



THE ROYAL FAMILY  
HEREBY WELCOMES YOU TO  
**AN ENCHANTED EVENING**  
ALLERGY-FRIENDLY DINNER MENU

Disney Cruise Line cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation. We do not have separate kitchens to prepare allergen-free items or separate dining areas for Guests with allergies or intolerances.

Allergy-Friendly offerings are reliant on supplier ingredient labels. We cannot guarantee the accuracy of the contents of each food item. Allergen advisory statements (e.g., "may contain") are not regulated and therefore not taken into consideration when developing Allergy-Friendly meals. It is ultimately our Guests' discretion to make an informed choice based upon their individual dietary needs.

## Smørgasbord

### Arendelle Kjøttkake

Braised Meatballs, Rosemary Reduction, Yukon Gold Potato Purée,  
Pickled Cucumber, Lingonberry Jam

**For Gluten/Wheat, Egg, Fish/ Shellfish, Milk, Peanut and Tree Nut Allergies**

### Oaken's Chilled White & Green Asparagus

Pea Tendrils, Heirloom Tomatoes, Radish, Dill

**For Gluten/Wheat, Egg, Fish/ Shellfish, Milk, Peanut/Tree Nut, and Soy Allergies**

## Salads

### Nordic Cucumber, Potato & Carrot Salad

Oakleaf, Lolla Rosa Lettuce

**For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, and Soy Allergies**

### Parsnip and Apple Soup

Pancetta, Chives

**For Gluten/Wheat, Egg, Fish/ Shellfish, Milk, Peanut/Tree Nut, and Soy Allergies**

## Bread Service

### Allergy-Friendly Dinner Roll

Whole-Grain Mustard Dip

**For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, and Soy Allergies**