

ENCHANTÉ

By Chef Arnaud Lallement

Enchanté offers the most luxurious dining experience aboard the Disney Treasure, featuring a French-inspired menu crafted by 3-Michelin-starred Chef Arnaud Lallement. It's also under the watchful eye of maître extraordinaire Lumière, whose introductory greeting to Belle provides both the name of the restaurant and the festive spirit found within.

TRUFFLE MENU 320

SCALLOPS / Côteaux Champenois Sauce / Black Truffle ⚠
LOBSTER / "Hommage a mon Papa" / Creamy Bisque / Black Truffle ⚠
HALIBUT / Carrot / Yellow Wine Sauce / Black Truffle ⚠
FARM-RAISED CHICKEN / Ravioli / Poulette Sauce / Black Truffle
CHEESES
DESSERT

COLLECTION 205

PUT TOGETHER WITH THE VERY BEST THAT THE MARKET & NATURE HAVE TO OFFER. THIS MENU COMBINES NEW CREATIONS WITH OUR SIGNATURE DISHES.

Champagne Journey - 170 per person

Wine Experience - 127 per person

La bonne Vie Zero Proof Pairing - 40 per person

PASSION 135

SCALLOPS / Leeks / "Coteaux Champenois" Sauce ⚠
JOHN DORY / Stone Crab / Turmeric ⚠
POLLOCK / Broccoli / Shellfish Cream ⚠
FARM-RAISED CHICKEN / Ravioli / Curry Sauce
CHEESES
DESSERT

POTAGER 135

LEEK "Mi Cuit" / Creamy Egg Yolk ⚠
PEARL ONIONS / Herb Condiments
POTATO GNOCCHI / Parmesan
BEETROOT / Root Vegetables
CHEESES
DESSERT

CARTE

LANGOUSTINE / Shellfish Jelly / Creamy Broth ⚠	50
GAMBERONI / Petrossian Caviar / Kalamansi Vinaigrette ⚠	60
SCALLOPS / Leek / "Coteaux Champenois" Sauce ⚠	45
POLLOCK / Broccoli / Shellfish Cream ⚠	50
HALIBUT / Carrot / Yellow Wine Sauce ⚠	50
LOBSTER "HOMMAGE A MON PAPA" / Creamy Bisque ⚠	65
LAMB FILLET / Brussels Sprouts / Lamb Juice ⚠	50
FARM-RAISED CHICKEN / Ravioli / Curry Sauce	45
WAGYU BEEF / Root Vegetables / "Grand Veneur" Sauce ⚠	55



⚠ 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.

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.