

Rudi's Sel De Mer Sample Menu

This sample menu for Rudi's Sel de Mer may not reflect recent changes or substitutions on board.

Appetizers

Fruits De Mer

Serves two

Langoustine, crab claws, jumbo shrimp, mussels, clams, oysters

\$25 supplement
(upon availability)

Hot Smoked Salmon

Cucumber-apple tzatziki

Classic Baked Escargots

Garlic, parsley, Pernod butter

Prime Beef Steak Tartare

Prepared in the classic style

Crab Bisque

Brandy, cream

Tuna Salade Niçoise

Tomato, Mediterranean olives, potatoes,
green beans, red onions

Traditional Cured Smoked Scottish Salmon

Blinis, sour cream, chives

Trio of Seafood Salad

King crab meat, bay shrimp, tuna

Marinated Lobster

micro lettuce, lemon olive oil, grapefruit
segments, potato confit

Foie Gras De Canard Au Cassis

duck liver, cassis, crusty brioche

French Onion Soup

Gruyère cheese

Fried Calamari Persillade

roasted garlic mayonnaise

Ossetra Malossol Caviar

(Serves two) crème fraîche, buckwheat
blini (\$25 supplement)

Entrées

Grilled Shrimp Provençale

saffron rice pilaf

Clams Au Beurre

Pouilly Fuissé, garlic, sausage Toulouse,
cream

Whole Dover Sole Meunière

butter, parsley

Steak Frites

broiled tenderloin steak, pepper sauce,
crispy onions

Duck À L'Orange

(serves two) braised cipolini onions,
rissolé potatoes, petite legumes, orange
glace

Bouillabaisse Marseillaise

red mullet, lobster claw, sole, shrimp,
snapper, clams, mussels, tomatoes,
saffron, potato, fennel, orange zest,
baguette and rouille

Grilled Seafood Platter

scallops, jumbo shrimp, salmon

12 oz Broiled Maine Lobster Tail

brown lemon butter

Whole Rack of Lamb

pommery mustard brioche crust, potato
vegetable gratin, rosemary jus

Soufflé Au Fromage

double baked goat cheese soufflé, mixed
salad

Seafood Of The Day

Fresh Fish

Prepared grilled, steamed, or pan fried
served with your choice of house-made sauce:

tapenade, sauce vierge, tartare sauce, lemon butter, basil-walnut pesto, or green tomato salsa

Whole Lobster

Prepared grilled, broiled or poached
(upon availability)

Seafood Of The Day

Coq Au Vin

Chicken, red wine sauce, root vegetables, mushrooms,
smoked bacon, roasted celeriac purée

Tournedos Rossini

filet mignon, foie gras, black truffle, Madeira sauce

Desserts

Apple Tarte Tatin

cinnamon gelato

Profiteroles

hot chocolate sauce, Chantilly cream

Salzburger Nockerl

(serves 2 or more) Austrian-style berry soufflé

Rudi's Face to Face Chocolate

fruit creation

Crêpes Suzette

vanilla gelato

Artisanal French Cheeses

dried fruits, nuts, artisan crackers

Les Vins

Cognac

Calvados
Armagnac
Courvoisier Napoleon
Remi Martin XO
Remy Martin Louis XIII

Liqueur

DOM Benedictine
Chambord
Cointreau
Grand Marnier
St. Germain Elderflower

Biere

La Trappe Dubbel
La Trappe Tripel
Duvel
Lefte Tripel
Lindemans Framboise

Champagnes

Veuve Clicquot Brut, Champagne

Bright, crisp and has attractive fresh lemon and
peach-fruit flavors with pastry notes and pithy lemon

Le Grand Courtage Brut Rose, France

Flavors of fresh strawberry and raspberry combine
with notes of lilac and violets, delicate balance of
dryness and acidity lingers with flavors of red fruit

Taittinger Prestige Rose, Champagne

Well balanced rich berry fruits, background spices,
with strawberry and wild-cherry flavors

2008 Louis Roederer Cristal Brut, Champagne

Sliced-apple and mango character with a
creamy texture

Dom Perignon, Champagne

Sliced-apple and mango character with a
creamy texture

Ruinart Blanc De Blancs, Champagne

Aromas of lemons, grapefruit, honey, fresh
floral notes, stone fruits and toasty
autolysis, with a palate of peach custard
and lemon crème brûlée

Roses

Domaine Houchart "Sainte Victoire," Cotes De Provence

Ripe fruit gives a full-bodied style with both acidity and a
spicy, peppery character

Gerard Bertrand Cotes Des Roses, Pays D'oc

Summer fruits, cassis, floral notes of rose

Domaine D'Esclans Whispering Angel, Cotes De Provence

Lilacs, rose, strawberry, and peach with a
medium body and a palate of fruit and
acidity which is bright and lively

Domaine OTT, Cotes De Provence

Refined and beautiful with sliced apples,
lemon rind and white peaches, medium
body, bright acidity

Blancs

Gerard Bertrand Reserve Chardonnay, Pays D'oc

Expressive nose, fruity notes of white peach, marzapan
and pastry

Pascal Jolivet Sancerre Sauvage, Loire Valley

Deep and rich white with dried-pear and apple
character in addition to a subtle flint undertone, full-
bodied and dry

Chateau Du Trignon, Cotes Du Rhone

Gorgeous aromas of fresh raspberries and
strawberries, smoked meat, black pepper,
and violet

Louis Latour Pouilly-Fuisse, Burgundy

Firm and fruity, fresh and minerally with
hints of salt and chalk, medium body and
notes of lemon and mango

Rouges

Chateau Des Trois Tours, Bordeaux

Aromas of lightly caramelised red fruit, cherry and
blackcurrant, with a subtle palate and voluminous tannins

Chateau D'Issan, Margaux

Floral notes with black currents, fully bodied with
polished tannins

Gerard Bertrand Reserve Cabernet Sauvignon, Pays D'oc

Black fruits and melted tannins

Clarendelle Rouge Inspired By Haut- Brion, Bordeaux

Soft bouquet of liquorice and
blackcurrant, velvety texture, refined
balance of high-quality tannins

Aperitif

Suggestion from the Mixologist

Aperol
Campari
Lillet Blanc
Pernod
Noilly Prat Vermouth