Sel de Mer

A Mediterranean bistro with the flavors of France, Spain and Greece

SAMPLE MENU • HOLLAND AMERICA LINE

APPETIZERS

Baked Escargots
Baked in garlic-Pernod butter, served with a warm mini baguette

Foie Gras Torchon
Served with fruit chutney and toasted baguette

Yellowtail Crudo
Mandarin salsa and a creamy citrus-infused sauce

Burrata & Prosciutto
Cherry tomatoes, thyme and olive oil

Niçoise Salad
Seared tuna and preserved lemon dressing

Bistro Style Steak Tartare
Capers, shallots, cornichons and a quail egg

ENTRÉES

Fresh Spaghetti Fruits de Mer
Prawns, crab, scallops, mussels and clams in a tomato sauce

Greek-Spiced Lamb Chops
Lemon chickpea purée and garlic jus

Roasted Half Chicken
Seasonal vegetables, garlic potatoes, lemon and thyme

Osso Buco Ravioli
Cherry tomatoes, stracciatella and basil

Pasta Primavera
Seasonal vegetables in a light cream sauce

Vegetable Bourguignon
Vegetables, mushrooms and red wine with celeriac purée

14 oz Bone-In Striploin
Confit potatoes and a rich reduction

FRESH FISH

Whole Dover Sole Meunière
Prepared in the classic French meunière style

Fresh Fish of the Day
Freshly selected seafood

Seafood Cioppino
A hearty stew of fish, shellfish and Mediterranean flavors

Broiled Lobster Tail
Saffron rice and garlic lemon butter

Surf & Turf Enhancement
Add a lobster tail to any entrée

SIDES

Pommes Frites

Potatoes au Gratin

Haricots Verts

Ratatouille

Pilaf Rice

Celeriac Purée

DESSERTS

Salted Caramel St. Honoré
Caramel, cream and delicate choux

Île Flottante (Floating Island)
Meringue on crème anglaise with toasted pistachios

Jacques Torres Chocolate Hazelnut Volcano
Chocolate cake with hazelnut and raspberry

Warm Strawberry Tarte Tatin
Caramelized strawberries under golden puff pastry

Homemade Sorbets

Artisan Cheese Selection