



In France, a Brasserie is a restaurant with a relaxed, casual setting, offering delicious French comfort food meals. From the warm greeting of Bon Soir to the open-air setting and traditional culinary favorites, Bayside French Brasserie recreates the experience of French neighborhood dining.

LES HORS D'OEUVRES

SOUPE À L'OIGNON

Traditional French onion soup, crouton,
melted Gruyère cheese

SALADE DE RATATOUILLE

ET POIS CHICHES

Blistered cherry tomatoes, roasted onion, zucchini, eggplant,
olives, crisp baguette chips, extra virgin olive oil, balsamic drizzle

COCKTAIL DE CREVETTES

Poached shrimp, lime, Marie-Rose sauce

ESCARGOTS À LA BOURGUIGNONNE

Tender snails, melted garlic-herb butter

PÂTÉ DE POULET

Chicken liver parfait, onion compote, toasted brioche,
Port wine reduction

TARTARE DE THON

Sushi grade yellowfin tuna,
Sriracha sauce, shallots, lemon juice,
avocado, ponzu-wasabi aioli

SALADE DE MAISON

Seasonal local greens, roasted beetroot, asparagus,
toasted nuts, Dijon mustard dressing vinaigrette

LES PLATS PRINCIPAUX

SOURIS D'AGNEAU AU ROMARIN

Braised lamb shank, haricots verts, caramelized pearl onions,
roasted pumpkin, Cabernet jus

ENTRECÔTE

Sirloin tournedos, green beans, mashed potato, red wine demi-glaze

POULET CORDON BLEU

Ham and cheese filled breaded breast of chicken, wild rice pilaf,
seasonal vegetables

BOUILLABAISSE

White fish fillet, shrimp, mussels, squid, fennel, leeks,
saffron tomato broth

CONFIT DE CANARD

Braised marinated duck leg, pommes William, seasonal
vegetables, Armagnac duck jus reduction

LANGOUSTE THERMIDOR

Tender Caribbean lobster, mashed potatoes, sautéed market
vegetables, rich Cognac cream, Gruyère cheese

FILET DE SAUMON MEUNIÈRE

Salmon fillet, butter-lemon-caper sauce,
parsley potatoes

ROULADE VÉGÉTALIENNE

Premium plant-based Hungry Planet® meat, sautéed spinach,
braised lentils, broccoli, spicy tomato chutney

LES DESSERTS

VACHERIN DE FRUITS

Fruit vacherin, white chocolate mousseline, fruit salad

TARTE AUX POIRES

Pear & almond tart, brandy-nutmeg sabayon

MERINGUE AUX AGRUMES

Citrus custard, meringue, chantilly cream, candied zest

CRÈME BRÛLÉE

Creamy custard, caramelized sugar crust, fresh fruits, brandy crisp



Vegetarian



Vegan



Signature Dish



Balanced Lifestyle – These dishes
offer healthier preparations and
lower calorie counts.



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



Gluten-Free – Please consult
your server on which dishes can be
prepared gluten 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 foodborne 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: Black Bay Small Farmers Association • Bellevue Farmers Cooperative • Trans Caribbean Agency Ltd. • Banana Click • Plant Grow Eat • Tropical Greens Plus