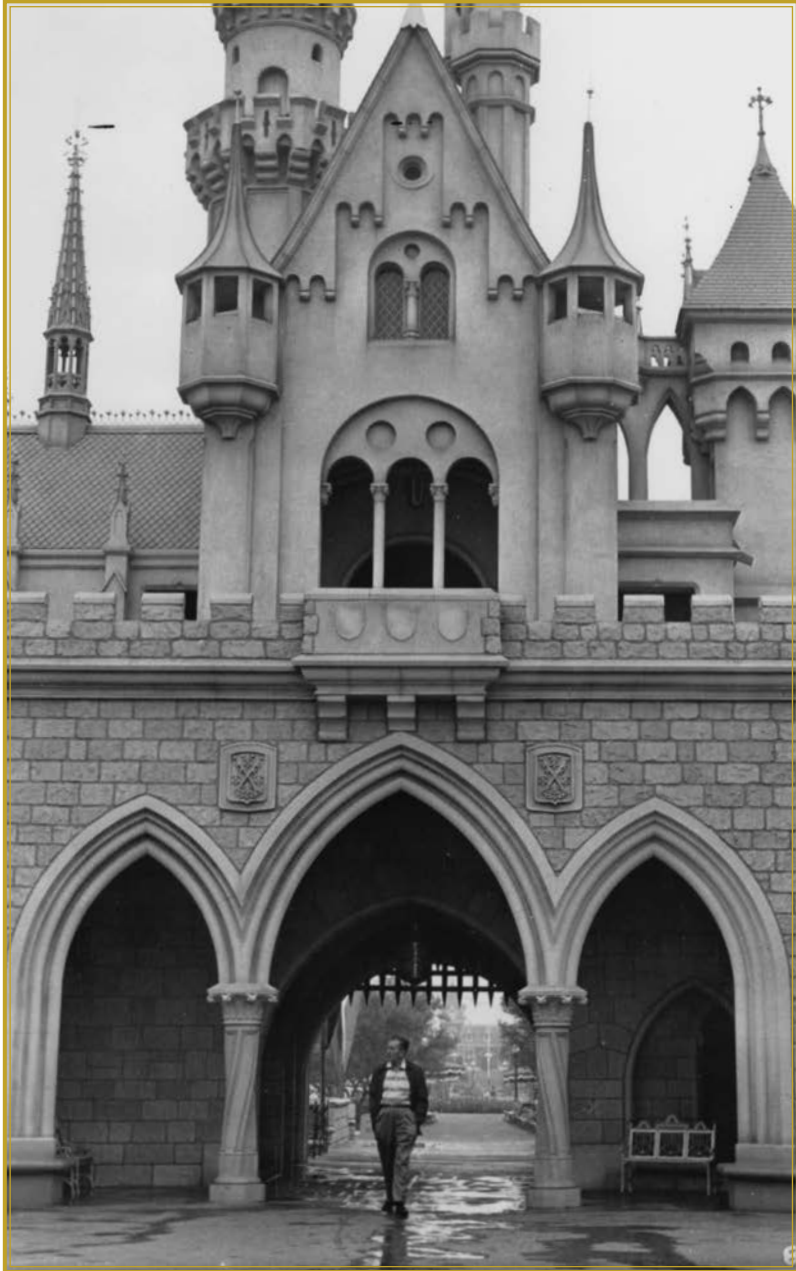




At the beginning of the 20th century, the lives of Americans changed forever with the arrival of electricity, motorised vehicles and many other inventions and discoveries. Main Street, U.S.A. represents Walt's nostalgia for that optimistic and innovative era.

In this restaurant which bears his name, certain dishes are inspired by some of his favourite food. Our chefs have created modern versions, which Walt, with his love of innovation, would surely have been excited to try.

Enjoy!



*SURVEYING THE MAGIC KINGDOM
DISNEYLAND PARK (1959)*



*WALT'S HOME TOWN
MARCELINE, MISSOURI (c. 1905)*



*MAIN STREET, U.S.A.
DISNEYLAND PARK, CALIFORNIA (1957)*

Starters

As well as our Dish-Wine suggestion

✔ Salad of coriander-infused roasted vegetables and cauliflower flavoured with Meaux mustard € 17.99

Pouilly Fumé (France, Vallée de la Loire, Sauvignon blanc, white wine)



Classic Caesar salad with romaine lettuce, croutons, marinated anchovies, parmesan tuile and shavings € 17.99

Domaine de l'Aigle, AOP Limoux (France, Languedoc, Chardonnay, white wine)



Smoked duck breast, pineapple coleslaw, whole-grain mustard € 18.99

Coleslaw, a favourite American 'side', is a main feature of this dish. Here, this subtle sweet and sour accompaniment has been sharpened by the addition of pineapple, to complement the smoked duck.

