



THE ROYAL FAMILY
HEREBY WELCOMES YOU TO
AN ENCHANTED EVENING

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Smørgasbord

Anna's Koldtbord 🍷

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

Blushing Oaker's Chilled White & Green Asparagus GF DF 🌱
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 GF DF 🌱
Baby Oakleaf, Lolla Rossa Lettuce

Troll Valley Baby Field Greens

Vanilla, Apricots, Brioche Croutons,
Candied Walnuts, Lingonberry Dressing

From the Kettle

Sven's Favorite Carrot Soup

Caraway, Rye Sippits

Split Yellow Pea Soup

Pulled Ham Hock, Pannekaken

Bread Service

Six-Grain Viking Loaf with Roasted Onion Dip

GF Gluten Free

DF 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 GF DF

Scallions, Duck Confit Double-fried Potatoes,
Estragon Wild Mushroom Ragoût

Garlic & Thyme Roasted Beef Rib-Eye GF ⚠

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 GF DF

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

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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.

Desserts

Eplekake, Apple Cake
Caramel Sauce, Vanilla Bean Ice Cream,
Florentine Almond Crunch

Norwegian Pancake Roulade
Pancake, Lingonberry Jam,
Gjøvik White Chocolate Cheesecake

Kvæfjordkake
Butter Cake, Baked Almond Meringue,
Vanilla Cream, Berry Compote

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Signature Dessert

Troll Family's Rock Chocolate Bar
Chocolate Cake, Pistachio Cookie Rocks,
Hibiscus Meringue

No Sugar Added

Citrus-Almond Cake
Lemon Almond Cake, Buttermilk Ice Cream,
Orange Fennel Salad

Ice Cream Sundae

"It's Elsa's Coronation Sundae!"
Mint Chocolate Chip Ice Cream, Marshmallows,
fresh Whipped Cream, Snowflakes

