



THE ROYAL FAMILY
HEREBY WELCOMES YOU TO
AN ENCHANTED EVENING

Smørgasbord

Anna's Koldtbord ⚡

"Hot" Smoked Salmon, Smoked Fjord Trout Horseradish Lefse,
Salmon Gravlax, Sweet Shrimp, Dill Honey Mustard,
crisp Knackerbrot

Blushing Oakenis Chilled White & Green Asparagus ● ● ● ●
Pea Tendrils, Heirloom Tomatoes, Radish, Dill

Elsa's Royal Baked Scallops
Shrimp Tarragon Bisque, Rainbow Carrots, Leeks, flaky Pastry

Jarlsberg Cheese & Rosemary Ham Tart
Gala Apple, Williams Pear Compote

Salads

Nordic Cucumber, Potato & Carrot Salad ● ● ● ●
Baby Oakleaf, Lolla Rossa Lettuce

Troll Valley Baby Field Greens
Vanilla, Apricots, Brioche Croutons,
Candied Walnuts, Lingonberry Dressing

From the Kettle

Sveris Favorite Carrot Soup
Caraway, Rye Sippits

Split Yellow Pea Soup
Pulled Ham Hock, Pannekaken

Bread Service

Six-Grain Viking Loaf with Roasted Onion Dip

● Gluten Free

● Dairy Free

● Plant-based. Made without Animal Meat,
Dairy, Eggs and Honey

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 intolerance.

Entrées

King Agnarr's Dry-rubbed Roasted Pork Tenderloin ⚡
Buttered Chard, Honey Butternut Squash, Yukon Gold Potato Purée,
crisp Shallots, Red Currant Port Wine Reduction

Pan-seared Chilean Sea Bass
White Asparagus, Petite Leeks, Savoy Spinach, Romanesco, Peas,
Kohlrabi, Rainbow Carrots, seared Scallop, Pea Tendrils, Mjod Vinaigrette

Arendelle Kjøttkake
Braised Meatballs, Rosemary Cream Reduction,
Egg Noodles, Lingonberry Chutney

Juniper Spiced Roasted Chicken Breast ● ● ● ●
Scallions, Duck Confit Double-fried Potatoes,
Estragon Wild Mushroom Ragoût

Garlic & Thyme Roasted Beef Rib-Eye ● ⚡
Double-baked Potato, Buttered Broccoli,
Sweet Honey-Roasted Carrots, Cabernet Jus

Vegetarian

Queen Iduna's Potato Lefse
Marjoram Butter Crust, Heirloom Carrots, Spinach, Celeriac, Green and White
Asparagus, Baby Brussels Sprouts, Leeks, Aquavit Jarlsberg Cream

Kåldolmar ● ● ● ●
Plant-based "Beef," Savoy Cabbage, Brown Rice,
Carrots, Celery, Dill Yogurt Drizzle

Lighter Note

Seared Salmon Salad ⚡
Fennel Seed Quinoa, Boston Bibb, Oakleaf, Spinach,
Endive Lettuce, Red Cabbage, Green Onion, Soft Egg, Cucumber,
Dill, Whole-Grain Mustard Dressing, Honey Biscuit Streusel

Grilled Sirloin Steak ⚡
Roasted Breast of Chicken
Oven-baked Filet of Salmon ⚡
The above entrées are served with Garden Vegetables and your
choice of Steamed White Rice or Baked Potato

⚡ Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.