

# Le BISTRO

## ENTRÉE, SOUPE ET SALADE—APPETIZERS, SOUPS AND SALADS

### • LES QUATRE CORNETS

Four Savory Filled Cones—Salad Provençal;  
Duck Confit; Pear, Blue Cheese and Walnut Medley;  
Smoked Chicken Salad

### • ASPERGES GRILLÉES

Grilled Asparagus, Shiitake Mushrooms,  
Orange Hollandaise

### GRATINÉ A L'OIGNON

Onion Soup Gratiné, Gruyere Cheese, Brandy

### ESCARGOT BOURGUIGNONNE

Escargots, Garlic Herb Butter

### • \*SALADE GOURMANDE

Salad of Frisée, Endive, Smoked Duck and Walnuts,  
Champagne Vinaigrette

### • SOUPE AUX QUATRE CHAMPIGNONS

Cream of Four Mushroom Soup

### MOULES POULETTE AU PERNOD

Steamed Mussels, Pernod, Parsley, Cream

### COQUILLES ST. JACQUES PROVENCAL

Seared Scallops, Eggplant, Tomato, Pine Nuts,  
Olive Oil

## LES VIANDES, POISSONS ET VOLAILLES—MEATS, SEAFOOD AND POULTRY

### \*FILET D'ESPADON

Grilled Swordfish Loin, Braised Lentils,  
Ginger Garlic Butter

### • \*FILET DE SAUMON D'ATLANTIC

Fillet of Atlantic Salmon, Swiss Chard,  
Morel Mushroom, Cream Sauce

### BOUILLABAISSE, SOUPE DE

POISSONS MEDITERRANÉE  
Mediterranean Fish Soup "Bouillabaisse Style"  
Scallops, Snapper, Shrimp, Tomato,  
Saffron and Pernod Broth, Rouille Dip

### • COQ AU VIN

Burgundy Chicken, Mushrooms, Pearl Onions, Bacon

### • \*FILET DE PORC AU ROMARIN

Rosemary Roasted Pork Tenderloin, Glazed Apples,  
Calvados Cream

### • DUO DE CANARD

Breast of Duck and Duck Confit, Parisienne Potatoes,  
French Beans, Madeira Sauce

### \*FILET DE BOEUF GRILLÉ

Grilled Beef Tenderloin, Portobello Mushrooms,  
Roquefort Cheese Potato Gratin,  
Green Peppercorn Sauce

### \*CARRE D'AGNEAU ROTIS

Roast Rack of Lamb, Artichokes, Blistered Tomatoes,  
Zucchini, Green Olive Sauce

### NAPOLEON DE LEGUMES

Napoleon of Vegetables and Portobello Mushrooms  
in Puff Pastry, Goat Cheese, Red Pepper,  
Sweet Potato Butter Sauce

• CHEF'S SPECIALTIES

Le  
BISTRO

SIGNATURE DRINKS

CHAMPAGNE COCKTAILS

**FRENCH 75**  
BOMBAY SAPPHIRE, LEMON JUICE, SUGAR SYRUP, SPARKLING WINE \$ 8.75

**KIR ROYALE**  
CRÈME DE CASSIS, SPARKLING WINE \$ 8.25

POPULAR COCKTAILS

**FRENCH KISS**  
SVEDKA VODKA, CHAMBORD, GRAND MARNIER, PINEAPPLE JUICE \$ 9.75

**CLASSIC SIDE CAR**  
COURVOISIER V.S., COINTREAU, SUGAR SYRUP, LEMON JUICE, SUGAR RIM \$ 8.75

BISTRO SPECIAUX—BISTRO SPECIALS

FRUITS DE MER  
Lobster, Shrimp, Scallops and Fennel in Puff Pastry,  
Vermouth and Chive Cream

HOMARD ROTIS AUX BEURRE  
Butter Roasted Lobster Tail, Artichokes,  
Chateau Potatoes

\*COTE DE BOEUF POUR DEUX  
32 oz Premium Black Angus Rib Eye Steak for Two,  
Sautéed Wild Mushrooms,  
Fresh Seasonal Vegetable, Bordelaise Sauce,  
Béarnaise Sauce. Carved Tableside

\$10 PER PERSON IN ADDITION TO COVER CHARGE

\$20 COVER CHARGE APPLIES

YOUR CHECK MAY REFLECT APPLICABLE VAT OR ADDITIONAL TAX FOR CERTAIN PORTS OR ITINERARIES.  
IF YOU HAVE ANY TYPE OF FOOD ALLERGY, PLEASE ADVISE YOUR SERVER BEFORE ORDERING.

\*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  
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PÂTISSERIE—DESSERTS

**VANILLA CRÈME BRULÉE**  
Berry Basket, Sablè Cookie

**CHOCOLATE NAPOLÉON**  
Flourless Chocolate Cake, Hazelnut Crunch, Gianduja Cream

**CLASSIC WARM APPLE TATIN**  
Caramelized Walnut Cream

**CARAMEL, VANILLA AND LEMON PROFITEROLES**

**CHOCOLATE FONDUE FOR TWO**  
Golden Pineapple, Bananas, Strawberries

**ASSORTED ICE CREAM FLAVORS**

**A SAMPLING OF CAMEMBERT, GOAT CHEESE,  
ROQUEFORT AND MUNSTER CHEESE**

DIGESTIF—AFTER DINNER DRINKS

Available by the glass. Please consult your Server for other premium brands.

**PORT WINES**  
\$6.75

**SANDEMANS  
FOUNDERS RESERVE**

**COGNACS**

**COURVOISIER, V.S.**  
\$6.25

**COURVOISIER, V.S.O.P.**  
\$6.75

**RÉMY MARTIN, V.S.O.P.**  
\$7.75

**RÉMY MARTIN, X.O.**  
\$15.00

**LIQUEURS**  
\$6.25

**AMARETTO DI SARONNO**

**B & B**

**BAILEY'S IRISH CREAM**

**CHAMBORD**

**COINTREAU**

**DRAMBUIE**

**GRAND MARNIER**

**KAHLÚA**

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MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

FLEET BISTRO DESSERT 1/12