




## 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\*

 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  
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  and herb parcels

Thyme chicken with buttery carrot purée and mixed vegetables  
or Cod fillet with buttery carrot purée, mixed vegetables and lemon sauce  
or  Auberge Pasta in Tomato Sauce

Cinderella's Surprise  
or Fruit Salad with Mint

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, 33 cl  
Fanta Orange SANS SUCRES, Sprite SANS SUCRES, €5  
FuzeTea Peach Black Tea


### Fruit Juices

Minute Maid Orange, Apple 25 cl  
€5

### Eaux minérales

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