

LE BISTRO

Entrées, Soupes et Salades

APPETIZERS, SOUPS & SALADS

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

ESCARGOTS À LA BOURGUIGNONNE
Herbed Garlic Butter

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

SOUPE AUX QUATRE CHAMPIGNONS
Cream of Mushroom Soup

CROMESQUIS DE CHÈVRE ✓
Goat Cheese Croquettes, Beets, Granny Smith Apple, Arugula, Rosemary Infused Honey

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

Les Plats Principaux

MAIN COURSES

FILET DE BŒUF*
Beef Tenderloin, Fondant Potato, Mushrooms, Périgord Sauce

CÔTE DE PORC RÔTI* 🌿
Roasted Pork Chop, Green Peppercorn Sauce, Twice-Fried Potato, Seasonal Vegetables

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

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

SOLE GRENOBLOISE*
Sautéed Sole, Lemon-Caper Butter, Croutons, Château Potatoes

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

HOMARD THERMIDOR 🌿
Lobster Thermidor, Mushroom Cream Sauce, Pilaf Rice
(\$25 SUPPLEMENT)

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

Pâtisseries

DESSERTS

FRAISIER 🍷 🥞
Strawberries with Diplomat Cream and Pistachio-Almond Sponge Cake

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

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

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

ASSIETTE DE FROMAGE 🌿 🥞
Cheese Selection of Camembert, Goat Cheese, Roquefort, Muenster

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

✓ Vegetarian 🌿 Gluten Free 🥞 Contains Nuts 🍷 Contains Alcohol

COVER CHARGE \$60

*Your check may reflect an additional tax in certain ports or itineraries.
A 20% gratuity, beverage and specialty service charge will be added to your check.*

If you have any type of food allergy, please advise your server before ordering.

**These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.*

Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.