



California Grill

*" Fresh and simple are the key words to describe
California cuisine, a melting pot of Asian, Hispanic
and European influences.*

*Inspired by this, we have created a refined and unique menu
using a selection of the best regional and European ingredients.*

Enjoy! "

*Laurent Lesage
Chef at the California Grill*

“To start with...”

Duck terrine with morels and spicy pear chutney with onions €30

🌿 Poivrade artichoke barigoule, tomato confit, Nice olives and pickled vegetables €20

Roasted beetroot, creamy Sainte-Maure goat's cheese,
salad shoots and Champagne vinaigrette €20

🌿 Cream of cep soup with chestnut slivers, herb foam €27

Poached langoustines in a charred watermelon cocktail sauce, charred lemon €30

“Tiger salad”:

Lobster tempura, spicy beef, Asian greens, coconut-lime vinaigrette €35

Signature dish of the Napa Rose Restaurant, Disneyland Resort in California

Sainte-Maure goat's cheese ravioli and a tomato jus bouillon with vegetables and herbs €30

Signature dish of the California Grill Restaurant, Walt Disney World Resort in Florida

Semi-cooked Scottish Label Rouge salmon tempura and wazabi yuzu sherbet €27

Crusted Crab Cake, avocado and red onion salsa, Espelette pepper aioli €35

*A typical dish in many American coastal states, crab cake originated with the first British settlers
who had the idea of replacing the meat in their traditional pies
by a much more abundant ingredient along the coastline: crab!*

Smoked duck tart with a seasonal mushroom vinaigrette €27

🌿 Vegetarian suggestion

“Home-made” dishes are made on-site from fresh ingredients.
Dear Guest, if you suffer from food allergies, a member of staff will be pleased to provide you
with information on allergens present in our dishes.

Tax included

“What next?”

Pan-fried fillet of turbot, morel risotto,
ragout with old-fashioned vegetables in Californian wine €56

Unilateral cod, Tarbais beans, coconut milk and kaffir lime emulsion €50

European lobster with Mac ‘n’ Cheese gratin, lobster broth and summer vegetables €66

Invented in Italy in the 13th century, Macaroni and Cheese was introduced to the United States in 1789

by Thomas Jefferson when he returned from his Ambassadorial mission in Paris.

When he was elected President of the United States in 1801,

«Mac ‘n’ Cheese» found its way into the White House kitchen!

Rotisserie-cooked Bresse chicken with baby potatoes,
roasted carrots and a roasted pecan sauce €56

Tenderloin of free-range pork confit with lemons, satay sauce and lomo crisps,
roasted potatoes and grated truffle €50

Roasted veal loin, sake flavoured rice and Shimeji mushroom, vegetables €56

Grilled Angus beef fillet, polenta with 12-month PDO Cheddar and grilled ceps,
Robert Mondavi Cabernet sauce €56

Roasted free-range Challans duckling, hoisin sauce, Camargue red rice,
vegetables sautéed in garlic and herb shoots €56

🌱 Celeriac glazed with Disneyland Paris honey, quinoa pilaf with Marcona almonds €42

🌱 Vegetarian suggestion

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“As a treat...”

Our cheese trolley €25



Pistachio financier, clementine with Chantilly cream and citrus coulis €25

Lemon cheesecake, blackcurrant coulis, lemon and blueberry cream €28

The first records of cheesecake date back to Ancient Greece, where it was served to the athletes of the first Olympic Games. The Romans made it popular throughout Europe, and it arrived in the USA a few centuries later, with the first waves of immigrants. The recipe has changed somewhat over the years but it was not until «cream cheese» was invented in 1872 that it acquired the famous texture that it is known for today.

