

EXPLORATIONS

BY NORWEGIAN®



FRENCH CONCEPT MENU

APPETIZER

Steak Tartare au Couteau

hand-cut beef, traditional garnish, grilled baguette

Rillettes De Saumon Fume

smoked salmon rillettes, potato blinis

Escargots à la Bourguignonne

traditional baked escargots, burgundy garlic butter

Soufflé au Fromage de Chèvre

goat cheese soufflé, heirloom tomato sauce

SOUP & SALAD

Coeur de Laitue à l'Echalote et Roquefort

heart of boston lettuce, shallots, roquefort blue cheese

Salt-Crusted Roasted Beetroot Salad

goat cheese, shallots, green beans, toasted hazelnuts

Gratinée à l'Oignon

baked onion soup, gruyère cheese crust

Crème de Potiron

creamy pumpkin soup

ENTRÉE

*Steak au Poivre

grilled beef sirloin steak, green pepper sauce, rotisserie potatoes, bacon-wrapped haricots verts

Blanquette de Veau à l'Ancienne

veal stew in creamy sauce, vegetables, pilaf rice

Poulet Fermier Rôti aux Herbes

herb-crusted black foot free-range chicken au jus

Cotelette d'Agneau Grillee

grilled lamb chops, black olive sauce, ratatouille, fried panisse

*Grilled Salmon Tournedos

braised beluga lentils, beurre blanc

Bouillabaisse

mediterranean fish & seafood stew, saffron broth, rouille sauce

Crispy Provencale Vegetable Tart

balsamic onion compote

SIDES

Classic Mashed Potatoes | Gratin Dauphinois | Ratatouille

Rice Pilaf | Haricots Verts

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



THANK YOU