Saint-Joseph AOC "Le Grand Pompée", P. Jaboulet Aîné (France, Vallée du Rhône, Syrah, red wine)



Crab flakes and soya beans in a lightly-spiced chilled watermelon soup € 20.99

Chablis 1^{er} Cru "Côte de Léchet", P. Aegerter (France, Bourgogne, Chardonnay, white wine)



Lobster bisque with sweetcorn emulsion and wasabi sorghum € 20.99

All the quality of lobster married with sweetcorn, a staple American cereal, but here in the modern form of an emulsion.

It is accompanied by an original touch, a popcorn-like wasabi sorghum.



Warm tart of tomato & onion chutney with Disneyland Paris honey, ash-coated goat's cheese and salad € 18.99

Bourgogne Hautes Côtes de Beaune AOC, Les Belles Roches P. Aegerter (France, Bourgogne, Pinot Noir, red wine)



Lightly-smoked salmon, with citrus-marinated cucumber, Espelette pepper dots and Crème d'Isigny € 18.99

Sancerre AOC, Château de Sancerre "Cuvée du Connétable" (France, Vallée de la Loire, Sauvignon, white wine)

We suggest a selection of wines to complement your dishes (suggestion is not included in the price).

"Home-Made" dishes are made on-site from fresh ingredients. ✔ Vegetarian suggestion

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

Fishes

As well as our Dish-Wine suggestion

Lobster poached in butter, with leeks braised in orange juice and a potato cake € 64.99

Once thought of as a poor man's dish, lobster claimed its place in American gastronomy in the second half of the 19th century.

Cooking it in orange juice is a nod to both California and Florida, where Walt Disney chose to build his Theme Parks.

Meursault, P. Aegerter 2012 (France, Bourgogne, Chardonnay, white wine)



Grilled prawns and scallops with Pepper Jack grits and a prawn & butter broth € 49.99

Crozes Hermitage AOC "Les Jalets", P. Jaboulet Aîné (France, Vallée du Rhône, Marsanne, white wine)



Roasted seasonal fish seared on one side, Chardonnay risotto, carrots and peas € 39.99

Sebastiani Vineyards (Etats-Unis, Sonoma County, Chardonnay, white wine)



🌿 Gnocchi, grilled porcini mushroom sauce and baby vegetables € 36.99

Domaine Montgros "Cuvée Elite" (France, Sud-Ouest, Cinsault, Syrah, Grenache, Carignan, red wine)

We suggest a selection of wines to complement your dishes (suggestion is not included in the price).

🌿 Vegetarian suggestion. Tax included

Meats

As well as our Dish-Wine suggestion

Grilled fillet of Angus beef, with Thelma potatoes, green beans, shallot rings and a red wine reduction € 49.99

This dish is a tribute to Thelma Howard, the Disney family cook, who, according to Walt, was “a veritable Mary Poppins”.

Her potato salad, here recreated in a warm version, was one of Walt’s favourite dishes.

Château La Garde, Pessac-Léognan AOC 2006 (France, Bordeaux, Cabernet Sauvignon, Merlot, red wine)



Free-range Label Rouge chicken breast, Thanksgiving stuffing, sweet potato mash and giblet gravy € 39.99

Inspired by the traditional Thanksgiving dinner shared by American families, this modern reinterpretation uses the finest fresh produce available.

Sancerre AOC, Château de Sancerre (France, Vallée de la Loire, Pinot Noir, red wine)



Grilled Charolais beef cheeseburger, with lettuce, tomato, onion and farmhouse cheddar,
served with thick-cut fries and Walt’s favourite chili con carne € 49.99

The surprise element of this dish is the accompaniment! Walt loved chili con carne, and this hand-prepared beef version makes it a particularly fine tribute.

Mac Murray (Etats-Unis, Sonoma County, Pinot Noir, red wine)



Free range pork chop, coriander pesto, mac & cheese and asparagus € 42.99

Cigalus IGP Aude Hauterive (France, Sud-Ouest, Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah, red wine)

We suggest a selection of wines to complement your dishes (suggestion is not included in the price).

♥ Vegetarian suggestion. Tax included

Desserts

As well as our Dish-Wine suggestion

Cheesecake with blueberry coulis € 15.99

Champagne Lanson Brut “Cuvée Disneyland Paris” (France, Champagne, Chardonnay, Pinot Noir, Pinot Meunier, Champagne wine)



Lemon meringue pie € 15.99

Champagne Lanson Brut “Cuvée Disneyland Paris” (France, Champagne, Chardonnay, Pinot Noir, Pinot Meunier, Champagne wine)



Pineapple upside-down financier cake with sorbet € 16.99

A dessert made from Walt’s favourite fruit and accompanied a pineapple and basil sorbet.

The pineapple is juicy and fresh, cooked sous-vide at low temperature.

