

Baccarat

FRENCH CUISINE

AN HOMAGE TO THE FAMOUS FRENCH CRYSTAL MANUFACTURER who created its signature curved windowpanes, Baccarat merges sparkling fine crystal with elegant Art Nouveau décor. Candle light dances on tables surrounded by stunning bay windows while white-gloved waiters serve award-winning French cuisine, all overlooking the moonlit pool.

LES ENTRÉES - APPETIZERS

ESCARGOTS À LA BOURGUIGNONNE

Tender snails, melted garlic-herb butter, garlic bread

COCKTAIL DE CREVETTES

Poached shrimp, lime, Marie-Rose sauce

COQUILLES

Pan-seared sea scallops, cauliflower purée, Applewood smoked bacon chip, caramelized fennel, sundried tomato pesto

SALADE DE MAISON

Seasonal local greens, cucumber & carrot curls, pine nuts, red radish, grapes, Dijon mustard dressing.

SOUPE À L'OIGNON

Caramelized onion, rich beef broth, melted Gruyère cheese toast

SALADE DE RATATOUILLE

ET POIS CHICHES

Blistered cherry tomato, roasted onion, zucchini, eggplant, olives, crisp baguette chips, extra virgin olive oil, balsamic drizzle

GALETTES DE CRABE

Pan-fried crab cakes, caviar remoulade

LES PLATS PRINCIPAUX - ENTRÉES

POULET CORDON BLEU (SIGNATURE DISH)

Ham & cheese-filled breaded chicken breast, rice-peas pilaf, seasonal vegetables, lingonberry relish

ROULADE AUX ÉPINARDS

Premium plant-based Hungry Planet® meat, sautéed spinach, braised lentils, broccoli, harissa sauce

MAGRET DE CANARD À L'ORANGE

Duck breast, carrot purée, pommes William, Grand Marnier sauce

CREVETTES PROVENÇALES

Shrimp, mashed potato, grilled asparagus, Provençale sauce

FILET DE SOLE POÊLÉ

Pan-seared sole fillet, parsley potato, lemon beurre blanc

CARRÉ D'AGNEAU

Roast rack of lamb, haricots verts, roasted pumpkin, red wine-thyme reduction

MÉDAILLON VÉGÉTALIEN

Pan-seared medallions of premium plant-based Hungry Planet® meat, onion chutney, cauliflower purée, pine nuts, roasted cauliflower, green beans, roasted tomato, herb oil

FILET DE BOEUF

Grilled beef fillet, creamy mashed potatoes, green peppercorn sauce

LES DESSERTS - DESSERTS

TARTE TATIN

Granny Smith apple tart, chantilly cream

MOUSSE AU CHOCOLAT NOIR

Grand Marnier-infused dark chocolate mousse

CRÈME BRULÉE

Silky egg custard, caramelized sugar crust



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



Lactose-Free - Please consult your server on which dishes can be prepared lactose free.



Gluten-Free - Please consult your server on which dishes can be prepared gluten free.



Vegetarian



Vegan



Signature Dish



GLOBAL GOURMET
SAVOUR THE WORLD

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.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: Exuma's Farmer's Association • Green Leaf Farms