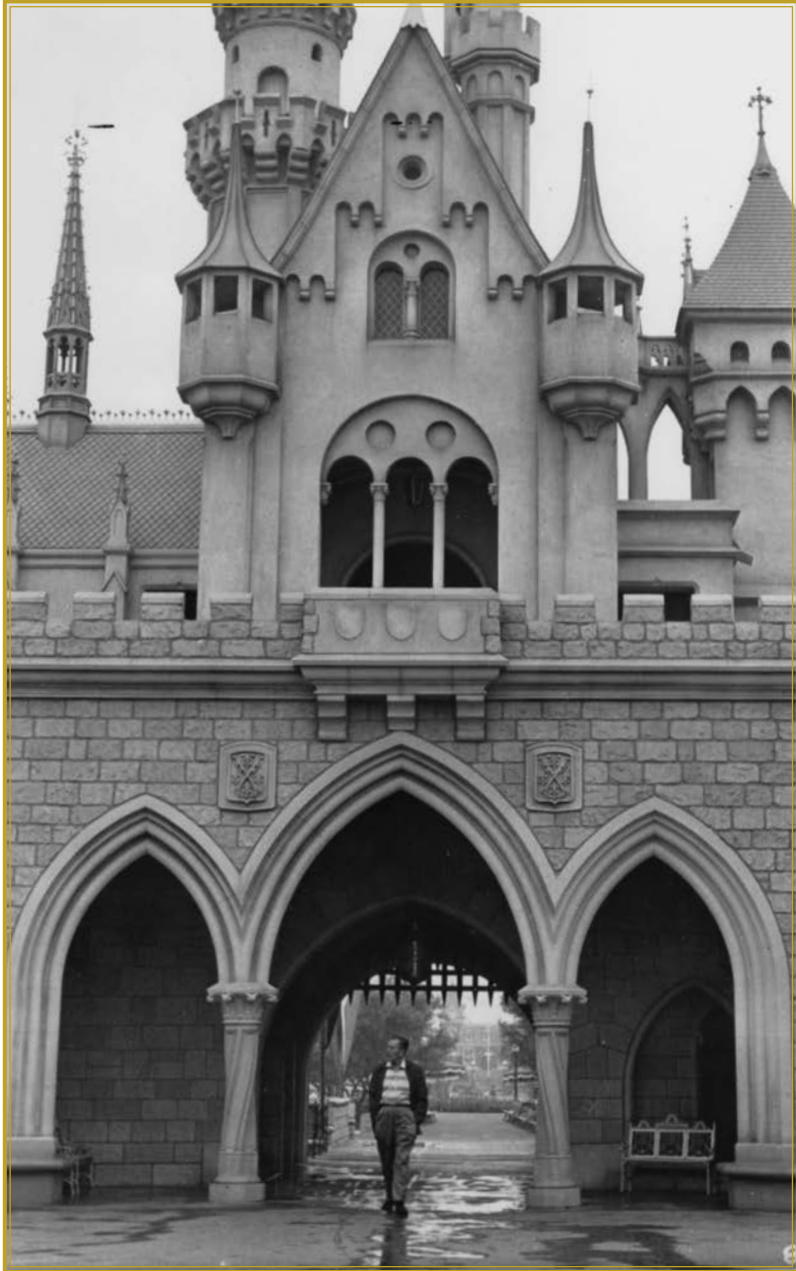




At the beginning of the 20th century, the lives of Americans changed forever with the arrival of electricity, motorised vehicles and many other inventions and discoveries. Main Street, U.S.A. represents Walt's nostalgia for that optimistic and innovative era.

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

✔ Roasted vegetable salad with Meaux mustard and Ranch dressing € 17.99

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



Classic Caesar salad: romaine lettuce, croutons, marinated anchovies, Parmesan tuile and shavings € 17.99

Crozes Hermitage “Les Jalets”, P. Jaboulet Aîné (France, Vallée du Rhône, Marsanne, 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 crumble with herbs, pea purée and wasabi € 20.99

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



Lobster bisque cream, smoked sweet corn and sorghum emulsion with tomato powder € 20.99



Soft-boiled egg, “western” garnish, lentils and Colonnata bacon, Isigny cream with Espelette chilli pepper € 18.99

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



Lightly smoked salmon fillet, tangy vegetable carpaccio, peppers and cream of Sainte-Maure goat cheese € 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 (France, Bourgogne, Chardonnay, white wine)*



Grilled scallops and scampi, Pepper Jack and beurre blanc porridge € 49.99
Crozes Hermitage "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 (U.S.A., Sonoma County, Chardonnay, white wine)



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

Meats

As well as our Dish-Wine suggestion

Grilled Black Angus beef tenderloin, Thelma potato, green beans, crispy shallots and Blue Cheese sauce € 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)



Cheeseburger (beef shoulder cooked for 36 hours), caramelised red onions,
unpasteurised Cheddar cheese with home-made chips and Walt Disney’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 (U.S.A., Sonoma County, Pinot Noir, red wine)



Free-range pork chop at the perfect temperature with a Barbecue sauce, “Mac and 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).

