



## Hors d'Oeuvres

### \* FRUITS DE MER (serves two)

King crab legs, langoustine, crab claws, jumbo shrimp, mussels, clams, oysters — 49

### \* TRIO OF SEAFOOD SALAD King crab meat, bay shrimp, tuna — 13

### HOT SMOKED SALMON cucumber-apple tzatziki — 8

### MARINATED LOBSTER micro lettuce, lemon olive oil, grapefruit segments, potato confit — 16

### CLASSIC BAKED ESCARGOTS garlic, parsley, Pernod butter — 7

### \* FOIE GRAS DE CANARD AU CASSIS duck liver, cassis, crusty brioche — 14

### \* PRIME BEEF STEAK TARTARE prepared in the classic style — 9

### FRENCH ONION SOUP Gruyère cheese — 8

### \* TUNA SALADE NIÇOISE tomato, Mediterranean olives, potatoes, green beans, red onions — 10

### FRIED CALAMARI PERSILLADE roasted garlic mayonnaise — 6

### \* TRADITIONAL CURED SMOKED SCOTTISH SALMON blinis, sour cream, chives — 8



## Les Accompagnements

CAULIFLOWER PURÉE 🍴 — 3

HARICOTS VERTS 🍴 — 3

RATATOUILLE 🍴 — 3

POMMES FRITES 🍴 — 3

POMMES PURÉE 🍴 — 3



## Les Plats



### \* GRILLED SHRIMP PROVENÇALE saffron rice pilaf — 20

### BOUILLABAISSE MARSEILLAISE red mullet, lobster claw, sole, shrimp, snapper, clams, mussels, tomatoes, saffron, potato, fennel, orange zest, baguette and rouille — 19

### CLAMS AU BEURRE Pouilly Fuissé, garlic, sausage Toulouse, cream — 19

### \* GRILLED SEAFOOD PLATTER scallops, jumbo shrimp, salmon — 24

### WHOLE DOVER SOLE MEUNIÈRE butter, parsley — 25

### 12OZ BROILED MAINE LOBSTER TAIL brown lemon butter — 32

## Poisson du Jour

### \* FRESH FISH SERVED YOUR WAY prepared grilled, steamed or pan fried — Market Price

served with your choice of house-made sauce:  
tapenade, sauce vierge, tartare sauce,  
lemon butter, basil-walnut pesto, or green tomato salsa



### \* STEAK FRITES broiled tenderloin steak, pepper sauce, crispy onions — 19

### \* WHOLE RACK OF LAMB pommery mustard brioche crust, potato vegetable gratin, rosemary jus — 24

### \* DUCK À L'ORANGE (serves two) braised cipolini onions, rissole potatoes, petite legumes, orange glace — 32

### SOUFFLÉ AU FROMAGE 🍴 double baked goat cheese soufflé, mixed salad — 16



## Plats du Jour

Monday

### DUCK CASSOULET duck confit, roasted duck breast, pork and garlic sausage braised with cannellini beans — 19

Tuesday

### COQ AU VIN chicken, red wine sauce, root vegetables, mushrooms, smoked bacon, roasted celeriac purée — 18

Wednesday

### DAUBE DE BOEUF braised beef, vegetables, red wine sauce, herbed polenta — 18

Thursday

### \* RACK DE VEAU mélange of vegetables, veal jus — 20

Friday

### COQUILLES ST. JACQUES parsnip purée, asparagus, sun-dried tomato — 20

Saturday

### SOURIS D'AGNEAU BRAISÉE braised lamb shank, cannellini beans — 18

Sunday

### \* SALT CRUST BAKED BRANZINO sea bass, herbes de Provence, tarragon beurre-fondue — 26



## Desserts

### APPLE TARTE TATIN cinnamon gelato — 4

### RUDI'S FACE TO FACE CHOCOLATE fruit creation — 4

### PROFITEROLES hot chocolate sauce, Chantilly cream — 4

### CRÊPES SUZETTE vanilla gelato — 4

### SALZBURGER NOCKERL Austrian-style berry soufflé — 4

### ARTISANAL FRENCH CHEESES dried fruits, nuts, artisan crackers — 7

## CAFÉ

solo espresso ..... 2.50  
doppio espresso ..... 3.25  
cappucino ..... 3.50



\* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.  
Your check may reflect an additional tax for certain ports or itineraries. Prices subject to change.

## Aperitif

Suggestion de notre Mixologue

### POUSSE RAPIÈRE

Pousse Rapière Armagnac liqueur,  
Vin Sauvage, Traditional Method  
8.95

Aperol.....	7.00
Campari.....	7.00
Dubonnet Rouge.....	6.50
Lillet Blanc.....	6.50
Pernod.....	6.75
Noilly Prat Vermouth.....	6.50

## COGNAC

Calvados.....	6.75
Courvoisier VS.....	8.00
Courvoisier VSOP.....	9.00
Hennessy VS.....	8.50
Armagnac.....	9.50
Courvoisier Napoleon.....	11.50
Rémy Martin VSOP.....	11.50
Rémy Martin XO.....	19.00
Rémy Martin Louis XIII.....	105

## LIQUEUR

DOM Benedictine.....	6.95
Chambord.....	6.75
Cointreau.....	7.25
Grand Marnier.....	7.50
Grand Marnier Centenaire.....	12.00
St. Germain Elderflower.....	6.75

