

# LE BISTRO

## *Entrées, Soupes et Salades*

## *Les Plats Principaux*

## *Pâtisseries*

## *Entrées, Soupes et Salades*

APPETIZERS, SOUPS & SALADS

### STEAK TARTARE AU COUTEAU\*

*Hand-Cut Beef, Traditional Garnish, Grilled Baguette*

19

### ESCARGOTS À LA BOURGUIGNONNE

*Herbed Garlic Butter*

16

### SOUPE À L'OIGNON GRATINÉE

*Baked Onion Soup, Beef Consommé, Gruyère Cheese, Croutons*

9

### SOUPE AUX QUATRE CHAMPIGNONS

*Cream of Mushroom Soup*

9

### CROMESQUIS DE CHÈVRE

*Goat Cheese Croquettes, Beets, Granny Smith Apple,*

*Arugula, Rosemary Infused Honey*

14

### SALADE D'ENDIVE

*Belgian Endive Salad, Roquefort Cheese, Toasted Walnuts*

14

## *Les Plats Principaux*

MAIN COURSES

### FILET DE BŒUF\*

*Beef Tenderloin, Fondant Potato,*

*Mushrooms, Périgord Sauce*

49

### CÔTE DE PORC RÔTI\*

*Roasted Pork Chop, Green Peppercorn Sauce,*

*Twice-Fried Potato, Seasonal Vegetables*

35

### CARRÉ D'AGNEAU RÔTI ET SOURIS D'AGNEAU

*AUX SAVEURS MAROCAINES\**

*Braised Shank and Roasted Lamb Chop, Moroccan Spices,*

*Dried Fruits, Sweet Potatoes, Cilantro*

46

### COQ AU VIN

*Red Wine Braised Chicken, Mushrooms,*

*Potatoes, Pearl Onions, Bacon*

29

### SOLE GRENOBLOISE\*

*Sautéed Dover Sole, Lemon-Caper Butter, Croutons, Château Potatoes*

45

### FILET DE LOUP DE MER\*

*Mediterranean Sea Bass, Black Olive Tapenade,*

*Crushed Lemon Potatoes, Artichoke, Tomato Confit, Zucchini, Pesto*

39

### HOMARD THERMIDOR

*Lobster Thermidor, Mushroom Cream Sauce, Pilaf Rice*

(\$25 DINING PACKAGE SUPPLEMENT)

49

### NAPOLÉON DE LÉGUMES

*Napoléon of Portobello Mushrooms and Vegetable Puff Pastry,*

*Goat Cheese, Red Pepper, Sweet Potato, Beurre Blanc Sauce*

27

## *Pâtisseries*

DESSERTS

### FRAISIER

*Strawberries with Diplomat Cream and Pistachio-Almond Sponge Cake*

12

### MARQUISE AU CHOCOLAT

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

12

### POIRE BELLE-HÉLÈNE

*Fortified Wine Poached Pear with Spices,*

*Vanilla Ice Cream and Warm Chocolate Sauce*

12

### ÎLE FLOTTANTE

*Airy Meringue Pillow floating in Vanilla Crème Anglaise, Raspberry Coulis*

12

### ASSIETTE DE FROMAGE

*Cheese Selection of Camembert, Goat Cheese, Roquefort, Muenster*

13

### CRÈMES GLACÉES ET SORBETS

*Assorted Ice Cream Flavors*

*Vanilla, Chocolate, Strawberry and Lemon Sorbet*

9

*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.*