Tax included

Desserts

As well as our Dish-Wine suggestion

Blueberry and strawberry cheesecake € 15.99

Champagne Lanson cuvée Disneyland Paris Brut (France, Champagne, Chardonnay, Pinot Noir, Pinot Meunier, Champagne wine)



Yuzu lemon meringue pie, green apple jelly € 15.99

Champagne Lanson cuvée Disneyland Paris Brut (France, Champagne, Chardonnay, Pinot Noir, Pinot Meunier, Champagne wine)



Pineapple upside-down financier cake with sorbet € 16.99

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



Chocolate cake with tonka bean ganache and cocoa nibs crispy biscuit € 16.99

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



Apple cobbler, Montélimar nougat crumbs with Jim Beam and ice cream € 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! € 35**

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

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.

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: 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

Blueberry and strawberry cheesecake

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)

Sancerre AOC, Château de Sancerre (Vallée de la Loire)

Cigalus (Sud-Ouest)

Mac Murray, Pinot Noir, Sonoma County (U.S.A.)

“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 crumble with herbs, pea purée and wasabi

Soft-boiled egg, “western” garnish, lentils and Colonnata bacon, Isigny cream with Espelette chilli pepper

Lightly smoked salmon fillet, tangy vegetable carpaccio, peppers and cream of Sainte-Maure goat cheese

Main Courses

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

Grilled Black Angus beef tenderloin, Thelma potato, green beans, crispy shallots and Blue Cheese sauce

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

Desserts

Yuzu lemon meringue pie, green apple jelly

Pineapple upside-down financier cake with sorbet

Chocolate cake with tonka bean ganache and cocoa nibs crispy biscuit



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)

Sancerre AOC, Château de Sancerre (Vallée de la Loire)

Cigalus (Sud-Ouest)

Mac Murray, Pinot Noir, Sonoma County (U.S.A.)

“Home-Made” dishes are made on-site from fresh ingredients. 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: romaine lettuce, croutons, marinated anchovies, Parmesan tuile and shavings

✔ Roasted vegetable salad with Meaux mustard and Ranch dressing

Soft-boiled egg, “western” garnish, lentils and Colonnata bacon, Isigny cream with Espelette chilli pepper

Main Courses

Cheeseburger (beef shoulder cooked for 36 hours), caramelised red onions, unpasteurised Cheddar cheese with home-made chips and Walt Disney’s favourite Chili con carne

✔ Gnocchi, grilled porcini mushroom sauce and baby vegetables

Grilled scallops and scampi, Pepper Jack and beurre blanc porridge

Free-range pork chop at the perfect temperature with Barbecue sauce, “Mac and Cheese” and asparagus

Desserts

Apple cobbler, Montélimar nougat crumbs with Jim Beam and ice cream

Yuzu lemon meringue pie, green apple jelly

Blueberry and strawberry cheesecake



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)

Sancerre AOC, Château de Sancerre (Vallée de la Loire)

Cigalus (Sud-Ouest)

Mac Murray, Pinot Noir, Sonoma County (U.S.A.)

“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.



Carte des Vins
Wine List

Apéritifs

Martini Bianco, Rosso	4 cl	6 cl	
			7,50 €
Porto Graham's Rouge			7,50 €
Ricard	7,50 €		

Kirs

Kir (Bourgogne Aligoté, crème de cassis ou de mûre) <i>(Bourgogne Aligoté, White wine, blackcurrant or blackberry liqueur)</i>	4 cl	6 cl	7,50 €
Kir Royal (Champagne Lanson cuvée Disneyland Paris Brut, crème de cassis ou de mûre) <i>(Champagne Lanson cuvée Disneyland Paris Brut, blackcurrant or blackberry liqueur)</i>			15,00 €

Bières / Beers

Pression / Draft	25 cl	50 cl	
1664® Premium	5,50 €	7,00 €	
Bouteilles / Bottled	25 cl	33 cl	35,5 cl
Carlsberg Blonde		6,00 €	
Grimbergen d'Abbaye		6,50 €	
Magners Original Cider		6,00 €	
Kronenbourg pur malt (sans alcool / non-alcoholic)	5,50 €		
Brooklyn IPA (U.S.A. - New York)			7,00 €
Anchor Lager (U.S.A. - Californie)			6,50 €

