

# LE BISTRO

## Entrées

## Soupes et Salades

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## Viandes

## Volailles

## Fruits de Mer

## Végétariem

## Pâtisseries

## Entrées

APPETIZERS

STEAK TARTARE AU COUTEAU* .....	19
<i>hand-cut beef, traditional garnish, grilled baguette</i>	
ESCARGOTS À LA BOURGUIGNONNE.....	16
<i>herbed garlic butter</i>	
PÉTONCLES DUBARRY, HUILE DE TRUFFE* .....	16
<i>pan seared bay scallops, cauliflower velouté, truffle oil</i>	

## Soupes et Salades

SOUPS  
& SALADS

SOUPE À L'OIGNON GRATINÉE.....	9
<i>baked onion soup, beef consommé, gruyère cheese, croutons</i>	
SOUPE AUX QUATRE CHAMPIGNONS.....	9
<i>cream of mushroom soup</i>	
CROMESQUIS DE CHÈVRE.....	14
<i>goat cheese croquettes, beets, granny smith apple, arugula, rosemary infused honey</i>	
SALADE D'ENDIVE.....	14
<i>belgian endive salad, roquefort cheese, toasted walnuts</i>	

## Viandes

MEATS

FILET DE BOEUF ROSSINI* .....	49
<i>beef tenderloin, foie gras, fondant potato, mushrooms, périgord sauce</i>	
	(€10 dining package supplement)
CÔTE DE PORC RÔTI* .....	35
<i>roasted pork chop, green peppercorn sauce, twice-fried potato, seasonal vegetables</i>	
CARRÉ D'AGNEAU RÔTI ET SOURIS D'AGNEAU AUX SAVEURS MAROCAINES*.....	46
<i>braised shank and roasted lamb chop, moroccan spices, dried fruits, sweet potatoes, cilantro</i>	

## Volailles

POULTRY

FILET DE CANETTE RÔTI* .....	35
<i>roasted maple leaf duck breast, glazed carrots, sweet peas, mashed potatoes, orange sauce</i>	
COQ AU VIN.....	29
<i>red wine braised chicken, mushrooms, potatoes, pearl onions, bacon</i>	

## Fruits de Mer

SEAFOOD

SOLE GRENOBLOISE*.....	45
<i>sautéed dover sole, lemon-caper butter, croutons, chateau potatoes</i>	
FILET DE LOUP DE MER*.....	39
<i>mediterranean sea bass, black olive tapenade, crushed lemon potatoes, artichoke, tomato confit, zucchini, pesto</i>	
HOMARD THERMIDOR.....	49
<i>lobster thermidor, mushroom cream sauce, pilaf rice</i>	
	(€25 dining package supplement)

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## Végétarien

VEGETARIAN

NAPOLEON DE LÉGUMES.....	27
<i>napoléon of portobello mushrooms and vegetable puff pastry, goat cheese, red pepper, sweet potato, beurre blanc sauce</i>	

## Pâtisseries

DESSERTS

FRAISIER.....	12
<i>strawberries with diplomat cream and pistachio-almond sponge cake</i>	
MARQUISE AU CHOCOLAT .....	12
<i>70% dark chocolate cremeux, rice crunch, chambord raspberry sauce</i>	
MARRONS ET CLÉMENTINES.....	12
<i>chestnut bavarian cream, citrus filling, sablés crunch</i>	
POIRE BELLE-HÉLÈNE.....	12
<i>fortified wine poached pear with spices, vanilla ice cream and warm chocolate sauce</i>	
ÎLE FLOTTANTE.....	12
<i>airy meringues pillow floating in vanilla crème anglaise, raspberry coulis</i>	
ASSIETTE DE FROMAGE.....	13
<i>cheese selection of camembert, goat cheese, roquefort, muenster</i>	
CRÈMES GLACÉES ET SORBETS.....	9
<i>assorted ice cream flavors: vanilla, chocolate, strawberry and lemon sorbet</i>	

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.