

THE PROVERS BANK

ONE DOLLAR

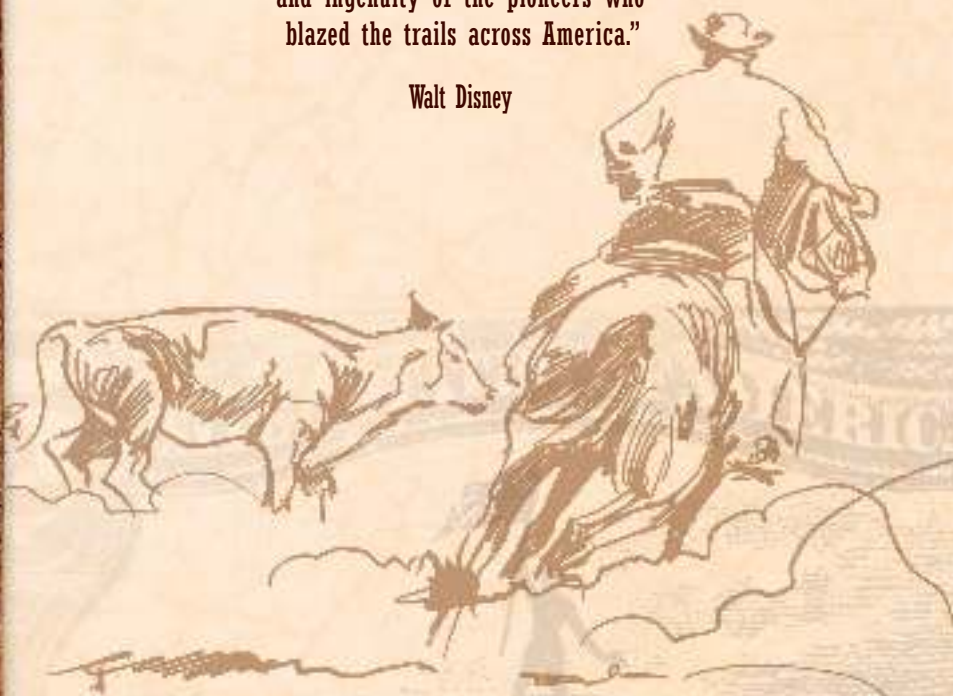


SILVER SPUR

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



SHERIFF'S MENU



Starter, Main Course

€30

Starter, Main Course, Dessert

€40

STARTERS

Vegan Salad

- ✓ Avocado, Tomatoes, Kidney Beans, Bell Peppers, Red Onions, Lettuce, Slices of Vegetable Proteins, Citrus Vinaigrette

or

Silver Salad

- Roast Chicken, Hard-Boiled Egg, Ham, Bacon, Avocado, Lettuce, Emmental Cheese, Roquefort Cheese, Tomatoes, Ranch Sauce

or

Prawns Cocktail

or

Kidney Beans Soup with Spices, Corn Bread

ou

Cowboy Platter

- Pork Quesadillas, Chicken Wings, Cheese Stuffed Jalapeños, Onion fritters, Goat Cheese Stuffed Bell Pepper, Guacamole, Tortilla Crisps

MAIN COURSES

All our dishes are served with Mangetout, Grilled Corn in Garlic Butter and Roast Potatoes with Herbs.

Choice of Sauce: Barbecue, Barbecue with Bacon or Barbecue with Onions and Bell Peppers

Scottish Beef Flank Steak

or

Smoked Bbq Pork Ribs, Stewed Onions with Cherry Tomatoes

or

Marinated Young Cockerel Grilled with Maple Syrup and Spices

or

Roast Salmon with Cajun Spices, Avocado Salsa

or

✓ **Vegan Skewer, Stewed Onions and Cherry Tomatoes**

Our vegan dish is served with Mangetout, Grilled Corn and Roast Potatoes with Herbs.

DESSERTS

Woody's Sweet Sensation

Chou Pastry Stuffed with Popcorn Flavoured Cream

or

Cowboys Treat

Vanilla Flavoured Sundae, Crunchy Brownie and Chocolate Sauce

or

Caramelised pecan pie

or

✓ **Vegan Stewed Red Berries, Cashew Nuts and Vanilla Flavoured Silk Tofu and Popcorn**

or

✓ **Fruit Salad, Pomegranate Seeds and Blood Orange Juice**

BLEU
BLOODY

Just flashed
on the grill

SAIGNANT
RARE

Well-seared
red inside

À POINT
MEDIUM

Pink inside,
juicy on the outside

BIEN CUIT
WELL DONE

Completely coked
all the way through

CHILD MENU

For children aged from 3 to 11



Starter, Main Course, Dessert and Drink

€20

STARTERS

Toast with The Laughing Cow® Cheese, 
Turkey, Tomato and Crispy Bacon

or

Prawns with mayonnaise and ketchup

or

Salad 

Lettuce, Tomatoes, Chicken, Grated Cheddar,
Tortilla Crisps, Citrus Vinaigrette

MAIN COURSES

All our dishes are served with Mangetout 
and Roast Potatoes with Cheddar Cheese.

