

LE BISTRO

FEATURED CHAMPAGNE

Veuve Clicquot BRUT "Yellow Label"

CHAMPAGNE, FRANCE

Smooth textured, aromas and flavors of apricot, peach, vanilla, pastry and spice
Glass \$29 / Bottle \$120

Veuve Clicquot BRUT ROSÉ

CHAMPAGNE, FRANCE

Full bodied and deliciously fruity, with intense flavors of juicy ripe strawberries, cherries and a burst of red fruits
Bottle \$130

ENTRÉES

APPETIZERS

Steak Tartare au Couteau*

Hand-Cut Beef, Traditional Garnish, Grilled Baguette

\$19

Escargots à la Bourguignonne

Herbed Garlic Butter

\$16

Pétoncles Dubarry, Huile de Truffe*

Pan Seared Bay Scallops, Cauliflower Velouté, Truffle Oil

\$16

SOUPES ET SALADES

SOUPS AND SALADS

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

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.

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LES PLATS PRINCIPAUX

VIANDES

MEATS

Filet de Bœuf 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 Onions, Bacon

FRUITS DE MER

SEAFOOD

Sole Grenobloise* \$45

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

Filet de Loup de Mer* \$39

Mediterranean Sea Bass, Black Olive Tapenade, Crushed Lemon Potatoes,
Artichoke, Tomato Confit, Zucchini, Pesto

Homard Thermidor \$49

Lobster Thermidor, Mushroom Cream Sauce, Pilaf Rice
((\$25 Dining Package Supplement)

VÉGÉTARIEN

VEGETARIAN

Napoléon De Légumes \$27

Napoléon of Portobello Mushrooms and Vegetable Puff Pastry, Goat Cheese,
Red Pepper, Sweet Potato, Beurre Blanc Sauce

*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.

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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
Marrons et Clémentines Chestnut Bavarian Cream, Citrus Filling, Sablés Crunch	\$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

CAFÉ

COFFEE



Espresso Single	\$3.25
Espresso Double	\$3.65
Cappuccino	\$4.45
Caffé Latte	\$4.45
Buena Vista Style Irish Coffee Jameson Irish Whiskey, Piping Hot Coffee, Dash of Sugar, Heavy Cream	\$10

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DIGESTIF

AFTER DINNER DRINKS

BRANDIES, COGNACS AND PORTS

Hidalgo Reserva 12 Yr Brandy	\$12
Godet VS Classique Cognac	\$15
Hennessy VS Cognac	\$20
Ramos Pinto Collectors Reserva Port	\$15
Dow's "Quinta do Bomfim" Vintage Port	\$25

LIQUEURS

Bailey's Original Irish Cream	\$17
Cointreau	\$17
Drambuie	\$15
Disaronno Amaretto	\$15
Kahlúa Original Liqueur	\$12
Grand Marnier	\$17

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