



NORMANDIE
R O O M

EXCLUSIVE COCKTAILS

KIR ROYALE 9

Champagne, Framboise, Fresh Raspberry

BLACK ROSE 9

French Vermouth, Blackberry Cordial,
Blackberry Syrup, Blackberries, Rosemary

THE SIDECAR 9

Cognac, Cointreau, Lemon Juice, Sugar Rimmed

LE FORUM COCKTAIL 10

Gin, Noilly Prat Vermouth, Grand Marnier

THE FRENCH MARTINI 10

Chambord Flavoured Vodka, Chambord liqueur,
Pineapple Juice, Fresh Raspberries

SERENDIPITI 10

Apple Brandy, Apple Juice, Champagne, Mint

“ELEGANCE” EXCLUSIVELY FOR CELEBRITY CRUISES

We are pleased to offer our Celebrity Cellar Masters wines that are created exclusively for Celebrity Cruises by Kendall-Jackson's Winemaster Randy Ullom.

CHARDONNAY, CELEBRITY CRUISES, “ELEGANCE” 10

CABERNET SAUVIGNON, CELEBRITY CRUISES, “ELEGANCE” 10

WINES BY THE GLASS

WHITE WINES

RIESLING, KABINETT, J. & H. SELBACH, MOSEL-SAAR-RUWER 9

SAUVIGNON BLANC, CLIFFORD BAY, MARLBOROUGH 10

RED WINES

PINOT NOIR, KENDALL-JACKSON, “VINTNER'S RESERVE”, CA 10

CARMÉNÈRE, MONTGRAS, “RESERVA”, COLCHAGUA VALLEY 9

NORMANDIE EXCLUSIVES

STARTERS

COUNTRYSIDE CHICKEN PÂTE

Roasted Chicken Gelee,
Toasted Bread, Pistachios

ALSATIAN POTATO AND GRUYÈRE TART

Whipped Herb Crème Fraîche

BAKED BRIE CHEESE

Caramelized Apples, Port Wine Syrup, Grilled Baguette

ENTRÉES

BEEF TENDERLOIN EN CROÛTE

Puff Pastry, Roquefort Fondue, Bordelaise Mushroom
Sauce

LAVENDER ROASTED SALMON

Citrus Braised Endive, Sunchoke Purée,
Smoked Bacon, Chardonnay Butter

SLOW ROASTED RACK OF PORK

Caramelized Turnips, Rosemary, Honey, Orange

* Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.

CLASSIC

Classic Starters

CLASSIC "CAESAR" SALAD |

Hearts of Romaine, Garlic Croutons, Parmesan Cheese

CHILLED SHRIMP COCKTAIL |||

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE ||

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP |

Herb Croutons and Melted Gruyère Cheese

Classics Entrées

BROILED SALMON* |||

Plain or with Classic Hollandaise Sauce; Mashed Potatoes, Seasonal Vegetables

GRILLED CHICKEN BREAST |||

Garden Thyme Jus; Mashed Potatoes, Seasonal Vegetables

GRILLED NEW YORK SIRLOIN STEAK* ||

Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

CELEBRITY SIGNATURES

Starters

BELGIAN ENDIVE-ARUGULA SALAD |||

Green Apples, White Balsamic, Candied Pecans

ROASTED CARROT CUMIN SALAD |||

with Avocado, Sunflower Seeds, Arugula and Lemon Yogurt Vinaigrette

ORGANIC ROASTED RED BEETS ||

*Topped with Feta Cheese and Sherry Vinaigrette;
Served with Teardrop Tomatoes and Arugula*

CREAM OF WILD FOREST MUSHROOM SOUP |||

Mushroom Truffle Fricassée

Entrées

SEARED SALMON* |||

Crushed Potatoes, Grilled Squashes, Sauce Vierge

OVEN ROASTED JERK SPICED CHICKEN ||

Black Bean & Pineapple Rice, Buttered Green Beans, Chicken Jus

BEEF & VEAL SPAGHETTI BOLOGNESE |






Herbs & Shaved Parmesan Cheese


HOME-STYLE PORK CHOP |

*Marshmallow Sweet Potatoes, Sautéed String Beans,
Zesty Cider-Raisin Sauce*

AGED PRIME RIB OF BEEF* ||

Mashed Potatoes, Baby Carrots, Green Beans, Pan Gravy

 **Gluten Free**  **Vegetarian**  **No Sugar Added**  **Lactose Free**  **Fit Fare**

 Our Fit Fare menu items combine natural flavor and balanced nutrition—without compromise.

Celebrity Cruises is proud to be **DINE AWARE** committed. If you have any allergies or sensitivities to specific foods please notify your Maître D' before ordering.

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