

COCKTAILS

Spicy Arizona
Beer, Raspberry Drink, Lime,
Espelette Pepper

€13

Wild West Cactus (non alcoholic)
Kiwi Drink, Pineapple Juice*,
Agave Syrup, Perrier®

€10

APÉRITIVES & KIRS

Martini Rosso, Bianco 6 cl €7,5
Porto Graham's Rouge 6 cl €7,5
Ricard 4 cl €7,5
Kir 15 cl €7,5
White Wine, Blackcurrant or Blackberry Liqueur
Kir Royal 15 cl €15
Champagne Brut, Blackcurrant or Blackberry Liqueur

BEERS

Draft 25 cl 50 cl
1664® Premium €5,5 8€
Bottled 33 cl
Gallia Nouveau Western IPA €7
Grimbergen d'Abbaye €7
U.S.A. : Brooklyn Lager €7,5
Finnbarra Irish Craft Cider €6,5

SPIRITS

4 cl
Vodka Grey Goose €11
Bombay Sapphire €11
Whiskey Jack Daniel's Old No. 7 €11
Tequila Camino Real €9
Cognac Courvoisier VSOP €9,5

CHAMPAGNES

15 cl 75 cl
Pierre Mignon
Cuvée Grande Réserve Brut €15 €66
Moët & Chandon Brut Impérial €79

GLASS OF WINE

15 cl
White
Sainte Croix du Mont AOC -
Château de Arroucats (Mœlleux) €8
Naturalys -
Pays d'Oc IGP - Chardonnay €7
Sancerre AOC - Château de Sancerre -
Sauvignon blanc €11
Rosé
Côtes de Provence AOC -
Prestige de Minuty €10
Red
Saint Émilion AOC - Fortin Plaisance €10
Naturalys - IGP Pays d'Oc - Merlot €7
Côtes du Rhône AOC -
Esprit rouge - Brotte €10

WHITE WINE

37,5 cl 75 cl
Bourgogne
Chablis AOC - La Pierrelée -
La Chablisienne €27 €43
Languedoc
Naturalys - Pays d'Oc IGP -
Chardonnay €25
Vallée de la Loire
Sancerre AOC - Château de Sancerre -
Sauvignon blanc €44
Sud-Ouest
Sainte Croix du Mont AOC -
Château de Arroucats (Mœlleux) €29
U.S.A.
Diamond Collection - Sauvignon blanc -
Francis Ford Coppola Winery €46

ROSÉS WINE

50 cl 75 cl
Languedoc
Pays d'Oc IGP - Gris Blanc €25
Provence
Côtes de Provence AOC -
Prestige de Minuty €26 €38

RED WINE

37,5 cl 75 cl
Bordeaux
Pauillac AOC - Baron Nathaniel -
Baron Philippe de Rothschild €46
Saint Emilion AOC -
Fortin Plaisance €24 €38
Bourgogne
Bourgogne AOC - Pinot noir
Domaine Hudelot Bajard €37
Languedoc
Naturalys - IGP Pays d'Oc -
Merlot €25
John Wine -
AOC Côtes du Roussillon -
Domaine Cazes BIO sans soufre €38
Vallée du Rhône
Côtes du Rhône AOC -
Esprit rouge - Brotte €43
U.S.A.
Diamond Collection - Zinfandel -
Francis Ford Coppola Winery €46

COLD DRINKS

33 cl
Coca-Cola ORIGINAL €5
Coca-Cola SANS SUCRES €5
Fanta Orange SANS SUCRES €5
Sprite SANS SUCRES €5
FuzeTea Intense Peach €5

MINÉRAL WATERS

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

FRUIT JUICES

25 cl
Minute Maid Orange, Apple €5

HOT DRINKS

lavazza
Espresso 100% Arabica €3,5
Double Espresso 100% Arabica €4,5
Naturalys -
Espresso BIO La reserva di tierra €4,3
Naturalys -
Double Espresso BIO
La reserva di tierra €5
Coffee €4
Decaffeinated €3,3
Coffee with Milk €4,5
Cappuccino €4,5
Hot Chocolate €4,5
Tea, Herbal Tea €4
Cold Milk, Semi-Skimmed 20 cl €3