## BIERE

La Trappe Double.....	7.95
La Trappe Triple.....	7.95
Duvel.....	7.95
Leffe Tripel.....	7.95
Lindemans Framboise.....	7.95

## Les CHAMPAGNES



### ET VINS MOUSSEUX

#### JS90\* VEUVE CLICQUOT BRUT, CHAMPAGNE

bright, crisp and has attractive fresh lemon and  
peach-fruit flavors with pastry notes and pithy lemon  
**5oz 18 | bottle 89**

#### LE GRAND COURTAGE BRUT ROSÉ, PROVENCE

flavors of fresh strawberry and raspberry combine with  
notes of lilac and violets, delicate balance of dryness and  
acidity lingers with flavors of red fruit  
**5oz 13 | bottle 49**

#### JS90\* TAITTINGER PRESTIGE ROSÉ, CHAMPAGNE

well balanced rich berry fruits, background spices, with  
strawberry and wild-cherry flavors  
**bottle 105**

#### JS90\* 2008 LOUIS ROEDERER CRISTAL BRUT, CHAMPAGNE

balanced dried mangos and lemons, full body,  
dried fruit with a pretty, tangy finish  
**bottle 349**

#### JS90\* DOM PÉRIGNON, CHAMPAGNE

sliced-apple and mango character with a creamy texture  
**bottle 199**

#### JS90\* RUINART BLANC DE BLANC, CHAMPAGNE

aromas of lemons, grapefruit, honey, fresh floral notes,  
stone fruits and toasty autolysis, with a palate of peach  
custard and lemon crème brûlée  
**bottle 149**

## Les ROUGES

#### JS90\* JOSEPH DROUHIN VOSNE- ROMANÉE, BURGUNDY

wild cherry, nutmeg, camphor wood and leather  
with a balance between tannin and acidity  
**bottle 199**

#### JS90\* CARRUADES DE LAFITE ROTHSCHILD PAUILLAC, BORDEAUX

blackberries, dried mushrooms, blackcurrants, notes of salt  
and minerals, full-bodied, intense and lively finish  
**bottle 215**

#### CHÂTEAU DES TROIS TOURS, BORDEAUX

aromas of lightly caramelised red fruit, cherry and  
blackcurrant, with a subtle palate and voluminous tannins  
**5oz 11 | 9oz 17 | bottle 43**

#### JS90\* CAMILLE DE LABRIE, BOURDEAUX

black olive, chocolate and plum undertones, medium to full  
body, round and soft tannins and a juicy finish  
**5oz 13 | 9oz 19 | bottle 49**

#### JS90\* CLARENDELLE ROUGE INSPIRED BY HAUT-BRION, BORDEAUX

soft bouquet of liquorice and blackcurrant, velvety texture,  
refined balance of high-quality tannins  
**bottle 57**

#### CHÂTEAU DU TRIGNON, CÔTES DU RHÔNE

hints of minerality, blueberry and blackberry,  
velvet tannins, brisk acidic backbone  
**bottle 49**

## Les ROSÉS

#### JS90\* DOMAINE D'ESCLANS WHISPERING ANGEL, CÔTES DE PROVENCE

lilacs, rose, strawberry, and peach with a medium body  
and a palate of fruit and acidity which is bright and lively  
**bottle 45**

#### JS90\* DOMAINE OTT, CÔTES DE PROVENCE

refined and beautiful with sliced apples, lemon rind and  
white peaches, medium body, bright acidity  
**bottle 75**

#### DOMAINE HOUCHART "SAINTE VICTOIRE," CÔTES DE PROVENCE

ripe fruit gives a full-bodied style with both acidity  
and a spicy, peppery character  
**5oz 11 | 9oz 17 | bottle 43**

#### JS90\* MIRAVAL, CÔTES DE PROVENCE

dried citrus, white pepper and pomegranate, full body,  
refreshing acidity  
**5oz 16 | 9oz 25 | bottle 83**



## Les BLANCS

#### LABOURÉ-ROI CHABLIS PREMIÈRE CRU, BURGUNDY

notes of peach, lemon and honey with bright acidity  
and hints of flint  
**5oz 17 | 9oz 30 | bottle 75**

#### JS90\* PASCAL JOLIVET SANCERRE SAUVAGE, LOIRE VALLEY

deep and rich white with dried-pear and apple character  
in addition to a subtle flint undertone, full-bodied and dry  
**5oz 19 | 9oz 31 | bottle 79**

#### DOMAINE LES SALICES CHARDONNAY, PAYS D'OC

lightly oaked Chardonnay with hints of honey and apple  
**bottle 59**

#### JS90\* LOUIS LATOUR POUILLY-FUISSÉ, BURGUNDY

firm and fruity, fresh and minerally with hints of salt  
and chalk, medium body and notes of lemon and mango  
**bottle 63**

JS90\* All wines have consistently scored 90 points or  
above in recent vintages from James Suckling.

An \$18 corkage fee applies to all wines consumed which  
are not part of the Holland America Line selection.  
A 15% service charge will be automatically added to your  
bar and beverage purchases. Your check may reflect an  
additional tax for certain ports or itineraries.  
Prices subject to change.