

Auberge de Cendrillon

Adult Menu

Amuse-bouche

Lobster and betroot surf & turf crunchy vegetable salad with a red fruit dressing

Monkfish medallion and roasted king prawns, lobster sauce

Normandy-style break

Lamb in a gingerbread crust with jus, truffled aligot potatoes, babyvegetables

Cheese

New Year's Eve dessert

Vegetarian Menu

Amuse-bouche

Green asparagus and mixed leaf salad, truffle vinaigrette

Wild morel mushroom risotto

Pumpkin and seitan cottage pie

Cheese

New Year's Eve dessert

Adult Drinks

1 glass of champagne and 1/2 bottle of wine (white or red) per adult, minéral water

Champagne

Cuvée Disneyland® Paris

Imagined and tailored by Maison Lanson

White wine

Bourgogne - Chablis 1^{er} Cru AOC « Côte de Léchet »

or Vallée de la Loire - Sancerre AOC - Château de Sancerre « Cuvée du Connétable »

Red wine

Bordeaux - Haut Médoc AOC - Moulin de La Lagune

or Bourgogne -Chorey-les-Beaune - P. Aegerter

Child Menu

Amuse-bouche

Mild-smoked fillet of salmon, herb cream sauce and salted brioche

Small ravioli, Parmesan cream

Sorbet

Orloff-style veal tenderloin, polenta chips

Cheese

New Year's Eve dessert

Child Drink

Vittel® or Minute Maid® or Refreshing Drink

"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