

# 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.*