



BAYSIDE restaurant

B R A S S E R I E

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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, Bayside French Brasserie recreates the experience of dining in a typical French Brasserie.

LES HORS D'OEUVRES

SOUPE À L'OIGNON

*Traditional French onion soup, crouton,
melted Gruyère cheese*

ESCARGOTS À LA BOURGUIGNONNE

Tender snails, melted garlic-herb butter

SALADE NIÇOISE

*Organic mixed greens, seared yellowfin tuna,
potato, egg, haricots verts, tomato, anchovy,
Kalamata olives, citrus-herb vinaigrette*

COCKTAIL DE CREVETTES

Poached shrimp, lime, Marie-Rose sauce

TARTE AUX CHAMPIGNONS

*Mushroom ragoût, fresh herb-garlic cream,
puff pastry*

SALADE DE TOMATES ET

BETTERAVES ROTIES

*Greens, tomato, radish, shaved onion,
cucumber, lemon-mint dressing*

LES PLATS

POULET CORDON BLEU

*Ham and cheese filled breaded breast of chicken,
rice-peas pilaf, seasonal vegetables*

BOUILLABAISSÉ

*Traditional fish stew with white fish fillet,
shrimp, mussels, squid, scallops, fennel, saffron
fish fumet*

SOURIS D'AGNEAU AU ROMARIN

*Braised lamb shank, green beans, caramelized pearl
onions, potato, roasted pumpkin, Cabernet jus*

CANARD BIGARADE

*Pink roasted Maple Leaf Farms duck breast,
pommes William, seasonal vegetables,
orange-scented duck jus reduction*

CREVETTES GRILLÉES

*Grilled shrimp, potato purée, wilted greens, star
anise-wine-butter cream*

CONTRE-FILET GRILLÉ

*Grilled striploin medallions, pan-seared potatoes,
sautéed green beans, roasted tomatoes, five
peppercorn merlot reduction*

TOURNEDOS VÉGÉTALIEN

*Tournedos of premium plant-based Hungry Planet®
meat, tomato-onion chutney, cauliflower purée, roasted
cauliflower, green beans, roasted tomato, herb oil*

TRUITE DE MER POÊLÉE AMANDINE

*Pan-seared Sea Trout, parsley potatoes, julienned
seasonal vegetables, lime-caper butter sauce*

LES DESSERTS

CRÈME BRÛLÉE

*Baked soft custard crème, sugared caramel,
fresh fruits, brandy snap crisp*

CRÊPE SUZETTE

*Sweet crêpe, mango slices, orange segments,
Grand Marnier sauce*

TARTE AUX POIRES

Traditional pear tart, vanilla ice cream

MOUSSE AU CHOCOLAT

Rich chocolate mousse, raspberry coulis



Balanced
Lifestyle



Vegetarian



Can be Prepared
Gluten Free



Can be Prepared
Lactose Free



Signature Dish



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