

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

Pour les Gamins – Kids' Menu

STEAK FRITES

Grilled petit tenderloin, frites, steamed broccoli

SUPREME DE VOLAILLE GRILLE

Grilled chicken breast, mashed potatoes, steamed broccoli & carrots

CREVETTES FRITES

Fried shrimp, steamed rice, corn on the cob, sweet chili sauce

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