

# LE BISTRO

## FEATURED CHAMPAGNE

### ENTRÉES

APPETIZERS

### SOUPES ET SALADES

SOUPS AND SALADS

### VIANDES

MEATS

### VOLAILLES

POULTRY

### FRUITS DE MER

SEAFOOD

### VÉGÉTARIEN

VEGETARIAN

### PÂTISSERIES

DESSERTS

### CAFÉ

COFFEE

#### FEATURED CHAMPAGNE

#### **Veuve Clicquot BRUT "Yellow Label"**

CHAMPAGNE, FRANCE

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

Bottle \$139

#### ENTRÉES

APPETIZERS

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

Hand Cut Beef Tenderloin, 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, Mushroom Cream Sauce, Pilaf Rice (\$25 Dining Package Supplement)

**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

**Marquise au Chocolat** \$12

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

**Poire Belle-Hélène** \$12

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

**Île Flottante** \$12

Airy Meringues Pillow Floating in Vanilla Crème Anglaise, Raspberry Coulis

**Crèmes Glacées et Sorbets** \$9

Assorted Ice Cream Flavors: Vanilla, Chocolate, Strawberry or Lemon Sorbet



#### CAFÉ

COFFEE

**ESPRESSO SINGLE** \$3.25

**ESPRESSO DOUBLE** \$3.65

**CAPPUCCINO** \$4.45

**CAFFÉ LATTE** \$4.45

If you have any type of food allergy, please advise your server before ordering. 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. Prices are subject to change. A 20% Gratuity, Beverage and Specialty service charge will be added to your check. Your check may reflect an additional tax for certain ports or itineraries.