

LA FAM L'IDEE

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.

ENTRÉES

ESCARGOTS GRATINÉS

Burgundy escargots, gratinated garlic-parsley butter, Parmesan

SOUPE À L'OIGNON

Caramelized onion, rich beef broth, cheese trio crouton

SALADE DE CHÈVRE, NOIX ET BETTERAVE

Roasted & pickled beet root salad, goat cheese, candied walnuts

SALADE NIÇOISE AU THON GRILLÉ

Seared sushi grade tuna, quail eggs, citrus French dressing

NOTRE FOIE GRAS AUX NOIX - VV

Our nutty “foie gras,” hazelnut crumble, orange curd

TARTARE DE BŒUF FUMÉ

Smoked beef tartare, egg yolk caviar, house pickles

CREVETTES EN ESCABÈCHE À LA JAMAÏCAINE

Black tiger prawn escabèche, saffron yogurt, puffed rice

CAMEMBERT À PARTAGER (TO SHARE)

Baked Camembert, ratatouille chutney, rustic baguette

PLATS

BOUILLABAISSE Á LA MARSEILLAISE

Saffron-infused broth, local saltfish, seafood, sweet potato rouille

SALMON Á LA MEUNIÈRE

Cured salmon, pumpkin textures, lemon-caper sauce

“COQ AU VIN” REVISITÉ

Fried boneless chicken, smoked lardons, mushrooms, pearl onions

SOURIS D'AGNEAU

Slow-braised lamb shank, cassoulet, polenta & herb cracker

HACHIS PARMENTIER REVISITÉ

Confit duck, black truffle, Comte cheese potato crust

FILET DE BOEUF RÔTI

Pink-roasted center-cut prime tenderloin of beef, puréed potatoes, asparagus, red wine reduction

STEAK DE CHOU-FLEUR À LA DIANE - V

Cauliflower “steak”, toasted almonds
black pepper & coconut Diane

DESSERTS

DÉLICE AU CHOCOLAT

Chocolate trio, crispy almond feuilletine

BABA AU RHUM AROMATISÉ

Rum-infused sponge, cocnut textures

CRÈME BRÛLÉE AU CAFÉ

Coffee cremeux, cherries, palmier

LES PROFITEROLES

Salted caramel, vanilla chantilly