

## Les Plats Froids - Cold Appetizers

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 Lobster and Scallop Martini  
Cauliflower Mousseine

Hearts of Boston Lettuce  
Fresh Vegetable Ribbons, Black Truffles, Champagne Vinaigrette

Chilled Poached Atlantic Halibut  
Cucumber Jacket, Salmon Caviar, Roasted Red Pepper Coulis

## Les Plats Chauds - Warm Appetizers

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 Escargots Bourguignonne  
Garlic Butter

Warm Goat Cheese Tart  
Caramelized Onions

Moules Marinière  
Steamed Black Mussels, Sauvignon Blanc Wine Sauce

## Les Potages - Soups

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 Onion Soup au Gratin  
Cheese and Brandy

Cream of Mushroom  
Crusty Sourdough Loaf

Watercress Velouté  
Frog Legs, Garlic Fricassée

## C'est magnifique.

*Cover Charge Applies*

## Les Viandes, Poissons et Volailles - Meats, Seafood and Poultry

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Grilled Fillet of Turbot  
Truffle Leek Confit, Parisienne Potatoes, Beurre Blanc Sauce

Fillet of Atlantic Salmon in Shrimp Crust  
Sautéed Belgian Endive and Leaf Spinach, Choron Sauce

Mediterranean Fish Soup - Bouillabaisse Style  
Sea Scallops, Snapper, Halibut, Saffron-herod Broth, Rouille Sauce

Braised Short Rib and Grilled Beef Tenderloin  
Bed of Celery and Snow Peas, Port Wine Glace


Canard à l'Orange  
Roasted Duck Flambéed with Grand Marnier Liqueur,  
Dauphine Potatoes, Vegetables, Artichoke Heart  
Prepared Tableside

 Supreme of Corn-Fed Chicken aux Morilles  
Stuffed Chicken Breast on Fricassée of Patti-pan Squash  
and Artichoke, Foie Gras, Stuffed Morel Mushrooms

## Desserts

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Crème Brûlée  
French Browned Custard and Petite Cookies

 Chocolate Mousse  
Gingered Orange Salad

Apple Tart Tatin à la Mode  
Vanilla Ice Cream, Cinnamon Whipped Cream

Le Bistro Cheese Trolley  
Selection of Domestic and International Cheeses

 - An "R" Girl fave. Give it a try.

*If you have any type of food allergy, please advise your server before ordering.*

## Chef's Tasting Menu for Two

The following dishes were especially designed to enhance your dining experience.

**Terrine de Foie Gras**  
Fig and Port Wine Chutney

**Traditional French Onion Soup**  
Flavored with Cognac and Thyme. Baked with Gruyère Cheese

**Châteaubriand**  
Center Cut Tenderloin of Beef Carved Tableside with Chateau Potatoes, Sautéed Mushrooms, Bouquetière of Vegetables, Bordelaise and Béarnaise Sauce

or

**Lamb Rack Dijonaise**  
Finest Australian Lamb Rack, Herbs and Garlic Crust, Dauphinoise Potatoes, Haricots Verts, Tomatoes Provençal, Rosemary Glace

**Le Bistro Soufflé**  
Bittersweet Dark Chocolate, Grand Marnier Sauce Anglaise

*Requires additional \$10 per person above the normal Cover Charge*

# G

NORWEGIAN GEM  
INAUGURAL SEASON



## Le Bistro French Restaurant

Feel like it's a high heels and French champagne kind of night? Then this is the place for you.

Try something new, something chic, something deliciously *raffiné*. And there's a don't-hold-back dessert menu, too.

## Le Bistro French Restaurant

SOUVENIR MENU

NCL

NORWEGIAN CRUISE LINE  
FREESTYLE CRUISING

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