

# LE BISTRO

---

## DESSERTS

---

### PROFITEROLES

Choux Pastry Filled with Vanilla Ice Cream and Topped with  
Chocolate Sauce  
\$3.99

### TARTE TATIN

Warm Apple Tartlet with Vanilla Ice Cream  
\$3.99

### FONDUE AU CHOCOLATE

Chocolate Fondue for Two with Fresh Fruit  
and Choux Pastry for Dipping  
\$5.99

### NAPOLÉON À LA NOISETTE

Hazelnut Napoléon of Flourless Chocolate Cake, Praline Crunch  
and Gianduja Cream  
\$4.99

### CRÈME BRÛLÉE

Vanilla Crème Brûlée with Sablé Cookie and Berry Basket  
\$3.99

Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to change.  
An 18% 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.

# LE BISTRO

---

## DIGESTIFS

---

### PORT WINE

SANDEMAN  
FOUNDERS RESERVE  
\$9.95

### LIQUEURS

B&B  
\$8.75

BAILEYS  
IRISH CREAM  
\$8.75

CHAMBORD  
\$8.75

COINTREAU  
\$8.75

DISARONNO  
\$8.75

DRAMBUIE  
\$8.75

GRAND MARNIER  
\$8.75

KAHLÚA  
\$8.75

### COGNACS

HENNESSY VS  
\$8.75

COURVOISIER VSOP  
\$9.95

RÉMY MARTIN VSOP  
\$9.95

RÉMY MARTIN CELLAR 28  
\$16.95

Your check may reflect an additional tax for certain ports or itineraries.  
An 18% Gratuity, Beverage and Specialty service charge will be added to your check. Prices are subject to change.  
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.