

€ 1899



## Starter, Main Course, Dessert and Drink

Vittel® (33 cl) or Minute Maid® Orange\* or Apple\* juice or Milk (20 cl) A different cold drink (25 cl) may replace a similar item on request



# MENU CHECK MENU

Fresh sweet corn salad

Pasta with tomato and basil sauce

Fruit salad (no added sugar)

**Vittel**<sup>®</sup> (33 cl)

OR

Tomato velouté

Silver Spur's Burger: Burger, tomato, salad and seasonal vegetables

Vanilla-flavoured Sundae, chocolate sauce





€ 3299

# Starter, Main Course, Dessert and Drink

Vittel<sup>®</sup> (33 cl) or Minute Maid<sup>®</sup> Orange<sup>\*</sup> or Apple<sup>\*</sup> juice or Milk (20 cl) A different cold drink (25 cl) may replace a similar item on request



## 🤛 DISNEY CHECK PREMIUM MENU

### Chicken Caesar salad:

Romaine lettuce topped with marinated chicken, Parmesan, garlic croutons and anchovy Caesar dressing

Roast chicken fillet with seasonal vegetables

Fruit salad with almond pesto

(no added sugar) **Vittel**<sup>®</sup> (33 cl)

OR

Prawn salad, coleslaw with sweet and sour sauce

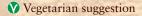
### Cheeseburger:

Burger, cheddar, tomato, red onion, lettuce and seasonal vegetables

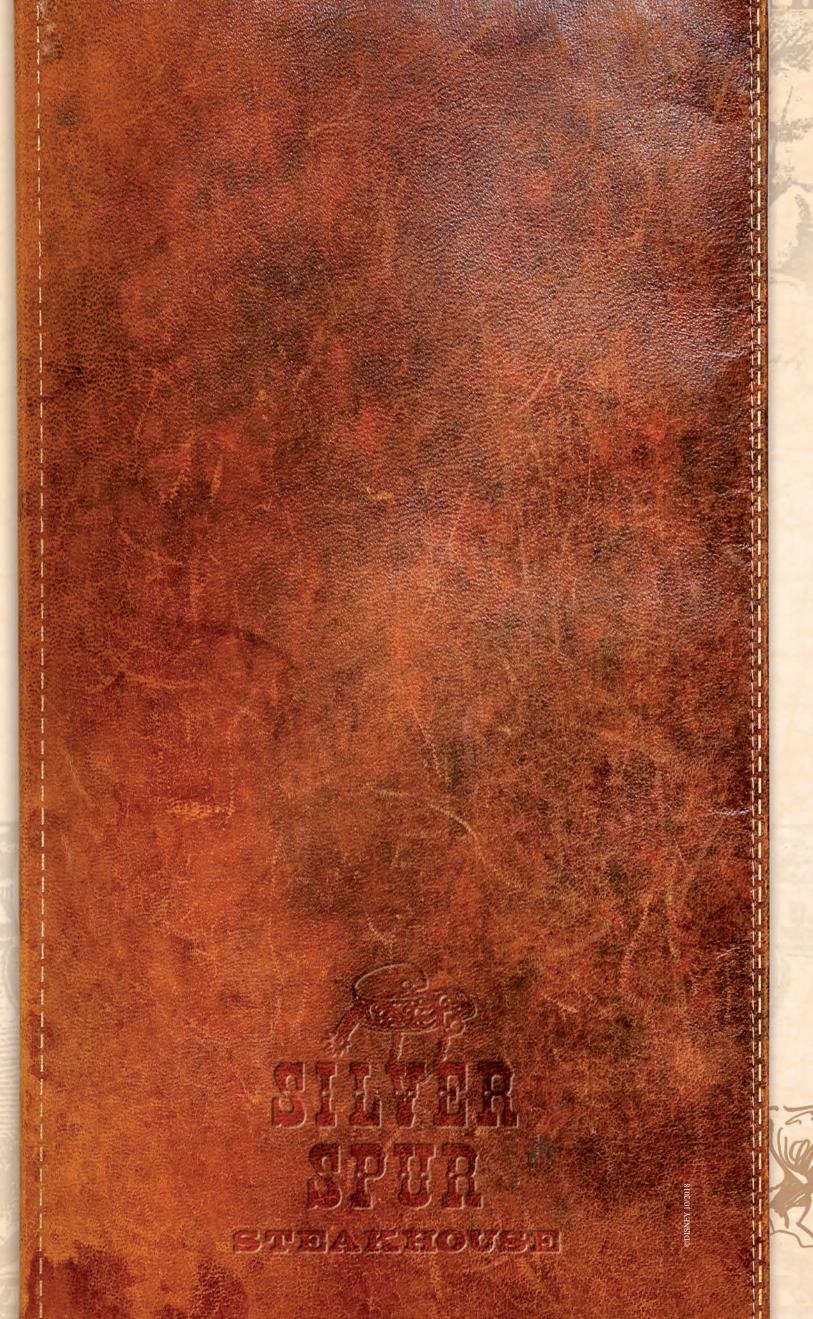
Vanilla-flavoured Sundae, a choice of chocolate or caramel sauce or Fromage blanc, red berry coulis



This menu (whithout substitution) contains at least 2 servings of fruits and vegetables and is low in saturated fats.



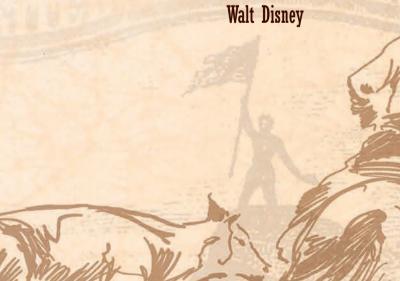
\*Made from concentrated fruit juices "Home-made" dishes are made on-site from fresh ingredients.





