

LE BISTRO

Entrées, Soupes et Salades

Les Plats Principaux

Pâtisseries

Entrées, Soupes et Salades

APPETIZERS, SOUPS & SALADS

STEAK TARTARE AU COUTEAU*

Hand-Cut Beef, Traditional Garnish, Grilled Baguette

19

ESCARGOTS À LA BOURGUIGNONNE

Herbed Garlic Butter

16

SOUPE À L'OIGNON GRATINÉE

Baked Onion Soup, Beef Consommé, Gruyère Cheese, Croutons

9

SOUPE AUX QUATRE CHAMPIGNONS

Cream of Mushroom Soup

9

CROMESQUIS DE CHÈVRE

*Goat Cheese Croquettes, Beets, Granny Smith Apple,
Arugula, Rosemary Infused Honey*

14

SALADE D'ENDIVE

Belgian Endive Salad, Roquefort Cheese, Toasted Walnuts

14

Les Plats Principaux

MAIN COURSES

FILET DE BŒUF*

*Beef Tenderloin, Fondant Potato,
Mushrooms, Périgord Sauce*

49

CÔTE DE PORC RÔTI*

*Roasted Pork Chop, Green Peppercorn Sauce,
Twice-Fried Potato, Seasonal Vegetables*

35

CARRÉ D'AGNEAU RÔTI ET SOURIS D'AGNEAU AUX SAVEURS MAROCAINES*

*Braised Shank and Roasted Lamb Chop, Moroccan Spices,
Dried Fruits, Sweet Potatoes, Cilantro*

46

COQ AU VIN

*Red Wine Braised Chicken, Mushrooms,
Potatoes, Pearl Onions, Bacon*

29

SOLE GRENOBLOISE*

Sautéed Dover Sole, Lemon-Caper Butter, Croutons, Château Potatoes

45

FILET DE LOUP DE MER*

*Mediterranean Sea Bass, Black Olive Tapenade,
Crushed Lemon Potatoes, Artichoke, Tomato Confit, Zucchini, Pesto*

39

HOMARD THERMIDOR

Lobster Thermidor, Mushroom Cream Sauce, Pilaf Rice

49

(\$25 DINING PACKAGE SUPPLEMENT)

NAPOLÉON DE LÉGUMES

*Napoléon of Portobello Mushrooms and Vegetable Puff Pastry,
Goat Cheese, Red Pepper, Sweet Potato, Beurre Blanc Sauce*

27

Pâtisseries

DESSERTS

FRAISIER

Strawberries with Diplomat Cream and Pistachio-Almond Sponge Cake

12

MARQUISE AU CHOCOLAT

70% Dark Chocolate Cremeux, Rice Crunch, Chambord Raspberry Sauce

12

POIRE BELLE-HÉLÈNE

*Fortified Wine Poached Pear with Spices,
Vanilla Ice Cream and Warm Chocolate Sauce*

12

ÎLE FLOTTANTE

Airy Meringue Pillow floating in Vanilla Crème Anglaise, Raspberry Coulis

12

ASSIETTE DE FROMAGE

Cheese Selection of Camembert, Goat Cheese, Roquefort, Muenster

13

CRÈMES GLACÉES ET SORBETS

*Assorted Ice Cream Flavors
Vanilla, Chocolate, Strawberry and Lemon Sorbet*

9

*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.*