THE DEWEYERS' BANK

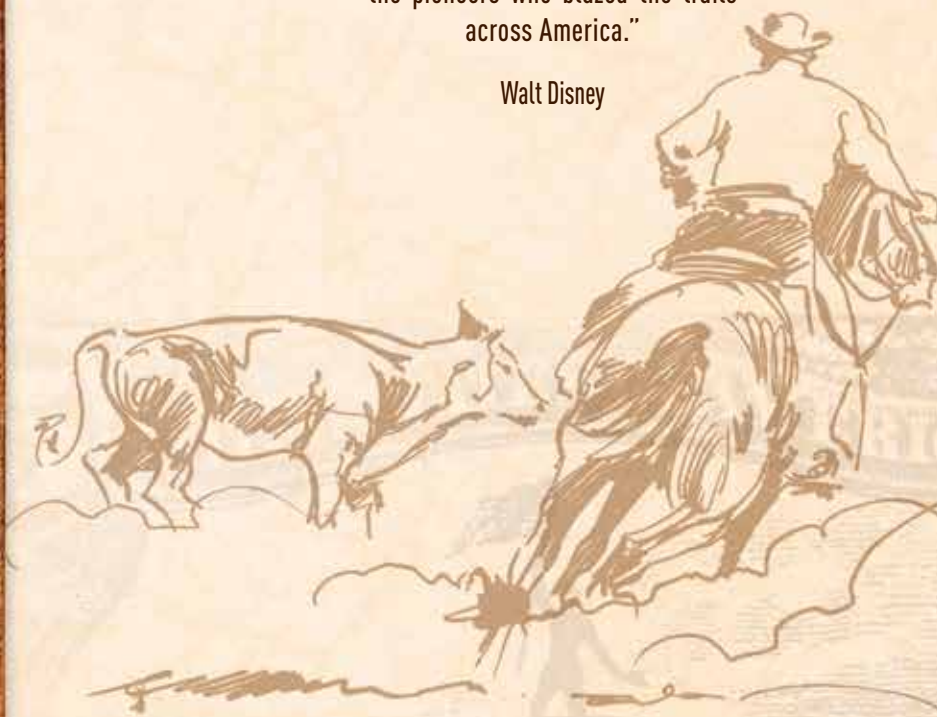
ONE DOLLAR

SILVER
SPUR

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."

Walt Disney



Meal Plans

SHERIF'S MENU

**Starter and Main Course
or Main Course and Dessert**
(drink not included)

€35

Starter, Main Course and Dessert
(drink not included)

€45

STARTERS

 **Salad**

Avocado, Tomatoes, Kidney Beans, Bell Peppers, Red Onions, Lettuce,
Slices of Vegetable Proteins, Citrus Vinaigrettes

or

Silver Salad

Roast Chicken, Hard-Boiled Egg, Ham, Bacon, Avocado, Lettuce, Emmental,
Tomato, "Ranch" Sauce with Black Pepper

or

**Fromage Frais with Herbs, Apple and Cranberries, Squash Chutney,
Parmesan Crumble and Pecan Nuts, Dried Pastrami**

or

Spicy Red Beans Soup, Corn Bread

or

Cowboy Platter

Pulled pork quesadillas, chicken wings, cheese-stuffed jalapenos,
onion rings, goat's cheese-stuffed peppers, guacamole, Doritos®

MAIN COURSES

Flame-Grilled Scotch Sirloin Steak with Smoked Peppercorn Sauce
Grilled Corn, Herby Roast Potatoes and Mangetout with Red Onion

or

Flamed-Grilled Steak Skewers
Grilled Corn, Herby Roast Potatoes and Mangetout with Red Onion

or

Grilled Pork Chop, Carolina Gold BBQ Sauce

Grilled Corn, Crushed Potatoes with **Kiri** and Fried Onions

Carolina Gold BBQ sauce is a mustard-based sauce while other BBQ sauces are mostly tomato-based.
This gives Carolina Gold BBQ sauce a unique flavour that is sweet, tangy and mildly spicy.

or

Grilled Young Cockerel Marinated in Maple Syrup and Spices



Grilled Corn, Baked Potato and Sour Cream with Shallots and Chives

or

Roast Cajun-Spiced Salmon with Avocado Salsa

Tomato Rice with Kidney Beans, Corn and Coriander, and Mangetout with Red Onion

or

 **Plant-Based Skewer**  **BEYOND MEAT**, Onion and Cherry Tomato Marmalade
Tomato Rice with Kidney Beans, Corn and Coriander

DESSERTS

Woody's Sweet Sensation
Popcorn Flavoured Cream Puffs*

or

Cowboys Treat

Vanilla Sundae with Crunchy Brownie and Caramel Sauce


or

Caramelised Pecan Pie

or

 **Stewed Red Berries, Cashew Nuts,
and Vanilla Flavoured Silk Tofu and Popcorn**

or

 **Fruit Salad, Pomegranate Seeds and Blood Orange Juice**

Meal Plans

CHILD MENU

For children aged from 3 to 11

Starter, Main Course, Dessert and Drink

€25

STARTERS

Toast with The Laughing Cow® Cheese, 
Turkey, Tomato and Crispy Bacon

or

Prawns with Mayonnaise and Ketchup 

or
Salad


Lettuce, Tomatoes, Chicken, Grated Cheddar, Doritos®, Citrus Vinaigrette

MAIN COURSES

All our dishes are served with snow peas
and roasted potatoes with a melted cheddar sauce

Roast Chicken Breast

or

Chopped Steak 

or

Salmon with Avocado Salsa

DESSERTS

Wild West Delight*

White Chocolate Mousse Dessert, Cocoa Biscuit and Caramel

or

Little Cowboys Treats

Vanilla Sundae with Brownie and Chocolate Sauce

or

Fruit Salad, Pomegranate Seeds and Blood Orange Juice

DRINKS

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

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

or

 **DISNEY CHECK MENU**


Salad

Lettuce, Tomatoes, Chicken, Grated Cheddar,
Doritos®, Citrus Vinaigrette

Roast Chicken Breast, Mangetout

Fruit Salad, Pomegranate Seeds and Blood Orange Juice

Vittel® (33 cl)

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

**BLEU
BLOODY**

Just flashed
on the grill

**SAIGNANT
RARE**

Well-seared,
red inside

**À POINT
MEDIUM**


Pink inside,
juicy on the outside

**BIEN CUIT
WELL DONE**

Completely coked
all the way through



Celebrate your Birthday with us **€35**
Don't forget to order your birthday dessert before your meal!
Dessert for up to 8 people

 Vegetarian Suggestion - *Defrosted Product

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.