LE BISTRO

Featured Champagne

VEUVE CLICQUOT BRUT "YELLOW LABEL"
CHAMPAGNE, FRANCE
Smooth textured, aromas and flavors of apricot, peach, vanilla, pastry and spice

Glass 29 / Bottle 120

VEUVE CLICQUOT BRUT ROSÉ
CHAMPAGNE, FRANCE
Full bodied and deliciously fruity, with intense flavors of juicy ripe strawberries and cherries: a burst of red fruits

Glass 35 / Bottle 150

Entrées

APPETIZERS

STEAK TARTARE AU COUTEAU* 15
Hand-Cut Beef Tenderloin, Traditional Garnish, Grilled Baguette

ESCARGOTS À LA BOURGUIGNONNE 12
Herbed Garlic Butter

PÉTONCLES DUBARRY, HUILE DE TRUFFE* 12
Pan Seared Bay Scallops, Cauliflower Velouté, Truffle Oil

Soupes et Salades

SOUPS & SALADS

SOUPE À L'OIGNON GRATINÉE 9
Baked Onion Soup, Beef Consommé, Gruyère Cheese, Crôutons

SOUPE AUX QUATRE CHAMPIGNONS 9
Cream of Mushroom Soup

ROULADE DE CRABE ET SAUMON FUMÉ 16
Jumbo Lump Crab Salad and Smoked Salmon Roulade, Horseradish, Citrus Sauce

CROMESQUIS DE CHÈVRE 12
Goat Cheese Croquettes, Beets, Granny Smith Apple, Arugula, Rosemary infused Honey

SALADE D'ENDIVE 12
Belgian Endive Salad, Roquefort Cheese, Toasted Walnuts

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Viandes — MEATS

FILET DE BŒUF ROSSINI* 45
Beef Tenderloin, Foie Gras, Fondant Potato, Mushrooms, Périgord Sauce

CÔTE DE VEAU RÔTI* 42
Roasted Veal Chop, Green Peppercorn Sauce, Twice-Fried Potato, Seasonal Vegetables

CARRÉ D'AGNEAU RÔTI ET SOURIS D'AGNEAU AUX SAVEURS MAROCAINES* 42
Braised Shank and Roasted Lamb Chop, Moroccan Spices,
Dried Fruits, Sweet Potatoes, Cilantro

Volailles — POULTRY

FILET DE CANETTE RÔTI* 29
Roasted Maple Leaf Duck Breast, Glazed Carrots, Sweet Peas, Mashed Potatoes, Orange Sauce

COQ AU VIN 26
Red Wine Braised Chicken, Mushrooms, Potatoes, Pearl Onions, Bacon

Fruits de Mer — SEAFOOD

SOLE GRENOBLOISE* 45
Sautéed Dover Sole, Lemon-Caper Butter, Croûtons, Château Potatoes

FILET DE LOUP DE MER* 32
Mediterranean Sea Bass, Black Olive Tapenade, Crushed Lemon Potatoes,
Artichoke, Tomato Confit, Zucchini, Pesto

FRUITS DE MER* 35
Butter-Roasted Jumbo Shrimp and Scallops, Little Neck Clams,
Celery Root Puree, Asparagus, Saffron Sauce

HOMARD THERMIDOR 49
Lobster Thermidor, Mushroom Cream Sauce, Pilaf Rice
($25 dining package supplement)

Végétarien — VEGETARIAN

NAPOLÉON DE LÉGUMES 24
Napoléon of Portobello Mushrooms and Vegetable Puff Pastry,
Goat Cheese, Red Pepper, Sweet Potato, Beurre Blanc Sauce

Your check may reflect an additional tax in certain ports or itineraries. A 20% gratuity and beverage service charge will be added to your check.
If you have any type of food allergy, please advise your server before ordering.

LE BISTRO

Pâtisseries

DESSERTS

FRAISIER 9
Strawberries with Diplomat Cream and Pistachio-Almond Sponge Cake

MARQUISE AU CHOCOLAT 9
70% Dark Chocolate Cremeux, Rice Crunch, Chambord Raspberry Sauce

MARRONS ET CLÉMENTINES 9
Chestnut Bavarian Cream, Citrus Filling, Sablés Crunch

POIRE BELLE-HÉLÈNE 9
Fortified Wine Poached Pear with Spices, Vanilla Ice Cream and Warm Chocolate Sauce

ÎLE FLOTTANTE 9
Airy Meringue Pillow floating in Vanilla Crème Anglaise, Raspberry Coulis

ASSIETTE DE FROMAGE 10
Cheese Selection of Camembert, Goat Cheese, Roquefort, Muenster

CRÈMES GLACÉES ET SORBETS 6
Assorted Ice Cream Flavors
Vanilla, Chocolate, Strawberry and Lemon Sorbet

Café

COFFEE

ESPRESSO SINGLE 3.25

ESPRESSO DOUBLE 3.45

CAPPUCCINO 4.45

CAFFÉ LATTE 4.45

BUENA VISTA STYLE IRISH COFFEE 10
Jameson Irish Whiskey, Piping Hot Coffee, Dash of Sugar, Heavy Cream

LE BISTRO

Digestif

AFTER DINNER
DRINKS

BRANDIES, COGNACS AND PORTS

HIDALGO RESERVA 12 YR BRANDY 10

GODET VS CLASSIC COGNAC 15

HENNESSY VS COGNAC 17

RAMOS PINTO COLLECTORS RESERVA PORT 13

DOW'S "QUINTA DO BOMFIM" VINTAGE PORT 25

LIQUEURS

BAILEY'S ORIGINAL IRISH CREAM 16

COINTREAU 16

DRAMBUIE 13

DISARONNO AMARETTO 13

KAHLÚA ORIGINAL LIQUEUR 10

GRAND MARNIER 16

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