




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 - APPETIZERS

ESCARGOTS À LA BOURGUIGNONNE
Sautéed snails, onions, garlic herb butter

SOUPE À L'OIGNON - 
Traditional French onion soup, cheese crouton

CAMEMBERT FRIT - 
Lingonberry-Port wine sauce

TARTARE DE THON - 
Sushi grade yellowfin tuna, Sriracha sauce, avocado, ponzu-wasabi alioli

SALADE VERTE -  
Field greens, Roquefort cheese, poached pear, Pommery mustard vinaigrette

VOL-AU-VENT
Flaky puff pastry, sautéed chicken, creamy shallot-mushroom sauce

QUICHE AUX ASPERGES -  
Asparagus, goat cheese, roasted red pepper coulis

LES PLATS PRINCIPAUX - MAIN COURSES


ENTRECÔTE DE BOEUF
Grilled beef strip loin, Cognac-green peppercorn sauce, roasted château potato

GRATIN DE LÉGUMES - 
Sweet potato, zucchini, carrots, grilled tomato, green pea purée

FILET DE PORC
Bacon wrapped pork tenderloin, market vegetables, mashed potatoes, Roquefort cheese sauce

SOURIS D'AGNEAU BRAISÉ - 
Braised lamb shank, couscous, root vegetables


COQ AU VIN
Chicken breast, mushrooms, pearl onions, bacon, red wine sauce

FILET DE VIVANEAU - 
Snapper fillet, butternut squash purée, sautéed spinach, cherry tomato relish, Pommery mustard drizzle

FILET DE SAUMON - 
Pan seared Salmon filett, grilled fennel, steamed rice, tomato-olive-prawn ragoût

LANGOUSTE THERMIDOR
Grilled lobster tail, château potato, sautéed vegetables, rich Cognac cream, parmesan cheese, parsley


LES DESSERTS


CRÈME BRÛLÉE - 
Vanilla cream custard, caramelized sugar, tuile cookie


PETIT CHOCOLAT AU BRANDY
Chocolate biscuit, Brandy mousse, chocolate ganache

CRÊPE AU FOUR
Thin French Pancake, fresh compote, zesty orange juice

 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

 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.



BAYSIDE

restaurant

B R A S S E R I E

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CHAMPAGNES AND SPARKLING WINES

100	Champagne	Veuve Clicquot Yellow Label Brut NV	France	\$250
101	Champagne	Moët & Chandon, Brut Imperial NV	France	\$140
102	Champagne	Dom Perignon 2004	France	\$425
103	Prosecco	Ruffino DOC	Italy	\$50
104	Prosecco	Santa Margherita, Valdobbiadene Brut DOCG	Italy	\$50
105	Spumante	Verdi Raspberry	Italy	\$20

BLUSH, SWEET, AND LIGHT DRY WHITES

200	Moscato	Woodbridge White	USA	\$35
201	Zinfandel	Woodbridge White	USA	\$30
202	Riesling	Hogue Columbia Val. Washington St.	USA	\$40
203	Pinot Grigio	Santa Margherita, Valdadige DOC	Italy	\$50
204	Pinot Grigio	Ruffino Lumina Venezia IGT	Italy	\$45
205	Sauvignon Blanc	Kim Crawford Marlborough	New Zealand	\$50
206	Chardonnay	Joseph Drouhin Macon Villages	France	\$45

MEDIUM-BODIED WHITES

207	Sauvignon Blanc	Robert Mondavi Napa Valley Fume Blanc	USA	\$95
208	Chardonnay	Estancia Un-oaked	USA	\$50

MEDIUM TO FULL-BODIED WHITES

209	Chardonnay	Robert Mondavi Private Selection	USA	\$45
210	Chardonnay	Robert Mondavi Napa Valley	USA	\$95

ROSÉ - DRY

300	Rhone Blend	Whispering Angel Rosé AC Côtes de Provence	France	\$60
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LIGHT TO MEDIUM-BODIED REDS

400	Shiraz	Hardy's Nottage Hill	Australia	\$35
401	Sangiovese	Ruffino Chianti DOCG	Italy	\$40
402	Zinfandel	Ravenswood Lodi Old Vine	USA	\$45
403	Rhone Blend	P. Jaboulet-aine Côtes du Rhône Parallèle 45	France	\$40
404	Pinot Noir	Joseph Drouhin Laforet Bourgogne	France	\$50
405	Pinot Noir	Mark West	USA	\$50
406	Blend	Primal Roots California Red Blend	USA	\$35
407	Merlot	Robert Mondavi Private Selection	USA	\$45
408	Merlot	Blackstone Winemakers Select	USA	\$40
409	Pinot Noir	Kim Crawford South Island	New Zealand	\$55

MEDIUM TO FULL-BODIED REDS

410	Bordeaux Blend	Estancia Reserve Meritage	USA	\$90
411	Pinot Noir	Meiomi	USA	\$115
412	Sangiovese	Ruffino Riserva Ducale Chianti Classico DOCG	Italy	\$80
413	Shiraz	William Hardy Barossa Valley	Australia	\$50
414	Malbec	Catena	Argentina	\$90
415	Cabernet Sauvignon	Simi Alexander Valley Reserve	USA	\$105
416	Cabernet Sauvignon	Robert Mondavi Private Selection	USA	\$45
417	Cabernet Sauvignon	Robert Mondavi Napa Valley	USA	\$120