



## Adult Menu

€95

Royal Cocktail and Amuse-Bouche: Cheese Madeleine\*

VEGAN Pumpkin Soup and Pumpkin Puree Flavoured with Ceps and Squash Seeds  
or Warm Scallops and Cauliflower in a Creamy Lemon and Thyme Sauce  
or Duck, Pear and Chestnut Pâté en Croûte with Fig and Meaux Mustard Chutney

Beef Casserole in a Red Wine Sauce, Glazed Carrots and Truffle Cream Sauce  
or Pan-Fried Turbot Fillet in a Champagne Sauce, Braised Leeks and Asparagus  
or Roasted Supreme of Chicken, Morel Sauce and Glazed Carrots

All Dishes are Served with Cheesy Mashed Potatoes\*

or VEGAN Pea and Herb Finger, Piquillo Pepper Coulis and Vegetable Crisps

Cinderella's Dessert\*

VEGAN Warm Chocolate Lava Cake with Morello Cherries, Soya and Cherry Emulsion  
or Seasonal Fruit and Red Berries with Peppermint  
or Celebration Cake\*

White Chocolate Mousse, Strawberry and Almond Shortbread

## Child, Jag & Gus Menu

Starter, Main Course, Dessert and Drink

For children aged from 3 to 11

€50

Royal Cocktail  
and Amuse-Bouche: Cheese Madeleine\*

Fairy Canapé: Pumpkin Soup and Kiri Open Sandwich with Squash Seeds  
or Fairy Canapé: Smoked Salmon, Kiri with Herbs on Mickey Toast

Roast Chicken, Crushed Violet Potatoes with Vegetables  
or Cod Fillet, Crushed Violet Potatoes with Vegetables, Lemon Sauce  
or V Auberge Pasta in Tomato Sauce

Cinderella's Surprise  
or Fruit Salad with Mint  
or Mickey Mini Dome\*

(Cocoa Sponge, Milk Chocolate Mousse, Orange Compote and Crunchy Cereal)

Vittel (33 cl) or Minute Maid Orange or Apple or Milk (20 cl)

A different soft drink (25 cl) may replace a similar item on request

## DISNEY CHECK MENU

This Menu (whithout Substitution) Contains at Least  
2 Servings of Fruits and Vegetables and Is Low in Saturated Fats.

- ✦ Fairy Canapé: Pumpkin Soup and Kiri open Sandwich with Squash Seeds
- ✦ V Auberge Pasta in Tomato Sauce
- ✦ Fruit Salad with Mint
- ✦ Vittel® (33 cl)

## Drinks

### White Wine

Bourgogne  
Chablis AOC La Pierrelée La Chablisienne (37,5 cl) €27 (75 cl) €43

### Rosé Wine

Vallée du Rhône  
Côtes de Provence AOC Prestige de Minuty (50 cl) €26 (75 cl) €38

### Red Wine

Bordeaux  
Saint-Emilion AOC Fortin Plaisance (37,5 cl) €24 (75 cl) €38  
Vallée du Rhône  
Châteauneuf-du-Pape AOC L'Âme BIO - Domaine Ogier (75 cl) €65

### Cold Drinks

Coca-Cola Original, Coca-Cola Sans Sucres, (33 cl) €5  
Fanta Orange sans sucres, Sprite sans sucres,  
Fuze Tea Pêche Intense

### Fruit Juices

Minute Maid Orange or Apple (20 cl) €4.50

### Mineral Waters

Vittel® (50 cl) €4 (100 cl) €5  
S.Pellegrino®, Perrier® Fines Bulles (50 cl) €4.50 (100 cl) €5.50  
Perrier® (33 cl) €4

TAX INCLUDED

\*Thawed Product  
Vegetarian Suggestion

If you suffer from food allergies, a Cast Member will be pleased to provide you with information on allergens present in our dishes.