFIT DE POULET

Slow cooked chicken legs, parsley potato, broccoli-cheddar-bacon sauce

RAGOÛT PROVENÇAL

White fish fillet, shrimp, mussels, squid, fennel, leeks, celery, tomato saffron broth, garlic bread

FILET DE PORC

Bacon-wrapped pork tenderloin, market vegetables, mashed potatoes, Roquefort cheese sauce

SOURIS D'AGNEAU AU ROMARIN

Braised lamb shank, haricots verts, caramelized pearl onions, roasted pumpkin, Cabernet jus

FILET DE SAUMON

Pan-seared salmon fillet, braised leeks, steamed rice, tomato-olive-prawn ragoût

ENTRECÔTE DE BOEUF

Grilled beef strip loin, Cognac-green peppercorn sauce, roasted château potatoes

ROULADE VÉGÉTALIENNE

Premium plant-based Hungry Planet® meat, sautéed spinach, braised lentils, broccoli, spicy tomato chutney

LES DESSERTS

CRÈME BRÛLÉE

Vanilla cream custard, caramelized sugar, tuile cookie

PETIT CHOCOLAT AU BRANDY

Chocolate biscuit, Brandy mousse, chocolate ganache

TARTE AUX POIRES

Pear & almond tart, brandy-nutmeg sabayon



5-STAR


GLOBAL
GOURMET™


SAVOUR THE WORLD

 Balanced Lifestyle

 Vegan

 Vegetarian

 Please consult your server on which dishes can be prepared gluten-free

 Please consult your server on which dishes can be prepared lactose-free

 Signature Dish

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:
Black Bay Small Farmers Association • Bellevue Farmers Cooperative • Trans Caribbean Agency Ltd • Banana Click • Plant Grow Eat • Tropical Greens Plus

