

A TASTE OF FRANCE

CHEF'S RECOMMENDATION



ESCARGOTS À LA BOURGUIGNONNE 🍴
baked snails in garlic-parsley butter—a true French delicacy

ROASTED BEEF TENDERLOIN*
roasted and carved with creamy mashed potatoes, asparagus and a rich peppercorn sauce

CRÈME BRULÉE 🍴
smooth, rich vanilla custard topped with a crackly caramelized sugar topping

STARTERS

ICEBERG WEDGE SALAD
chilled iceberg lettuce, tomatoes, crispy bacon and chives drizzled with blue cheese dressing

CLASSIC CAESAR SALAD 🍴
crisp romaine, garlic croûtons, Parmesan, creamy Caesar dressing

CREAMY BUTTERNUT SQUASH SOUP 🍴
roasted harvest squash blended with coconut milk topped with crisp toasted pumpkin seeds

BAKED FRENCH ONION SOUP 🍴
savory beef broth with caramelized onions and herb croûtons coated with melted Gruyère and Parmesan cheeses

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CRISPY BUTTERMILK CALAMARI
golden fried squid rings served with a fresh fennel salad and chipotle-lime aioli

MAIN COURSES

FRAGRANT HERB-CRUSTED SALMON* 🍴
pan-seared crunchy topping with horseradish served with celery root purée, snow peas and a lemon-butter sauce

CHICKEN CORDON BLEU
breaded chicken breast stuffed with ham and swiss cheese, served with creamy mashed potatoes, assorted vegetables and a gruyere and Parmesan cheese sauce
Grilled chicken breast available upon request.

CLASSIC BEEF BOURGUIGNON
tender beef stew with pearl onions, mushrooms and thick-cut bacon in a red wine demi-glace, served with white rice

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roasted and carved with creamy mashed potatoes, asparagus and a rich peppercorn sauce

SEAFOOD LINGUINE
al dente ribbon pasta tossed with a Chardonnay cream sauce, sautéed bay scallops, shrimp and New Zealand mussels

SPRING PEA AND ASPARAGUS RISOTTO 🍴
creamy short grain rice in simmering pea and mint sauce with jumbo tender asparagus

CURRIED LAMB ROGAN JOSH
tender cut lamb in a spicy fennel-saffron sauce with basmati rice, mint chutney, roti and crispy papadum
Indian vegetarian entrée available upon request.

DESSERTS

WARM APPLE COBBLER
sweet crumble over cinnamon-dusted apples served with vanilla ice cream

CRÈME BRULÉE 🍴
smooth, rich vanilla custard topped with a crackly caramelized sugar topping

TOASTED ALMOND CREAM PUFFS
light flaky profiteroles, stuffed with sweet cream and chocolate sauce

CAPPUCCINO CHOCOLATE CAKE 🍴
rich chocolate sponge cake layered with chocolate ganache, topped with a whipped coffee and sweet cream foam dusted with Dutch cocoa

DARK CHOCOLATE CHIP COOKIES 🍴
homestyle favorite served with fresh raspberries

ICE CREAM 🍴
choice of vanilla, strawberry or chocolate
No-sugar-added and vegan ice creams are available.

PREMIUM SELECTIONS

Served with seasonal vegetables and your choice of mashed potatoes or rice

MAINE LOBSTER TAIL
broiled lobster tail with melted butter \$16.99†

CHOPS GRILLE FILET MIGNON*
grilled beef tenderloin with your selection of sauce \$19.99†

SURF AND TURF*
Maine lobster tail and grilled filet mignon with your selection of sauce \$34.99†

🍴 Royal classic 🍵 no sugar added 🌱 vegan

Requests for items that are not featured on this menu can only be accommodated for allergens or dietary restrictions.

Royal Caribbean International galleys are not food-allergen-free environments. *Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

†An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.