Roast Chicken Breast 

or

Beef Burger 

or

Salmon with Avocado Salsa

DESSERTS

Wild West Delight

White Chocolate Mousse Dessert, Cocoa Biscuit and Caramel

or

Little Cowboys Treat

Brownie Sundae, Chocolate Sauce

or

Jessie's Yummy Yee-Haw

Fromage Blanc with Chocolate Shavings, Stewed Red Berries
and Jessie's Shortbread Biscuit

or

Fruit Salad, Pomegranate Seeds and Blood Orange Juice 

DRINKS

Vittel® (33 cl)

or

Minute Maid Orange*

or

Minute Maid Apple*

or


Milk (20 cl)

A different cold drink (25 cl) may replace a similar item on request.




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

€ 35

 Vegetarian Suggestion

*Made from concentrated Fruit juices

 This menu (whithout substitution) contains at least
2 servings of fruits and vegetables and is low in saturated fats.

If you suffer from allergies, a Cast Member will be pleased to provide you with information on allergens present in our dishes.

Tax Included

APERITIVES & KIRS

Martini Rosso, Bianco	6 cl	€ 7,50
Porto Graham's Rouge	6 cl	€ 7,50
Ricard	4 cl	€ 7,50
Kir	15 cl	€ 7,50
Bourgogne Aligoté, Blackcurrant or Blackberry Liqueur		
Kir Royal	15 cl	€ 12
Tsarine Brut Cuvée Premium Champagne, Blackcurrant or Blackberry Liqueur		

BEERS

DRAUGHT	25 cl	50 cl
1664 [®] Premium	€ 5,50	€ 8
BOTTLED	33 cl	
Grimbergen d'Abbaye		€ 7
Finnbarra Irish Craft Cider		€ 6,50
USA: Brooklyn Lager		€ 7,50

SPIRITS

	4 cl	
Vodka Grey Goose		€ 11
Gin Bombay Sapphire		€ 11
Whiskey Jack Daniel's Old No. 7		€ 11
Tequila Camino Real		€ 9
Cognac Otard VSOP		€ 9,50

COCKTAILS


SPICY ARIZONA	€ 15,50
Beer, Raspberry Nectar, Lime, Espelette Pepper	
WILD WEST CACTUS (non alcoholic)	€ 10,50
Kiwi Drink, Pineapple Juice, Agave Syrup, Perrier [®]	

CHAMPAGNES

	15 cl	75 cl
Tsarine Brut Cuvée Premium	€ 12	€ 52
Cuvée Disneyland [®] Paris - Champagne Brut		
Imagined and elaborated by la Maison Lanson		
		€ 65

GLASS OF WINE

WHITE

Vallée de la Loire - Sancerre AOC - Château de Sancerre - Sauvignon blanc		€ 11
 Languedoc - Naturalys - Pays d'Oc IGP - Chardonnay		€ 7
USA : Gallo Family Vineyards - Chardonnay		€ 8


ROSÉ

Côtes de Provence AOC - M de Minuty	€ 8
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RED

Bordeaux AOC - Mouton Cadet - Baron Philippe de Rothschild	€ 10
 Languedoc - Naturalys - IGP Pays d'Oc - Merlot	€ 7
U.S.A. : Gallo Family Vineyards - Cabernet Sauvignon	€ 8



WHITE WINES

	37,5 cl	75 cl
 Languedoc - Naturalys - Pays d'Oc IGP - Chardonnay		€ 24
Vallée de la Loire - Sancerre AOC - Château de Sancerre - Sauvignon blanc		€ 43
Bourgogne - Chablis AOC - La Pierrelée - La Chablissienne	€ 27	€ 43

ROSÉ WINES

	50 cl	75 cl
Pays d'Oc IGP - Gris Blanc		24 €
Côtes de Provence AOC - M de Minuty	20 €	28 €

RED WINES

	37,5 cl	75 cl
Bordeaux AOC - Mouton Cadet - Baron Philippe de Rothschild		€ 37
Bordeaux - Saint Emilion AOC - Fortin Plaisance	€ 23	€ 37
Bourgogne - Hautes Côtes de Beaune AOC - Les Belles Roches - P. Aegerter		€ 37
 Côtes du Rhône AOC - «Parallèle 45» - P. Jaboulet Aîné		€ 28
 Languedoc - Naturalys - IGP Pays d'Oc - Merlot		€ 24
USA : Gallo Family Vineyards - Cabernet Sauvignon		€ 28

COLD DRINKS

	33 cl
Coca-Cola Original, Coca-Cola Sans Sucres	€ 5,10
Fanta orange sans sucres	€ 5,10
Sprite sans sucres	€ 5,10
Fuze Tea Pêche Intense	€ 5,10

MINERAL WATERS

	50 cl	100 cl
Vittel [®]	€ 4	€ 5
S.Pellegrino [®]	€ 4,50	€ 5,50
Perrier [®] Fines Bulles	€ 4,50	€ 5,50

FRUIT JUICES

	20 cl
Minute Maid Orange*, Apple*, Pineapple*	€ 4,60

HOT DRINKS

	proposés par featuring 
Espresso 100% arabica	€ 3,30
American Coffee 100% arabica	€ 3,30
Decaffeinated	€ 3,30
Double espresso 100% arabica	€ 4
Coffee with Milk 100% arabica	€ 4
Cappuccino 100% arabica	€ 4
Hot Cocoa	€ 4
Tea, Herbal Tea	€ 4