

For reservations during the day

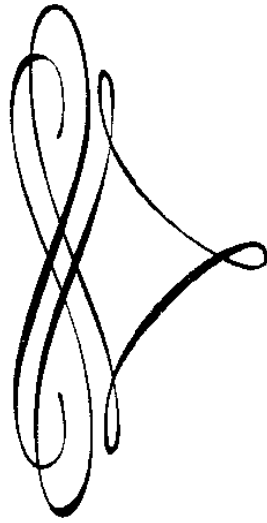
- Call 6767 -

Or

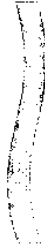
Talk to your Maitre d' after 5:30pm.

*Come and enjoy the relaxing atmosphere,  
and celebrate your special moments!*

Bon Appetit!



NORWEGIAN  
CRUISE LINE



M/S NORWEGIAN STAR

Le Bistro



*Come and enjoy  
the Romantic Atmosphere  
of our upscale and elegant  
French Restaurant.*

*Course by course  
you will experience an  
unforgettable Culinary Degustation.*

*With a palette of traditional  
and modern  
French and Mediterranean flavors,  
the Chef will take you  
on a journey to France.*



- Appetizers -

**Norwegian Seafood Timbale**  
*Smoked Salmon with Arocado, Shrimp and Scallops Filling on Dill and Chervil Cream Sauce*

**Warm, Green Asparagus**  
*with Hollandaise Sauce*

**French Escargots in Garlic Butter**  
*Braised in Fresh Herbs and Vegetables Brunaise, Oven-Baked with Le Bâton Garlic Butter*

- Soups -

**Traditional French Onion Soup**  
*Baked with a Gruyère-Parmesan Cheese Croûton*

**Cream of Forest Mushroom**  
*Served in a Crispy Sour Dough Loaf*

**Beef Consommé with Julienne of Vegetables en Croûte**  
*Served with a Golden Peary Dough*

- Salads -

**"Niçoise Style" Seared Yellow-Fin Tuna**  
*with Green Beans, Red Bliss Potatoes, Boiled Egg and Roma Tomatoes*

**Spinach Salad with Warm Goats Cheese Crouton**  
*Crispy Onion Rings and Pine Nuts, Sun-Dried Tomato Vinaigrette*

**Caesar Salad**  
*Romaine Lettuce and all the Classical Ingredients Tossed Tableside*

- Entrées -

**Filet Mignon**  
*Rossini Style with Uni Gras and Truffled Veal Jus*  
**Merlot, Meridian, California, USA**  
*Glass: \$5.75 Bottle: \$26.00*

or  
*Béarnaise Burgundy on a Red Wine Jus*  
**Château Le Bourdieu, Medoc, Bordeaux, France**  
*Glass: \$6.00 Bottle: \$28.00*

**Salmon à L' Oseille**  
*Salmon Fillet in Sorrel Cream Sauce*  
**Sauvignon Blanc, Fetzer "Echo Ridge", California, USA**  
*Glass: \$4.95 Bottle: \$22.00*

**Steamed Chicken Breast filled with a Tiger Prawn Mousse**  
*on a Bed of Wild Rice, Cognae-Thyme Beurre Blanc*  
**Chablis, Antonin Rodet, Burgundy, France**  
*Glass: \$5.75 Bottle: \$26.00*

**Mille-Feuille of Seabass with Tomato Concassé and Mushroom Duxelles**  
*Oven-Crisped with a Chardonney Mouseline, Parsley Potatoes*  
**Chardonnay, Cuvaision, Napa Valley-Carneros, California, USA**  
*Glass: \$6.75 Bottle: \$32.00*

**Vegetarian Four Seasons**  
*Gratin Dauphinoise in Baked Potato, Sautéed Mushrooms in Grilled Tomato, Creamy Spinach in Roasted Onion and Kalamansi in Courgette*  
**Gewürztraminer, Dopff & Irtion, Alsace, France**  
*Glass: \$5.75 Bottle: \$26.00*

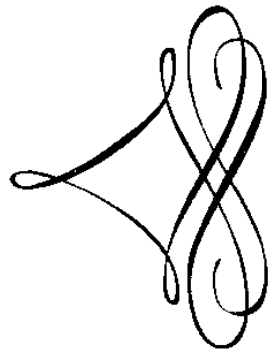
- Desserts -

**Trolley du Jour**  
*Our Pastry Chef's Selection of Sweet Delights from the Trolley*

**Chocolate Fondue**  
*The House Specialty*  
**Muscat "Vin de Glacière", Bonny Doon, California, USA**  
*Glass: \$5.50*

**Today's Unique Flambé, Our Way**  
*Ask your Maître D' for his Creation of the Day*  
**Harvey's Bristol Cream**  
*Glass: \$4.50*

**Tart au Citron**  
*The Classical French Lemon Tart*  
**Sandemans Founders Reserve**  
*Glass: \$4.50*



Cover Charge US \$12.50 per Person

- Items Subject to Change -

