

La Parisienne

FRENCH CUISINE

When Pierre-Auguste Renoir painted his famous *La Parisienne* (the Parisian Lady), his style was considered modern and revolutionary, and she came to represent the *esprit du temps*, the spirit of the age, of Paris at the time. Our *La Parisienne* presents the culinary spirit of our age. Her sleek contemporary décor is a perfect canvas for modernized classic French cuisine served white glove style — an artistic dining experience to rival any of the celebrated restaurants on Paris' world-renowned *rive gauche*.

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 cheese

SALADE DE RATATOUILLE

ET POIS CHICHES

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

COCKTAIL DE CREVETTES

Poached shrimp, lime, Marie-Rose sauce

COQUILLES

Pan-seared sea scallops, cauliflower purée, apple wood smoked bacon, caramelized fennel, sun dried tomato pesto

SALADE DE MAISON

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

TARTARE DE THON

Sushi grade yellowfin tuna, Sriracha sauce, shallots, lemon juice, avocado, ponzu-wasabi aioli

PLATS PRINCIPAUX - MAIN COURSES

POULET CORDON BLEU - SIGNATURE DISH

Ham and cheese filled breaded breast of chicken, rice-peas pilaf, seasonal vegetables, Lingonberry relish

ROULADE AUX ÉPINARDS

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

TOURNEDOS DE BOEUF

Grilled beef tenderloin medallions, green asparagus, gratin dauphinois, creamy peppercorn sauce

CÔTELETTE D'AGNEAU

Char broiled lamb chops, haricots verts, roasted pumpkin, mashed potato, Cabernet jus

FILLET DE VIVANEAU

Snapper fillet, butternut squash puree, sautéed spinach, cherry tomato relish, pommery mustard drizzle

MÉDALLIONS VÉGÉTALENS

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

BOUILLABAISSE

Prawns, mussels, squid, scallops, fish fillet, fennel, leeks, garlic rouille, saffron fish fumet

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


Sauteed apples wrapped in crisp pastry, Calvados-nutmeg sabayon


MILLE FEUILLES AUX BANANES CARAMÉLISÉES

Layers of crème pâtissier, caramelized pastry, bananas

 Vegetarian

 Vegan

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



*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