

# La Petite Parisienne

FRENCH CUISINE

When Pierre-Auguste Renoir painted his famous *La Parisienne* (the Parisian Lady), his style was considered modern and revolutionary, and she came to represent the *esprit du temps*, the spirit of the age, of Paris at the time. Our *La Parisienne* presents the culinary spirit of our age. Her sleek contemporary décor is a perfect canvas for modernized classic French cuisine served white glove style – an artistic dining experience to rival any of the celebrated restaurants on Paris' world-renowned *rive gauche*.

## PLATS PRINCIPAUX - MAIN COURSES

### GRILLED CHICKEN KEBABS

*Grilled pineapple, barbecue sauce*

### MAC N' CHEESE

*Whole-wheat penne pasta, broccoli, rich cheese sauce*

### FISH GOUJONS

*Remoulade sauce*

### BUTTERED SPAGHETTI

*Clarified butter*

### CHOICE OF ACCOMPANIMENT:

*French fries, mashed potatoes, or brown rice with corn and steamed broccoli*   

## LES DESSERTS - DESSERTS


### WHITE CHOCOLATE BROWNIE


*Rich chocolate sauce*


### MINI PUMPKIN PIES

*Chantilly cream*

 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.

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## LES ENTRÉES - APPETIZERS

### ASSIETTE DE CHARCUTERIE

Salami, smoked chicken, ham, turkey pastrami,  
blue cheese, cornichons, stuffed egg,  
red radish, Dijon mustard

### CRÈME D'ASPERGES -

Cream of asparagus, smoked salmon julienne, herbed crouton

### SALADE DE MAISON -

Seasonal local greens, roasted beet root, tomato, goat cheese,  
asparagus, roasted nuts, sherry-mustard vinaigrette dressing

### COCKTAIL DE CREVETTES

Poached shrimp, lime, Marie-Rose sauce

### SALADE NIÇOISE -

Organic mixed greens, slices of grilled yellowfin tuna,  
marinated potato & haricots verts, egg, tomato,  
Kalamata olives, citrus-herb vinaigrette

### RAGOÛT AUX CHAMPIGNONS -

Wild mushroom ragoût, fresh herb-garlic cream, puff pastry

## PLATS PRINCIPAUX - MAIN COURSES

### POULET CHASSEUR - SIGNATURE DISH

Roasted boneless chicken breast, smoked bacon, green beans,  
roasted beets, tomato, mashed potato, red wine demi-glace

### BOUILLABAISSE

Prawns, mussels, squid, scallops, fennel, leeks, potato,  
saffron fish fumet, garlic rouille

### CÔTELETTES D'AGNEAU

Grilled lamb chops, potato purée, ratatouille,  
seasonal vegetables, honey rosemary reduction

### TRUITE DE MER AMANDINE -

Pan-seared sea trout, parsley potatoes,  
juliened seasonal vegetables, lime-caper butter sauce

### ENTRECÔTE GRILLÉ

Chargrilled beef striploin, pont neuf potatoes,  
sautéed vegetables, peppercorn sauce

### COURGE FARCIE -

Squash stuffed with spinach, goat cheese, onion, garlic,  
eggplant, roasted tomato coulis

## LES DESSERTS - DESSERTS

### TARTE AU CITRON

Caramelized lemon cream, shortbread crumble, Chantilly cream


### MOUSSE AU CHOCOLAT


Layered chocolate mousse, chocolate cake, caramel sea salt sauce


### POMMES CARAMÉLISÉES

Baked parcel of caramelized apples, Calvados-nutmeg sabayon

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