



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 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

LES ESCARGOTS GRATINÉS

*Burgundy escargots, gratinated
garlic-parsley butter, parmesan*

BETTERAVES & CHÈVRE

*Roasted & pickled baby beets, whipped goat-
cheese, walnut crumble, citrus gel*

SALADE NIÇOISE AU THON GRILLÉ

*Seared sushi grade tuna, quail
eggs, citrus French dressing*

CROQUETTE DE BRANDADE DE MORUE

*Salted cod & potato croquette, roasted garlic,
redpepper romesco, fennel – caper salad*

SOUPE À L'OIGNON GRÂTINÉE

*Caramelised onion, rich beef broth,
Sherry Wine, 3 cheese croûton*

LES PLATS PRINCIPAUX – MAIN COURSES

“COQ AU VIN” MODERNISE

*A Bistro Classic, re-imagined smoked lardons,
mushroom, pearl onions & rich “au vin” jus.*

RAVIOLE AU SAFRAN (V, VV)

*Saffron pasta, roasted pumpkin, citrus mascarpone,
apple gastrique, and a pepita seed crumble.*

SOURIS D'AGNEAU

*Slow-braised lamb shank, white bean
cassoulet, polenta & herb cracker*

PAVÉ DE SAUMON AU CITRON

*Seared salmon fillet, Pigeon Peas, baby
spinach, lemon beurre-blanc*

FILET DE BŒUF AU BORDELAISE

*Prime Beef tenderloin, butter fondant potato, charred
asparagus, rich red wine Bordelaise sauce*

“THERMIDOR BAYSIDE 2.0”

*Local spiny lobster, shrimp and scallops, rich
coconut & Pernod cream, seaweed-butter,
sauceaméricaine and Gruyère cheese crust*

LES DESSERTS – DESSERTS

CRÈME BRÛLÉE AU CAFÉ

*Coffee crémeux, Amarena cherries,
cacao, flaky Palmiere biscuit*

LE PROFITEROLE

*Salted caramel, vanilla
Chantilly, cocoa nibs*

BABA AU RHUM AROMATISÉ

*A French Classic – Rum-infused
sponge, coconut textures, honeycomb*

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.

