

# 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.*