

# GRILLINE

## 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 À LA MARSEILLAISE

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

### SALMON À LA MEUNIÈRE

Cured salmon, pumpkin textures, lemon-caper sauce

### “COQ AU VIN” REVISITÉ

Smoked lardons, mushrooms, pearl onions

### SOURIS D'AGNEAU

Slow braised lamb shank, cassoulet, polenta & herb cracker

### HACHIS PARMENTIER REVISITÉ

Confit duck, black truffle, Comté cheese potato crust

### “LE CHEESEBURGER”

“Steak à l'américaine” roquefort, gribiche, toasted bacon brioche

### STEAK DE CHOU-FLEUR À LA DIANE - V

Toasted almond, black pepper & coconut Diane

## DESSERTS

### DÉLICE AU CHOCOLAT

Chocolate trio, crispy feuilletine

### BABA AU RHUM AROMATISÉ

Rum-infused sponge, coconut textures

### CRÈME BRÛLÉE AU CAFÉ

Coffee crèmeux, cherries, palmier

### LES PROFITEROLES

Salted caramel, vanilla chantilly

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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.