



B R A S S E R I E



B A Y S I D E
restaurant

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APPETIZERS

ESCARGOTS À LA BOURGUIGNONNE
Tender snails, melted garlic-herb butter

CALAMARI FRITTI
*Dusted in seasoned polenta flour & fried,
zesty, tomato sauce*

SALADE DE BETTERAVES
ET DE FROMAGE DE CHEVRE
*Roasted and pickled beet root, whipped goat
cheese, walnut crumble, citrus gel*

SOUPE À L'OIGNON
*Traditional French onion soup, crouton,
melted gruyère cheese*

INSALATA CAPRESE
Vine ripened tomatoes, fesh mozzarella, basil pesto

COCKTAIL DE CREVETTES
Poached shrimp, lime, Marie-Rose sauce

ENTRÉE

POLLO ALLA PARMIGIANA
*Breaded & fried chicken breast, mozzarella cheese,
spaghetti, tomato sauce*

COQAU VIN MODERNISE
*A bistro classic, smoked pork lardons,
mushroom, pearl onions, rich red
wine jus*

FETTUCCINE ALFREDO
*Cream, black pepper, parmesan
Also available with grilled chicken*

SOURIS D'AGNEAU
*Slow braised lamb shank, white bean
cassoulet polenta, herb cracker*

LASAGNE TIPICHE
*Meat sauce, tomato, cream, mozzarella,
parmesan cheese*

FILET DE BOEUF AU BORDELAISE
*Prime beef tenderloin, butter fondant potatoes,
charred asparagus, rich red wine
Bordelaise sauce*

PESCE DEL GIORNO
*Pan-seared fish fillet, roasted vegetables, tomato,
caper & green olive relish*

GNOCCHI AL PESTO GENOVESE
*Potato Gnocchi, basil pesto, lemon zest
parmesan crumble*

DESSERTS

TIRAMISÙ
*Traditional Italian sponge cake, espresso, Marsala wine,
soft mascarpone, fresh cream zabaglione*

ZUPPA INGLESE
Layered sponge cake with vanilla, sherry, orange

CRÈME BRÛLÉE
*Baked soft custard crème, sugared caramel,
fresh fruits, brandy snap crisp*

MOUSSE AU CHOCOLAT
Rich chocolate mousse, raspberry coulis

*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.

