

# Le Petit Chateau

## Les Entrées – Appetizers

### SALADE VERTE

Baby gem lettuce, green grapes, granny smith apple, fennel, truffle honey vinaigrette

### COQUILLES ST JACQUES

Seared sea scallops, gruyère cream, panko crisps, forest mushrooms

### SOUPE A L'OIGNON

Caramelized onion, rich beef broth, melted gruyère cheese toast

### SALADE NICOISE

Ahi tuna, olive mignonette, fingerling chips, haricots verts, poached egg, lemon dressing

### QUINOA AUX CREVETTES

Parsley quinoa salad, crispy shallots, l'ancienne vinaigrette

## Les Plats Principaux – Main Courses

### CARRE D'AGNEAU

Lamb rack, smoked tomato, eggplant, pomme sarladaise, mustard thyme jus

### CORVINA REX POELE

Pan-seared corvina, fennel-leek cream, shellfish bisque, asparagus

### TOURNEDO ROSSINI A LA BORDELAISE

Beef fillet, foie gras, pomme dauphinoise, bordelaise truffle sauce

### ESCALOPE CORDON BLEU

Chicken breast, ham and gruyère cheese, grilled vegetables, red wine jus

### CANARD

Seared duck breast, forest mushrooms, kale chips, red wine stewed plums, orange jus

### CREVETTES A LA PROVENCALE (Signature Dish)

Sautéed shrimp, confit of tomato, olive and capers, herbed polenta, blue cheese

### VIANDE DE SOJA AU BALSAMIQUE

Oven-roasted premium Plant-Based Hungry Planet® mince, portobello mushroom, balsamic-ginger essence, asparagus salad

### FEUILLETE DE RATATOUILLE

Puff Pastry, caramelized onion, fromage de chèvre, provincial tomato concassé, smoked eggplant

## Les Desserts – Desserts

### CREME BRULEE AU GRAND MARNIER

Orange custard, financier biscuit, pineapple brochette, peppered vanilla anglaise

### FONDANT AU CHOCOLAT


Molten chocolate cake, iced rum mousseline, stewed berries, red wine jus


### CLAFOUTIS PECHE ET FRAMBOISE


Peach & raspberry custard cake, Champagne custard, orange cardamom breton

 Vegan

 Vegetarian

 Balanced Lifestyle  
*These dishes offer healthier preparations and lower calorie counts*

 Gluten Free  
*Please consult your server on which dishes can be prepared gluten-free*

 Lactose Free  
*Please consult your server on which dishes can be prepared lactose-free*

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.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: First Choice IGA • Island Fresh Produce • Fresh Products TCI Ltd • GK Food Service