



French for “The Gardner”, this intimate restaurant is set in an elegant semi-circular room with 180 degrees of floor-to-ceiling windows looking out onto a lush tropical garden. Feast on exquisite classic French cuisine as you murmur in hushed tones to your beloved.

Les Entrées - Appetizers

Escargots de Bourgogne
Tender snails drenched in melted garlic-herb butter

Foie Gras
Seared duck liver, caramelized grilled pear, toasted brioche, port wine drizzle

Coquilles St. Jacques
Pan-seared sea scallops and chorizo, cauliflower purée, crispy pancetta and herb crumble

Soupe à l'Oignon
French onion soup caramelized onion simmered in rich beef broth, topped with melted Gruyère toast

Soupe du Jour
Please ask your server for chef's daily creation

Assiette de Fruits de Mer ✓
Tuna tartare, salmon gravlox, spicy jumbo shrimp and provençal dressing

Salade Niçoise ✓
Organic mixed greens, slices of grilled yellowfin tuna, potato, egg, haricots verts, tomato, anchovy and kalamata olives, citrus-herb vinaigrette

Salade de Maison ✓ ✓
Seasonal local greens, baked tomato persillade, goat cheese, asparagus and mustard vinaigrette dressing

Plats Principaux - Entrées

Poulet Cordon Bleu
Ham and cheese filled breaded breast of chicken, rice-peas pilaf, seasonal vegetables and lingonberry relish

Bouillabaisse ✓
Jumbo prawns, mussels, squid, scallops, grilled fennel, garlic rouille and saffron fish fumet

Souris d'Agneau au Romarin
(Signature Dish)
Braised lamb shank, haricôts verts, caramelized pearl onions, roasted pumpkin and Cabernet jus

Gratin de Crêpes aux Artichauts ✓
Savory artichoke-filled crêpes, baked with Fontina, Piave Vecchio and Mascarpone reduction

Canard Bigarade ✓
Pink roasted Maple Leaf Farms duck breast, pommes William, seasonal vegetables and orange-scented duck jus reduction

Filet de Saumon
Crabmeat and horseradish crusted fillet of Atlantic salmon, sour cream mashed potato, snow peas, lemon beurre blanc and sweet mustard drizzle

Chateaubriand
Hand-carved filet of beef tenderloin, green asparagus, gratin dauphinois, creamy five peppercorn sauce

Les Desserts - Desserts

Gâteau au Chocolat Sans Farine
With sea salted caramel chocolate sauce and vanilla ice cream

Pommes Caramélisées
Sauteed and wrapped in crisp pastry with a calvados and nutmeg sabayon

Mille Feuilles aux Bananes Caramélisées
Layers of crème pâtissier, caramelized pastry and banana

Crème Brûlée
Baked soft custard crème, sugared caramel and served with fresh fruits and brandy snap crisp

✓ Balanced Lifestyle ✓ Vegetarian ✗ Can be Prepared Gluten Free ✗ 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.