



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

ESCARGOTS À LA BOURGUIGNONNE

Tender snails, melted garlic-herb butter

TARTE AUX CHAMPIGNONS

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

PÂTÉ DE POULET

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

COCKTAIL DE CREVETTES

Poached shrimp, lime, Marie-Rose sauce

SALADE NIÇOISE

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

SALADE DE MAISON

Seasonal local greens, tomato, goat cheese, asparagus, sherry-mustard dressing

LES PLATS PRINCIPAUX

BEEF TOURNEDO

Hand-carved thick cut sirloin, green asparagus, mashed potatoes, creamy peppercorn sauce

SOURIS D'AGNEAU AU ROMARIN

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

POULET CORDON BLEU

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

BOUILLABAISSSE

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

CONFIT DE CANARD

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

LOBSTER THERMIDOR

Sautéed chunks of Caribbean lobster and shrimp, rich cream sauce, Parmesan cheese, broccoli, steamed rice

FILET DE SAUMON MEUNIÈRE

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

GRATIN DE CRÊPES AUX ARTICHAUTS

Savory artichoke & spinach-filled crêpes, Roquefort, mascarpone reduction

LES DESSERTS

GÂTEAU AU CHOCOLAT SANS FARINE

Sea salted caramel chocolate sauce, vanilla ice cream

POMMES CARAMÉLISÉES

Baked apple wrapped in crisp pastry, Calvados-nutmeg sabayon

MILLE FEUILLES AUX BANANES CARAMÉLISÉES

Layers of crème pâtissier, caramelized pastry, bananas

CRÈME BRÛLÉE

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

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

 *Vegetarian*

 *Signature Dish*

 *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 foodborne illness to young children, seniors and those with compromised immune systems.*