
STARTERS • SOUPS • SALADS



Fresh Fruit with Yogurt and Honey

mint, sunflower seeds

Mille Feuille Foie Gras

crisp puff pastry, grilled pears, orange, lingonberry confit



Figs, Feta, Toasted Walnuts and Kalamata

radicchio, romaine, Greek yogurt, yuzu

Seafood Vol-au-Vent

scallops, shrimp and crab braised in a lobster cream sauce, flaky puff pastry shell

Lobster Bisque

french cognac, whipped cream

Oxtail en Croûte

baked in a crusty pastry dough



Classic Vichyssoise

purée of leek, onion and potato



Gourmet Greens and Frisée

William pear, mandarin segments, pistachios, tomatoes, organic mixed seeds

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup “Les Halles”

Gruyère cheese crouton

Classic Caesar Salad

Romaine lettuce, Caesar dressing, grated Parmesan cheese, garlic croutons and anchovies

Jumbo Shrimp Cocktail

American cocktail sauce

MAINS

Linguine Carbonara

egg-cream sauce, pancetta, Parmesan cheese

French Salade Niçoise

mixed greens, green beans, steamed potatoes, cucumber, tomato, onion, olives, vinaigrette, tuna flakes



Poisson de Perch d’ Ocean *

tomatoes, shallots, red pepper, celery, dill, lemon wedges, wild rice, seasonal vegetables

Beef Bourguignone

parsley boiled potato, pearl onions, mushrooms

Veal Osso Buco Milanese

white wine, fresh tomato sauce, creamy mushroom risotto, lemon garlic

Rotisserie Poussin

orange, flageolet, pancetta, grapes poached in wine, roasted squash



Ratatouille

eggplant, zucchini, tomato, peppers, onion, garlic, herbs, bread bowl, tomato sauce, extra virgin olive oil

HOLLAND AMERICA LINE SIGNATURES

Grilled Tuna with Ginger-Cilantro Pesto *

basmati rice, sautéed greens, garlic tomato

Broiled New York Strip Loin *

cauliflower gratin, green peppercorn sauce

Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



CULINARY COUNCIL



VEGETARIAN



VEGAN



GLUTEN FREE



DESSERTS

Far Breton

prune cake, vanilla sauce, whipped cream

Apple Tart Tatin

caramelized apples, puff pastry crust, French vanilla ice cream

Blueberry Pie

sweet crust, compote of blueberries, whipped cream

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Peach Crisp

walnut butter streusel, vanilla ice cream

Cheese and Fruit

Maaslander, Chaumes, Gorgonzola, Port Salut

Sliced Fruit Plate

selection of fresh fruit



Chocolate Napoleon

puff pastry, chocolate mousse, ganache

White Chocolate Marshmallow Sundae


vanilla ice cream, white chocolate sauce, whipped cream

Ice Cream

Vanilla • Cinnamon

Raspberry Sorbet • Blackberry Frozen Yogurt



Vanilla •  Coffee Fudge

AFTER DINNER DRINKS

Calypso

Captain Morgan Rum and Kahlua

6.95

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED