

LE BISTRO

FEATURED CHAMPAGNE

ENTRÉES

APPETIZERS

SOUPES ET SALADES

SOUPS AND SALADS

LES PLATS PRINCIPAUX

VIANDES

MEATS

VOLAILLES

POULTRY

FRUITS DE MER

SEAFOOD

VÉGÉTARIEN

VEGETARIAN

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DESSERTS

CAFÉ

COFFEE

DIGESTIF

AFTER DINNER DRINKS

LE BISTRO

FEATURED CHAMPAGNE

Veuve Clicquot BRUT “Yellow Label”

CHAMPAGNE, FRANCE

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

Glass \$34.95 / Bottle \$99

Veuve Clicquot BRUT ROSÉ

CHAMPAGNE, FRANCE

Full bodied and deliciously fruity, with intense flavors of juicy ripe strawberries and cherries: a burst of red fruits

Glass \$38.95 / Bottle \$110

ENTRÉES

APPETIZERS

Steak Tartare au Couteau*	\$15
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Hand Cut Beef Tenderloin, Traditional Garnish, Grilled Baguette

Escargots à la Bourguignonne	\$12
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Herbed Garlic Butter

Pétoncles Dubarry, Huile de Truffe*	\$12
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Pan Seared Bay Scallops, Cauliflower Velouté, Truffle Oil

SOUPES ET SALADES

SOUPS AND SALADS

Soupe à l’Oignon Gratinée	\$9
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Baked Onion Soup, Beef Consommé, Gruyère Cheese, Croutons

Soupe aux Quatre Champignons	\$9
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Cream of Mushroom Soup

Roulade de Crabe et Saumon Fumé	\$16
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Jumbo Lump Crab Salad and Smoked Salmon Roulade,
Horseradish, Citrus Sauce

Cromesquis de Chèvre	\$12
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Goat Cheese Croquettes, Beets, Granny Smith Apple,
Arugula, Rosemary infused Honey

Salade d’Endive	\$12
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Belgian Endive Salad, Roquefort Cheese, Toasted Walnuts

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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.

LE BISTRO

LES PLATS PRINCIPAUX

VIANDES

MEATS

Filet de Boeuf Rossini* **\$45**

Beef Tenderloin, Foie Gras, Fondant Potato, Mushrooms, Périgord Sauce

Côte de Veau Rôti* **\$42**

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

Carré d'Agneau Rôti et Souris d'Agneau **\$42**

aux Saveurs Marocaines*

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

VOLAILLES

POULTRY

Filet de Canette Rôti* **\$29**

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

Coq Au Vin **\$26**

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

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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

Fruits de Mer* **\$35**
Butter - Roasted Jumbo Shrimp and Scallops, Little Neck Clams,
Celery Root Puree, Asparagus, Saffron Sauce

Filet de Loup de Mer* **\$32**
Mediterranean Sea Bass, Black Olive Tapenade,
Crushed Lemon Potatoes, Artichoke, Tomato Confit, Zucchini, Pesto

VÉGÉTARIEN VEGETARIAN

Napoléon de Légumes **\$24**
Napoléon of Portobello Mushrooms and Vegetables,
Puff Pastry, Goat Cheese, Red Pepper, Sweet Potato Beurre Blanc Sauce

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PÂTISSERIES

DESSERTS

Fraisier	\$9
Strawberries with Diplomat Cream and Pistachio - Almond Sponge Cake	
Marquise au Chocolat	\$9
70% Dark Chocolate Cremeux, Rice Crunch, Chambord Raspberry Sauce	
Marrons et Clémentines	\$9
Chestnut Bavarian Cream, Citrus Filling, Sablés Crunch	
Poire Belle - Hélène	\$9
Fortified Wine Poached Pear with Spices, Vanilla Ice Cream and Warm Chocolate Sauce	
Île Flottante	\$9
Airy Meringue Pillow Floating in Vanilla Crème Anglaise, Raspberry Coulis	
Assiette de Fromage	\$10
Cheese Selection of Camembert, Goat Cheese, Roquefort, Muenster	
Crèmes Glacées et Sorbets	\$6
Assorted Ice Cream Flavors Vanilla, Chocolate, Strawberry and Lemon Sorbet	



CAFÉ

COFFEE

Espresso Single	\$2.45
Espresso Double	\$2.95
Cappuccino	\$3.95
Caffé Latte	\$3.95

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DIGESTIF

AFTER DINNER DRINKS

BRANDIES, COGNACS AND PORTS

Clés Des Ducs Armagnac VSOP	\$20
Hidalgo Reserva 12 Yr Brandy	\$10
Courvoisier VS Cognac	\$15
Hennessy VS Cognac	\$17
Remy Martin 1738 Cognac	\$23
Ramos Pinto Collectors Reserva Port	\$13
Dow’s “Quinta do Bomfim” Vintage Port	\$21

LIQUEURS

Bailey’s Original Irish Cream	\$13
Cointreau	\$13
Drambuie	\$13
Disaronno Amaretto	\$13
Kahlúa Original Liqueur	\$10
Grand Marnier	\$15

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