

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.