STEAKHOUSE

"Here we experience the story of our past, the colorful drama of Frontier America in the exciting days of the covered wagon and the stagecoach, the advent of the railroad and the romantic riverboat. It is a tribute to the faith, courage and ingenuity of the pioneers who blazed the trails across America"







Chargrilled bread with marinated vegetables,	
salad and cherry sauce	€ 12.99
Seasonal soup: Butternut squash, black beans, sweet corn, gazpacho	€11.99
Beef carpaccio with chopped hazelnuts, served with a rocket salad and hazelnut vinaigrette	€ 13.99
Chicken Caesar salad: Romaine lettuce topped with marinated chicken, Parmesan, garlic croutons and an anchovy Caesar dressing	€ 12.99
Prawn salad, coleslaw with sweet and sour sauce	€ 13.99
Cobb salad: Green salad, bacon, hard-boiled egg, tomato, ham, Roquefort, roast chicken, Emmental, Ranch dressing	€ 12.99
Cowboy platter Pork quesadillas, fried chicken wings, prawn fritters, cheese-stuffed jalapeños, guacamole, tortilla chips, peppers stuffed with goat cheese	€ 13.99



### Our meat is chargrilled right before your eyes

accompanied by a sauce of your choice: béarnaise, peppercorn or blue cheese. Alternative accompaniments available on request.

The meat weights indicated are taken before cooking and actual weights may be up to 5% n	nore or less.
<b>Veal chop</b> (approx. 300 g), served with Steakhouse chips, roasted tomato and corn on the cob	€ 34.99
Angus beef rib (approx. 400 g), served with Steakhouse chips, roasted tomato and corn on the cob	€ 39.99
Angus beef rib eye steak (approx. 250 g), served with Steakhouse chips, roasted tomato and corn on the cob	€ 34.99
Grilled Charolais Beef fillet (approx. 250 g), served with Steakhouse chips, roasted tomato and corn on the cob	€ 34.99
Angus beef flank steak (approx. 220 g), served with Steakhouse chips, roasted tomato and corn on the cob	€ 30.99
Marinated spatchcock yellow spring chicken (approx. 350 g), ranchero sauce, potato stuffed with mushrooms and seasonal vegetables	€ <b>26.99</b>
Free-range pork chop (approx. 350 g), served with a sage sauce, rosemary polenta chips and seasonal vegetables	€ <b>26.9</b> 9
Roast gambas with Cajun spices, seasonal vegetables, perfumed rice, roasted tomato	€ 34.99
Scottish salmon crumble, served with a beurre blanc sauce, seasonal vegetables, mashed potatoes, roasted tomato	€ 30.99
Vegetarian Burger: Bread roll, soybean steak, tomato sauce, courgettes, carrots, sweet potato fries, barbecue sauce	€ 26.99
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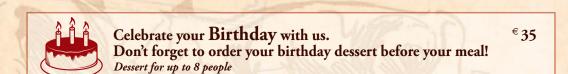




€11.99

## Vanilla-flavoured Sundae Choice of brownie, red berry or seasonal fruit topping €11.99 Kentucky crème brûlée (Bourbon cream) €10.99

The Big Thunder Cake: Oreo cake, custard and caramel sauce	€ 13.99
Blueberry cobbler, vanilla ice cream	€ 11.99
Molly Brown's Lemon Pie	
Lemon, orange and grapefruit tart with apricot coulis	€ 13.99
Fruit salad with almond pesto (no added sugar)	€ 10.99



Coffee or tea served with a selection of miniature desserts



Starter and Main Course € 3299 Drink not included

Starter, Main Course and Dessert € 3899 Drink not included



# STARTERS

Prawn salad,

coleslaw with sweet and sour sauce

Chicken Caesar salad

Romaine lettuce topped with marinated chicken, Parmesan, garlic croutons and an anchovy Caesar dressing

**♥** Seasonal soup

## MAIN COURSES

Angus beef flank steak (approx. 220 g), served with Steakhouse chips, roasted tomato and corn on the cob

Scottish salmon crumble,

served with a beurre blanc sauce, seasonal vegetables, mashed potatoes, roasted tomato

Vegetarian Burger

Bread roll, soybean steak, tomato sauce, courgettes, carrots, sweet potato fries, barbecue sauce

## DESSERTS

The big Thunder Cake:
Oreo cake, custard and caramel sauce

Vanilla-flavoured Sundae

Choice of brownie, red berry or seasonal fruit topping

Fruit salad with almond pesto

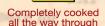
(no added sugar)













Starter, Main Course and Dessert € 4399 Drink not included

## STARTERS

Cobb salad:

Green salad, bacon, hard-boiled egg, tomato, ham, Roquefort, roast chicken, Emmental, Ranch dressing

Beef carpaccio with chopped hazelnuts, served with a rocket salad and hazelnut vinaigrette

• Chargrilled bread with marinated vegetables, salad and cherry sauce

# MAIN COURSES

Grilled Charolais Beef fillet (approx. 250 g), served with Steakhouse chips, roasted tomato and corn on the cob

Marinated spatchcock yellow spring chicken (approx. 350 g), Ranchero sauce, potato stuffed with mushrooms and seasonal vegetables

Roast gambas with Cajun spices, seasonal vegetables, perfumed rice, roasted tomato

DESSERT

À la carte





V Vegetarian suggestion

"Home-made" dishes are made on-site from fresh ingredients. Dear Guest, if you suffer from food allergies, a member of staff will be pleased to provide you with information on allergens present in our dishes.

Tax included