Alsace Grand Cru AOC, Gewurztraminer “Cuvée Christine”, Vendanges Tardives (France, Alsace, Gewurztraminer, sweet wine)



Chocolate gateau € 16.99

A gourmand dessert, this chocolate cake is made without flour and filled with a rich smooth mix of chocolate ganache and chocolate caramel mousse.

Rivesaltes AOP (France, Sud-Ouest, Grenache, natural sweet wine)



Seasonal fresh fruit salad with orgeat syrup and sorbet € 15.99

Sauternes AOC, Château Coutet (France, Bordeaux, Sémillon, Sauvignon, Muscadelle, sweet wine)



Assorted sorbets, ice cream and seasonal fruits € 14.99



**Celebrate your birthday with us. Don’t forget to order
your birthday dessert before your meal! € 29.00**

Dessert for up to 8 people.

We suggest a selection of wines to complement your dishes (suggestion is not included in the price).

“Home-Made” dishes are made on-site from fresh ingredients. Tax included

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Walt's Menu

Starter and Main Course € 39.99
Drink not included

Starter, Main Course and Dessert € 49.99
Drink not included

Starters

Classic Caesar salad with romaine lettuce, croutons, marinated anchovies, parmesan tuile and shavings

Smoked duck breast, pineapple coleslaw, whole-grain mustard

Main Courses

Roasted seasonal fish seared on one side, Chardonnay risotto, carrots and peas

✔ Gnocchi, grilled porcini mushroom sauce and baby vegetables

Free-range Label Rouge chicken breast, Thanksgiving stuffing, sweet potato mash and giblet gravy

Desserts

Cheesecake with blueberry coulis

Assorted sorbets, ice cream and seasonal fruits



To accompany your meal, at a price of € 25, we suggest:

a choice of 3 wines (3 x 8 cl) from this selection

Sauternes AOC, Château Coutet (Bordeaux)

Chablis 1^{er} Cru "Côte de Léchet", P. Aegerter (Bourgogne)

Cigalus (Sud-Ouest)

Mac Murray, Pinot Noir, Sonoma County (Etats-Unis)

"Home-Made" dishes are made on-site from fresh ingredients. ✔ Vegetarian suggestion. Tax included

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.

Signature Menu

Starter, Main Course and Dessert € 69.99

Drink not included

Starters

Crab flakes and soya beans in a lightly-spiced chilled watermelon soup

Warm tart of tomato & onion chutney with Disneyland Paris honey, ash-coated goat's cheese and salad

Lightly-smoked salmon, with citrus-marinated cucumber, Espelette pepper dots and Crème d'Isigny

Main Courses

Half lobster poached in butter, with leeks braised in orange juice and a potato cake

Grilled fillet of Angus beef, with Thelma potatoes, green beans, shallot rings and a red wine reduction

Free-range Label Rouge chicken breast, Thanksgiving stuffing, sweet potato mash and giblet gravy

Desserts

Lemon meringue pie

Pineapple upside-down financier cake with sorbet

Chocolate gateau



To accompany your meal, at a price of € 25, we suggest:

a choice of 3 wines (3 x 8 cl) from this selection

Sauternes AOC, Château Coutet (Bordeaux)

Chablis 1^{er} Cru "Côte de Léchet", P. Aegerter (Bourgogne)

Cigalus (Sud-Ouest)

Mac Murray, Pinot Noir, Sonoma County (Etats-Unis)

"Home-Made" dishes are made on-site from fresh ingredients. ♻️ Vegetarian suggestion. Tax included

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.

Premium Menu



Starter, Main Course and Dessert € 59.99
Drink not included

Starters

Classic Caesar salad with romaine lettuce, croutons, marinated anchovies, parmesan tuile and shavings

✔ Salad of coriander-infused roasted vegetables and cauliflower flavoured with Meaux mustard

Warm tart of tomato & onion chutney with Disneyland Paris honey, ash-coated goat's cheese and salad

Main Courses

Grilled Charolais beef cheeseburger, with lettuce, tomato, onion and farmhouse cheddar,
served with thick-cut fries and Walt's favourite chili con carne

✔ Gnocchi, grilled porcini mushroom sauce and baby vegetables

Grilled prawns and scallops with Pepper Jack grits and a prawn & butter broth

Free range pork chop, coriander pesto, mac & cheese and asparagus

Desserts

Cheesecake with blueberry coulis

Lemon meringue pie

Seasonal fresh fruit salad with orgeat syrup and sorbet



To accompany your meal, at a price of € 25, we suggest:

a choice of 3 wines (3 x 8 cl) from this selection

Sauternes AOC, Château Coutet (Bordeaux)

Chablis 1^{er} Cru "Côte de Léchet", P. Aegerter (Bourgogne)

Cigalus (Sud-Ouest)

Mac Murray, Pinot Noir, Sonoma County (Etats-Unis)

"Home-Made" dishes are made on-site from fresh ingredients. ✔ Vegetarian suggestion. Tax included

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.