



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*

### CREVETTES AU BEURRE À L'AIL

*Tiger prawns sautéed in garlic-herb butter,  
zucchini & broccoli, steamed rice*

## 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.