

CHILDREN'S MENU

For children aged from 3 to 11

€ 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

DISNEY CHECK MENU

- Fresh sweet corn salad
- Pasta with tomato and basil sauce
- Fruit salad (no added sugar)
- Vittel® (33 cl)

OR

Tomato velouté

Silver Spur's Burger:

Burger, tomato, salad and seasonal vegetables

Vanilla-flavoured Sundae, chocolate sauce

PREMIUM CHILDREN'S MENU

For children aged from 3 to 11

€ 35⁹⁹



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

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® (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 (without substitution) contains at least
2 servings of fruits and vegetables and is low in saturated fats.

Vegetarian suggestion

*Made from concentrated fruit juices

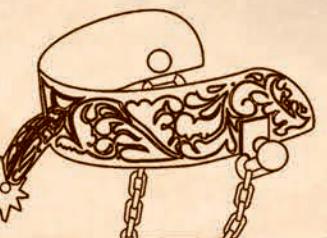
"Home-made" dishes are made on-site from fresh ingredients.

SILVER SPUR
STEAKHOUSE

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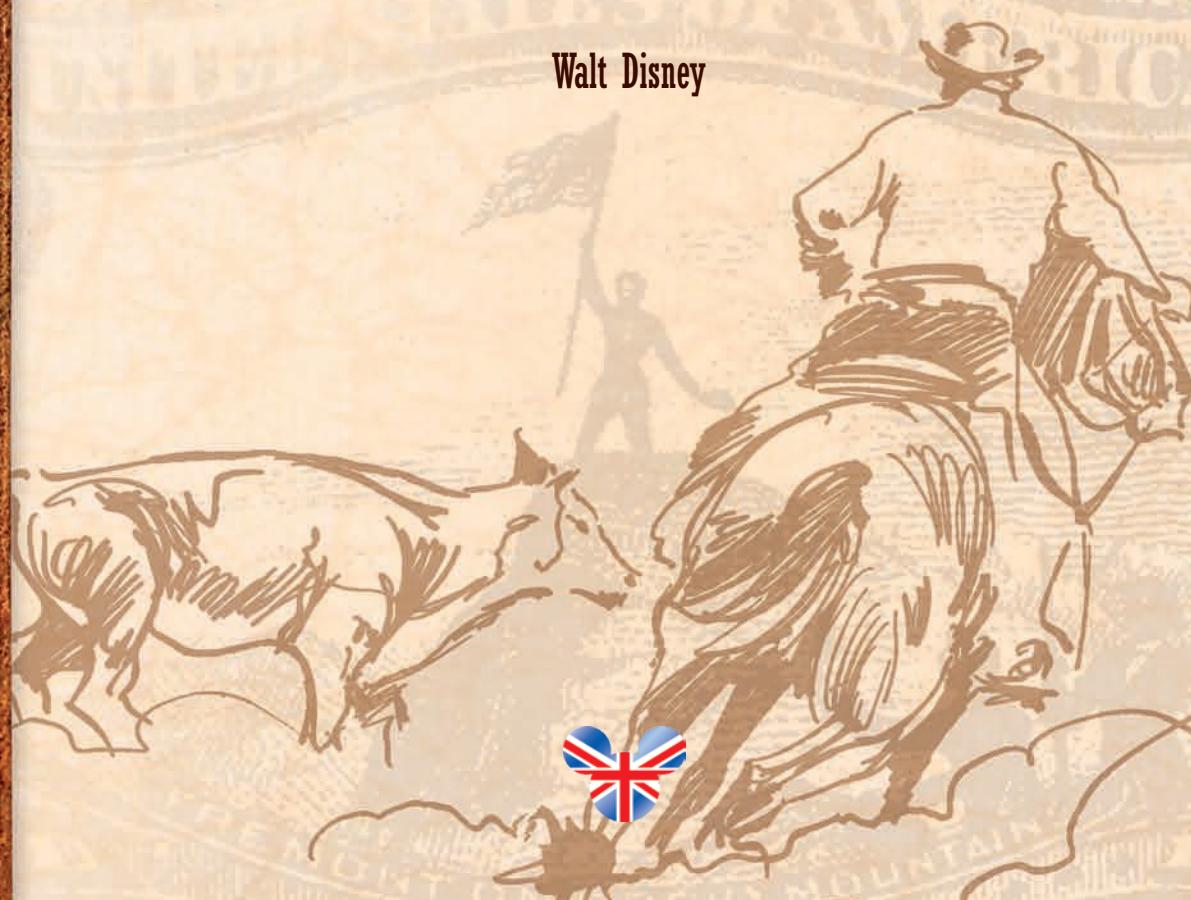
SILVER SPUR

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



STARTERS

In the wild west

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



MAIN COURSES

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% more or less.
Veal chop (approx. 300 g), served with Steakhouse chips, roasted tomato and corn on the cob
Angus beef rib (approx. 400 g), served with Steakhouse chips, roasted tomato and corn on the cob
Angus beef rib eye steak (approx. 250 g), served with Steakhouse chips, roasted tomato and corn on the cob
Grilled Charolais Beef fillet (approx. 250 g), served with Steakhouse chips, roasted tomato and corn on the cob
Angus beef flank steak (approx. 220 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
Free-range pork chop (approx. 350 g), served with a sage sauce, rosemary polenta chips and seasonal vegetables
Roast gambas with Cajun spices, seasonal vegetables, perfumed rice, roasted tomato
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

At the end of the road

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: Cheesecake with cacao, vanilla flavoured Cookie	€ 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	€ 11.99



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

€ 35

SHERIFF'S MENU

STARTERS

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

or

Chicken Caesar salad

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

or

Seasonal soup

MAIN COURSES

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

or

Scottish salmon crumble,

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

or

Vegetarian Burger

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

DESSERTS

The big Thunder Cake:
Cheesecake with cacao, vanilla flavoured Cookie

or

Vanilla-flavoured Sundae

Choice of brownie, red berry or seasonal fruit topping

or

Fruit salad with almond pesto

(no added sugar)



Just flashed
on the grill



Well-seared,
red inside



Pink inside,
juicy on the outside



Completely cooked
all the way through

COWBOY'S MENU

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

or

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

or

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

or

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

or

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

DESSERT

À la carte

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