Selection of seasonal fruit sorbets €20

Candied chestnut delight with Conference pears caramelised in brown sugar €28

Intense dark chocolate ball, melting white chocolate centre,
Matcha green tea financier and raspberries marinated in lemon and thyme €25

*Celebrate your Birthday with us.
Don't forget to order your birthday dessert before your meal!*

Dessert for up to 8 people

€35

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Tinker Bell Menu

Starter, Main Course and Dessert

€90

Wine included €115

Duck terrine with morels and spicy pear chutney with onions

Semi-cooked Scottish Label Rouge salmon tempura and wazabi yuzu sherbet

🌿 Cream of cep soup with chestnut slivers, herb foam

Poached langoustines in a charred watermelon cocktail sauce, charred lemon

Château Coutet 1^{er} Grand Cru Classé de Sauternes (8 cl)
or Sebastiani vineyards, Chardonnay, Sonoma County (8 cl)
or Château de Sancerre (8 cl)



Pan-fried fillet of turbot, morel risotto, ragout with old-fashioned vegetables in Californian wine

Grilled Angus beef fillet, polenta with 12-month PDO Cheddar
and grilled ceps, Robert Mondavi Cabernet sauce

Roasted free-range Challans duckling, hoisin sauce, Camargue red rice,
vegetables sautéed in garlic and herb shoots

Chablis 1^{er} Cru AOC «Côte de Lechet» Jean-Luc & Paul Aegerter (8 cl)
or Louis M Martini, Cabernet Sauvignon, Napa Valley (8 cl)
or Cigalus Aude Haute Rive, G. Bertrand (8 cl)



Our cheese trolley

Lemon cheesecake, blackcurrant coulis, lemon and blueberry cream

Selection of seasonal fruit sorbets

Candied chestnut delight with Conference pears caramelised in brown sugar

Champagne Lanson cuvée Disneyland Paris «brut» (10 cl)
or Liqueur wine, Rivesaltes AOP (8 cl)

🌿 Vegetarian suggestion

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Tax included



Menu Premium

for Premium voucher holders only

Starter, Main Course, Dessert and Drink

Smoked duck tart with a seasonal mushroom vinaigrette

✔ Poivrade artichoke barigoule, tomato confit, Nice olives and pickled vegetables

Roasted beetroot, creamy Sainte-Maure goat's cheese,
salad shoots and Champagne vinaigrette



Unilateral cod, Tarbais beans, coconut milk and kaffir lime emulsion

Tenderloin of free-range pork confit with lemons, satay sauce and lomo crisps,
roasted potatoes and grated truffle

✔ Celeriac glazed with Disneyland Paris honey, quinoa pilaf with Marcona almonds



Our cheese trolley

Intense dark chocolate ball, melting white chocolate centre,
Matcha green tea financier and raspberries marinated in lemon and thyme

Selection of seasonal fruit sorbets

✔ Vegetarian suggestion

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Winery Menu

Starter, Main Course and Dessert

€70

Smoked duck tart with a seasonal mushroom vinaigrette

🌿 Poivrade artichoke barigoule, tomato confit, Nice olives and pickled vegetables

Roasted beetroot, creamy Sainte-Maure goat's cheese,
salad shoots and Champagne vinaigrette



Unilateral cod, Tarbais beans, coconut milk and kaffir lime emulsion

Tenderloin of free-range pork confit with lemons, satay sauce and lomo crisps,
roasted potatoes and grated truffle

🌿 Celeriac glazed with Disneyland Paris honey, quinoa pilaf with Marcona almonds



Our cheese trolley

Intense dark chocolate ball, melting white chocolate centre,
Matcha green tea financier and raspberries marinated in lemon and thyme

Selection of seasonal fruit sorbets

🌿 Vegetarian suggestion

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Child Menu

For children aged from 3 to 11

Starter, Main Course, Dessert

and Vittel® (50cl) or Minute Maid® Orange or Apple* or Milk (20cl)*

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

**Made from concentrated fruit juice*

€38

 A garden of baby vegetables, with «Fromage Blanc» dressing

Tomato soup and mini grilled cheese sandwich



 Corkscrew Pasta, choice of sauce: butter, tomato or cheese

Rotisserie-cooked Bresse chicken with seasonal vegetables, fingerling potatoes and a fruit skewer

Small Filet Mignon with seasonal vegetables, «Parisian» potatoes and a fruit skewer

 Fish of the Day with seasonal vegetables, Thai rice and a fruit skewer



 Assorted seasonal fruits

Chef's dessert

 This menu (without substitution) includes at least 2 servings of fruit and vegetables and is low in saturated fats.

Tasting Menu

€130

*The choice of dishes on this Tasting menu is put together
by our chef Laurent Lesage in line with fresh deliveries
(served to all guests at the table)*

Please ask your waiter



The menu consists of:

Appetizers

Starter

Hot starter

Fish

Meat

Cheese

Dessert