

LE BISTRO

FEATURED CHAMPAGNE



VEUVE CLICQUOT "YELLOW LABEL"

Smooth textured, aromas and flavors of apricot, peach, vanilla pastry and spice
Glass \$34.95 / Bottle \$99.00

ENTRÉES, SOUPES ET SALADES APPETIZERS, SOUPS AND SALADS



SALADE DE CRABE AU RAIFORT SAUCE AUX AGRUMES

Lump Crab Salad, Horseradish, Citrus Sauce \$6.99

SALADE FRISÉE AU CROTTIN DE CHÈVRE CHAUD, PANCETTA SAUTÉE

Frisée Salad, Warm Goat Cheese, Sautéed Pancetta \$6.99

SALADE D'ASPERGES TIÈDES, ORANGES, CANARD FUMÉ

Warm Asparagus Salad, Oranges, Smoked Duck \$5.99

SOUPE À L'OIGNON GRATINÉE

Baked Onion Soup, Gruyère Cheese, Crouton \$4.99

SOUPE AUX QUATRE CHAMPIGNONS

Cream of Four Mushroom Soup \$3.99

COQUILLES SAINT JACQUES PROVENÇAL

Seared Scallops, Eggplant, Tomato, Pine Nuts, Olive Oil \$7.99

ESCARGOTS BOURGUIGNONNE

Baked Escargots, Mushrooms, Herbed Garlic Butter
(Contains Almonds and Hazelnuts) \$6.99

MOULES MARINIÈRES

Mussels, Shallots, White Wine, Parsley \$7.99



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.

LE BISTRO

LES PLATS PRINCIPAUX
MEATS, SEAFOOD AND POULTRY



SOLE GRENOBLOISE

Sautéed Dover Sole, Lemon-Caper Butter, Croutons, Potatoes \$21.99

CREVETTES RÔTIES AU BEURRE

Butter-Roasted Jumbo Shrimp, Artichokes, Château Potatoes \$26.99

POÊLÉE DE SAINT-JACQUES, VINAIGRE DE XÉRÈS, MOUSSELINE DE CHOUFLEUR

Pan-Seared Jumbo Bay Scallops, Sherry Vinegar Glaze, Cauliflower Mousseleine \$17.99

FILET DE LOUP DE MER, SAUCE RATATOUILLE, PANISSES FRITES, TOMATES CONFITES

Striped Bass, Ratatouille Sauce, Fried Chickpea Semolina, Tomato Confit \$17.99

FILET DE BOEUF AUX CINQ POIVRES*

Five-Peppercorn Beef Tenderloin, Light Brandy Sauce, Anna Potatoes \$23.99

MEDAILLONS DE VEAU À LA SAUCE MORILLE, POMMES MACAIRE*

Veal Medallions, Morel Sauce, Twice-Baked Potato Cake, Seasonal Vegetables \$20.99

PARMENTIER DE CANARD ET CAROTTES BRAISÉES AU JUS D'ORANGE*

Duck Parmentier, Orange-Braised Carrots, Microcress Salad \$17.99

CARRÉ D'AGNEAU RÔTI*

Roasted Rack of Lamb, Artichokes, Blistered Tomatoes,
Zucchini, Green Olive Sauce \$21.99

“COQ AU VIN” RED WINE-BRAISED CHICKEN

Mushrooms, Pearl Onions, Bacon \$14.99

NAPOLEON DE LÉGUMES

Napoleon of Portobello Mushrooms and Vegetable Puff Pastry,
Goat Cheese, Red Pepper, Sweet Potato, Beurre Blanc \$13.99

