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Appetizers

*** FRUITS DE MER** **GF**
serves two

langoustine, crab claws, jumbo shrimp, mussels, clams, oysters — \$25 supplement (upon availability)

*** TRIO OF SEAFOOD SALAD** **GF**
Dungeness crab meat, bay shrimp, tuna

*** HOT SMOKED SALMON** **GF**
cucumber-apple tzatziki

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

CLASSIC BAKED ESCARGOTS
garlic, parsley, Pernod butter

*** FOIE GRAS DE CANARD AU CASSIS**
duck liver, cassis, crusty brioche

*** PRIME BEEF STEAK TARTARE**
prepared in the classic style

CRAB BISQUE
brandy, cream

*** TUNA SALADE NIÇOISE** **GF** **ND**
tomato, Mediterranean olives, potatoes, green beans, red onions

FRIED CALAMARI PERSILLADE **ND**
roasted garlic mayonnaise

*** TRADITIONAL CURED SMOKED SCOTTISH SALMON**
blinis, sour cream, chives

*** OSSETRA MALOSSOL CAVIAR**
serves two
crème fraîche, buckwheat blini — \$50 supplement



Entrées



*** GRILLED SHRIMP PROVENÇALE** **GF**
saffron rice pilaf

BOUILLABAISSSE MARSEILLAISE **ND**
red mullet, lobster claw, sole, shrimp, snapper, clams, mussels, tomatoes, saffron, potato, fennel, orange zest, baguette and rouille

12OZ BROILED MAINE LOBSTER TAIL **GF**
brown lemon butter

*** GRILLED SEAFOOD PLATTER** **GF** **ND**
scallops, jumbo shrimp, salmon

*** WHOLE DOVER SOLE MEUNIÈRE**
butter, parsley

Seafood of the Day

*** FRESH FISH**
prepared grilled, steamed, or pan fried

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

WHOLE LOBSTER
prepared grilled, broiled, or poached
(upon availability)



*** STEAK FRITES**
broiled tenderloin steak, pepper sauce, crispy onions

*** WHOLE RACK OF LAMB**
Pommery mustard brioche crust,
potato vegetable gratin, rosemary jus

*** DUCK À L'ORANGE** **GF**
serves two
braised cipollini onions, rissolé potatoes,
petite legumes, orange glace

SOUFFLÉ AU FROMAGE **V**
double baked goat cheese soufflé, mixed salad



Chef Rudi's Specialties

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

*** TOURNEDOS ROSSINI**
filet mignon, foie gras, black truffle, Madeira sauce



Sides

CAULIFLOWER PURÉE **GF** **V**

HARICOTS VERTS **GF** **V**

RATATOUILLE **GF** **V**

POMMES FRITES **V**

POMMES PURÉE **V**



Desserts

APPLE TARTE TATIN
cinnamon gelato

RUDI'S FACE TO FACE CHOCOLATE
fruit creation

PROFITEROLES
hot chocolate sauce, Chantilly cream

CRÊPES SUZETTE
vanilla gelato

SALZBURGER NOCKERL
serves two or more
Austrian-style berry soufflé

ARTISANAL FRENCH CHEESES
dried fruits, nuts, artisan crackers

GF gluten-free **ND** non-dairy **V** vegetarian
If you have a food allergy or intolerance,
please inform your server before placing your order.

* 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.

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A charge of \$15 will be added to your check per additional entrée ordered. An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.

Aperitif

Suggestion de notre Mixologie

Aperol.....	9.00
Campari.....	9.00
Lillet Blanc.....	9.00
Pernod.....	9.00
Noilly Prat Vermouth.....	8.00

COGNAC

Calvados.....	8.00
Armagnac.....	10.00
Courvoisier Napoleon.....	13.00
Rémy Martin XO.....	38.00
Rémy Martin Louis XIII.....	199.00

LIQUEUR

DOM Benedictine.....	8.00
Chambord.....	11.00
Cointreau.....	10.00
Grand Marnier.....	10.00
St. Germain Elderflower.....	10.00

BIERE

La Trappe Dubbel.....	8.00
La Trappe Tripel.....	8.00
Duvel.....	8.00
Lefte Tripel.....	8.00
Lindemans Framboise.....	8.00

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
glass 28 | bottle 115

LE GRAND COURTAGE BRUT ROSÉ, FRANCE

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
glass 13 | bottle 52

JS90* TAITTINGER PRESTIGE ROSÉ, CHAMPAGNE

well balanced rich berry fruits, background spices, with strawberry and wild-cherry flavors
bottle 120

JS90* 2008 LOUIS ROEDERER CRISTAL BRUT, CHAMPAGNE

balanced dried mango and lemon, full body, dried fruit with a pretty, tangy finish
bottle 315

JS90* DOM PÉRIGNON, CHAMPAGNE

sliced-apple and mango character with a creamy texture
bottle 215

JS90* RUINART BLANC DE BLANCS, 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

CHÂTEAU DES TROIS TOURS, BORDEAUX

aromas of lightly caramelised red fruit, cherry and blackcurrant, with a subtle palate and voluminous tannins
glass 9 | bottle 36

JS90* CHÂTEAU D'ISSAN, MARGAUX

floral notes with black currents, fully bodied with polished tannins
bottle 214

GERARD BERTRAND RESERVE CABERNET SAUVIGNON, PAYS D'OC

black fruits and melted tannins
glass 10 | bottle 40

JS90* CLARENDELLE ROUGE INSPIRED BY HAUT-BRION, BORDEAUX

soft bouquet of liquorice and blackcurrant, velvety texture, refined balance of high-quality tannins
bottle 49

Les ROSÉS

DOMAINE HOUCHART "SAINTE VICTOIRE," CÔTES DE PROVENCE

ripe fruit gives a full-bodied style with both acidity and a spicy, peppery character
glass 12 | bottle 48

GERARD BERTRAND CÔTES DES ROSES, PAYS D'OC

summer fruits, cassis, floral notes of rose
glass 9 | bottle 36

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 64

JS90* DOMAINE OTT, CÔTES DE PROVENCE

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



Les BLANCS

GERARD BERTRAND RESERVE CHARDONNAY, PAYS D'OC

expressive nose, fruity notes of white peach, marzipan and pastry
glass 9 | bottle 36

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
glass 24 | bottle 98

JS90* CHÂTEAU DU TRIGNON, CÔTES DU RHÔNE

gorgeous aromas of fresh raspberries and strawberries, smoked meat, black pepper, and violet
glass 12 | bottle 48

JS90* LOUIS LATOUR POUILLY-FUISSÉ, BURGUNDY

firm and fruity, fresh and mineral with hints of salt and chalk, medium body and notes of lemon and mango
bottle 70

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

A \$20 corkage fee applies to all wines consumed which are not part of the Holland America Line selection. An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.