

# LE BISTRO

## FEATURED CHAMPAGNE

### **Veuve Clicquot BRUT “Yellow Label”**

CHAMPAGNE, FRANCE

Smooth textured, aromas and flavors of apricot, peach, vanilla, pastry and spice

Glass \$29 / Bottle \$120

## ENTRÉES

### APPETIZERS

**Steak Tartare au Couteau\*** **\$19**

Hand Cut Beef, Traditional Garnish, Grilled Baguette

**Escargots à la Bourguignonne** **\$16**

Herbed Garlic Butter

**Pétoncles Dubarry, Huile de Truffe\*** **\$16**

Pan Seared Bay Scallops, Cauliflower Velouté, Truffle Oil

## SOUPES ET SALADES

### SOUPS AND SALADS

**Soupe à l’Oignon Gratinée** **\$9**

Baked Onion Soup, Beef Consommé, Gruyère Cheese, Croutons

**Soupe aux Quatre Champignons** **\$9**

Cream of Mushroom Soup

**Cromesquis de Chèvre** **\$14**

Goat Cheese Croquettes, Beets, Granny Smith Apple, Arugula, Rosemary infused Honey

**Salade d’Endive** **\$14**

Belgian Endive Salad, Roquefort Cheese, Toasted Walnuts

## LES PLATS PRINCIPAUX

## VIANDES

### MEATS

**Filet de Boeuf Rossini\*** **\$49**

Beef Tenderloin, Foie Gras, Fondant Potato, Mushrooms, Périgord Sauce  
(\$10 Dining Package Supplement)

**Côte de Porc Rôti\*** **\$35**

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

**Carré d’Agneau Rôti et Souris d’Agneau aux Saveurs Marocaines\*** **\$46**

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

## VOLAILLES

### POULTRY

**Filet de Canette Rôti\*** **\$35**

Roasted Maple Leaf Duck Breast, Glazed Carrots, Sweet Peas, Mashed Potatoes, Orange Sauce

**Coq Au Vin** **\$29**

Red Wine-Braised Chicken, Mushrooms, Potatoes, Pearl Onion, Bacon

## FRUITS DE MER

### SEAFOOD

**Sole Grenobloise\*** **\$45**

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

**Homard Thermidor** **\$49**

Lobster Thermidor, (\$25 Dining Package Supplement)  
Mushroom Cream Sauce, Pilaf Rice

**Filet de Loup de Mer\*** **\$39**

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

## VÉGÉTARIEN

### VEGETARIAN

**Napoléon de Légumes** **\$27**

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

## PÂTISSERIES

### DESSERTS

**Fraisier** **\$12**

Strawberries with Diplomat Cream and Pistachio-Almond Sponge Cake

**Marquise au Chocolat** **\$12**

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

**Marrons et Clémentines** **\$12**

Chestnut Bavarian Cream, Citrus Filling, Sablés Crunch

**Poire Belle-Hélène** **\$12**

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

**Île Flottante** **\$12**

Airy Meringue Pillow Floating in Vanilla Crème Anglaise, Raspberry Coulis

**Assiette de Fromage** **\$13**

Cheese Selection of Camembert, Goat Cheese, Roquefort, Muenster

**Crèmes Glacées et Sorbets** **\$9**

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



## CAFÉ

### COFFEE

**Espresso Single** **\$3.25**

**Espresso Double** **\$3.65**

**Cappuccino** **\$4.45**

**Caffé Latte** **\$4.45**

Your check may reflect an additional tax in certain ports or itineraries.  
A 20% gratuity and beverage 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.