



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 favorites like Escargots and Moules Frites, Bayside French Brasserie recreates the experience of dining in a typical French Brasserie.

LES HORS D'OEUVRES - APPETIZERS

ESCARGOTS À LA BOURGUIGNONNE
Tender snails, melted garlic-herb butter

SOUPE À L'OIGNON
*Traditional French onion soup, crouton,
melted gruyère*

TARTE AUX CHAMPIGNONS - 🍄
*Wild mushroom ragoût,
fresh herb-garlic cream, puff pastry*

COCKTAIL DE CREVETTES - ♡
Poached shrimp, lime, Marie-Rose sauce

SALADE NIÇOISE - ♡
*Organic baby greens, slices of grilled yellowfin tuna,
potato, egg, haricots vert, tomato, anchovy,
Kalamata olives, citrus-herb vinaigrette*

SALADE DE MAISON - 🍄 ♡
*Seasonal local greens, roasted beet root,
goat cheese, asparagus, candied nuts,
sherry-mustard vinaigrette dressing*

LES PLATS PRINCIPAUX - MAIN COURSES

CHÂTEAUBRIAND
*Hand carved beef tenderloin filet, green asparagus,
gratin dauphinois, creamy five peppercorn sauce*

SOURIS D'AGNEAU AU ROMARIN
*Tender braised lamb shank, haricots verts, roasted
pumpkin, creamy mashed potato, Cabernet jus*

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

BOUILLABAISSE - ♡
*Prawns, mussels, squid, scallops, fish fillet, fennel,
leeks, garlic rouille, saffron fish fumet*

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

CREVETTES AU BEURRE À L'AIL
*Sautéed tiger shrimp, garlic butter,
market vegetables, potato purée*

FILET DE SOLE MEUNIÈRE - ♡
*Sole fillet, lemon butter caper sauce,
sour cream mashed potato*

GRATIN DE CRÊPES AUX ARTICHAUTS - 🍄
*Savory artichoke and spinach-filled crêpes
Roquefort, mascarpone nage*

LES DESSERTS

CRÈME BRÛLÉE
*Baked soft custard crème, sugared caramel,
fresh fruits, Brandy snap crisp*

GÂTEAU AU CHOCOLAT SANS FARINE
*Flourless chocolate cake, sea salted caramel
chocolate sauce, vanilla ice cream*

POMMES CARAMÉLISÉES
*Sautéed apples wrapped in crisp pastry,
Calvados-nutmeg sabayon*

MILLE FEUILLES AUX
BANANES CARAMÉLISÉES
*Layers of crème pâtissier,
caramelized pastry and bananas*

🍄 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.