

EXPLORATIONS

BY NORWEGIAN®



MENU

APPETIZER

***potato fritter, salmon gravlax**
vodka chantilly

molten cheese soufflé 
chive velouté

serrano cured ham
marinated artichokes, pecorino romano

ENTRÉE

lotte à l'américaine
french monkfish, tomato-cognac-cream sauce,
jasmine rice

***roast beef striploin**
bordelaise sauce, fondant potatoes,
vegetable bouquetière

duck à l'orange
marinated red cabbage, potato croquettes

potato waffle, white asparagus 
black truffle cream, wilted spinach

plant-based truffle mac & cheese 
portobello, green peas, panko

***salmon supreme**
rice pilaf, choron sauce

***sirloin steak**
certified black angus beef, french fries,
garlic butter rosette

herb-crusted rotisserie chicken
mashed potatoes, jus de roti

SOUP

marseillaise fish soup
emmental cheese,
rouille sauce, garlic croutons

clear chicken broth
vegetable brunoise, chervil

SALAD

baby spinach salad
pine nuts, creamy bacon dressing

caesar salad
traditional garnish

mixed greens salad 
choice of dressing

SIDE DISH

assorted vegetables

braised red cabbage

mashed potatoes

baked idaho potato

risotto primavera

pasta
choice of sauce:
bolognese
tomato 
pesto 

PUT YOURSELF IN OUR HANDS

Tell us about your likes, aversions & allergies

**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.*

 lacto-ovo vegetarian
 plant-based



THANK YOU