




Adult Menu

€95


Wine Included €115

Amuse-bouche : Cheese Madeleine*


 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
 Cité de Carcassonne IGP - Chardonnay - G. Bertrand (8 cl) or Cité de Carcassonne IGP - Merlot - G. Bertrand (8 cl)

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
 ou Roasted Supreme of Chicken, Morel Sauce and Glazed Carrots

All Dishes are Served with Cheesy Mashed Potatoes*

or  Pea and Herb Finger, Piquillo Pepper Coulis and Vegetable Crisps
 Bourgogne Hautes Côtes de Nuits AOC - Pierre Maizière (8 cl) or Chablis AOC - «La Pierrelée» La Chablisienne (8 cl)

Cinderella's Dessert*

 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

Champagne Pierre Mignon - Cuvée Grande Réserve Brut (10 cl)

Child, Jag & Gus Menu

Starter, Main Course, Dessert and Drink

For children ages 3 to 11

€50

Amuse-Bouche: Cheese Madeleine*

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

Roast Chicken, Crushed Potatoes and Vegetables
 or Cod Fillet in a Lemon Sauce with Crushed Potatoes and Vegetables
 or  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, Apple or Milk (20 cl)

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



DISNEY CHECK MENU

This Menu (without Substitution) Contains at Least 2 Servings of Fruits and Vegetables and Is Low in Saturated Fats.

Fairy Canapé: Pumpkin Soup and  open Sandwich with Squash Seeds

 Auberge Pasta in Tomato Sauce

Fruit Salad with Mint

Vittel® (33 cl)

Drinks

White Wine

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

Rosé Wine

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

Red Wine

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

Cold Drinks

Coca-Cola ORIGINAL, Coca-Cola SANS SUCRES, Fanta Orange SANS SUCRES, Sprite SANS SUCRES, FuzeTea Peach Black Tea	33 cl	€5
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Fruit Juices

Minute Maid Orange or Apple	25 cl	€5
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Eaux minérales

Vittel®	33 cl	50 cl	100 cl
S.Pellegrino®		€4	€5
Perrier®		€4,5	€5,5
	€4		

TAX INCLUDED

 *Defrosted Product Vegetarian Suggestion

Dear guests, a list of the allergens present in our dishes is available upon request with any of our Cast Members; please make a Cast Member aware of any allergies you may have.