

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

CRÈME BRÛLÉE

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

NAPOLÉON À LA NOISETTE

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

FONDUE AU CHOCOLATE

Chocolate Fondue for Two with
Fresh Fruit and
Choux Pastry for Dipping
\$8.99

ASSIETTE DE FROMAGE

Cheese Sélection Camembert, Goat,
Roquefort, Muenster
\$4.99

CRÈME GLACÉS

Assorted Ice Cream Flavors
Choice of:
Vanilla
Chocolate
Strawberry
Lemon Sorbet
\$3.99

DIGESTIFS



PORT WINE

SANDEMAN
FOUNDERS RESERVE
\$10.95

LIQUEURS

B&B
\$9.50

BAILEYS
IRISH CREAM
\$9.50

CHAMBORD
\$9.50

COINTREAU
\$9.50

DISARONNO
\$9.50

DRAMBUIE
\$9.50

GRAND MARNIER
\$9.50

KAHLÚA
\$9.50



COGNACS

HENNESSY VS
\$9.50

COURVOISIER VSOP
\$10.95

RÉMY MARTIN
CELLAR 16
\$10.95

RÉMY MARTIN
CELLAR 28
\$19.95

Your check may reflect an additional tax in certain ports or itineraries. 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.