Cocktails Premium

Mint Julep 15,00 €

Originaire du sud des États-Unis où il fut créé au XVIII^e siècle, le Mint Julep est souvent considéré comme le cocktail ayant inspiré le Mojito. Depuis 1938, le Mint Julep est la boisson officielle du Kentucky Derby, la plus grande course de chevaux d'Amérique / *Created in the south of the United States in the 18th century, the Mint Julep is often considered to have inspired the Mojito. Since 1938, the Mint Julep has been the official drink of the Kentucky Derby, the biggest horse race in America*

Bourbon Jim Beam White, sucre, feuilles de menthe fraîche / Bourbon Jim Beam White, sugar and fresh mint leaves

Mimosa 15,00 €

Créé en 1925 par le barman d'un grand hôtel parisien, ce cocktail à base de jus d'orange et de Champagne est aujourd'hui l'un des plus populaires aux États-Unis
Concocted in 1925 by the bartender of a famous Paris hotel, this mix of orange juice and Champagne has become one of the most popular cocktails in the United States

**Jus d'orange frais, Champagne Lanson cuvée Disneyland Paris Brut
Fresh orange juice, Champagne Lanson cuvée Disneyland Paris Brut**

Cocktail

Hurricane 12,50 €

Ce cocktail iconique de la Nouvelle-Orléans fut créé en 1940 par Pat O'Brien, dont le bar est l'une des plus anciennes institutions du Quartier Français. Il tient son nom des verres en forme de lampe-tempête dans lesquels il fut d'abord servi / *This iconic New Orleans cocktail was created in 1940 by Pat O'Brien, whose bar is one of the oldest venues of the French Quarter. It was named after the hurricane lamp-shaped glasses that the first drinks were served in*

**Rhum Bacardi Carta Blanca, rhum Bacardi Carta Oro, jus d'orange frais, nectar de fruit de la passion, jus de citron vert, sirop de grenadine
Bacardi Carta Blanca and Carta Oro rums, fresh orange juice, passion fruit nectar, lime juice and grenadine syrup**

Cocktails sans alcool/without alcohol

Shirley Temple 9,50 €

Ce cocktail fut créé dans les années 1930 en l'honneur de Shirley Temple, l'enfant star du cinéma hollywoodien. Lors de la cérémonie des Oscars de 1939, Shirley Temple remit à Walt Disney un Oscar d'honneur pour Blanche Neige et les Sept Nains : une grande statuette accompagnée de sept statuettes miniatures ! / *This cocktail was created in the 1930s as a tribute to Shirley Temple, the Hollywood child star. At the 1939 Academy Awards ceremony, Shirley Temple presented Walt Disney with an Honorary Oscar for the creation of Snow White and the Seven Dwarfs, featuring one full-sized Oscar statuette alongside seven smaller ones*

**Sprite, Ginger Ale, sirop de grenadine
Sprite, Ginger Ale and grenadine syrup**

Sweet Main Street 9,50 €

Ce cocktail exclusif du Walt's – an American Restaurant rend hommage à Main Street, U.S.A., le land inspiré des souvenirs d'enfance de Walt Disney
This cocktail, exclusive to Walt's – an American Restaurant, was concocted as a tribute to Main Street, U.S.A, the land inspired by Walt Disney's childhood memories

**Jus de cranberry, jus de pomme, sirop de barbe à papa, barbe à papa, glaçon lumineux à emporter
Cranberry and apple juices, candy floss syrup, candy floss and glow cube**

Vins au verre / Glass of Wine

Vins blancs / White Wine

15 cl

Chablis 1^{er} Cru AOC “Côte de Léchet”
P. Aegerter (France, Bourgogne) 18,50 €

Meursault, P. Aegerter
(France, Bourgogne, Chardonnay) 19,50 €

Mouton Cadet - Baron Philippe de Rothschild
(France, Bordeaux, Sauvignon) 9,50 €

Sancerre AOC - Château de Sancerre
“Cuvée du Connetable”
(France, Vallée de la Loire, Sauvignon) 18,50 €

Baie des Perles - AOP Languedoc
(France, Languedoc, Grenache, Vermentino, Clairette) 8,50 €

Sauternes AOC, Château Coutet
(France, Bordeaux, Sémillon, Sauvignon, Muscadelle) 21,50 €

Alsace Grand Cru AOC, Gewurztraminer
“Cuvée Christine” Vendanges Tardives 2011
(France, Alsace, Gewurztraminer, vin moelleux) 18,50 €

Crozes Hermitage “Les Jalets” P. Jaboulet Aîné
(France, Vallée du Rhône, Marsanne) 9,50 €

Sebastiani Vineyards
(U.S.A., Sonoma County, Chardonnay) 15,00 €

Vins rosés / Rosé Wine

15 cl

Languedoc AOP - Château la Sauvageonne
“Volcanic” BIO Demeter (France,
Coteaux du Languedoc, Grenache, Cinsault, Syrah) 10,50 €

Prestige de Minuty - AOP Côtes de Provence
(France, Côtes de Provence, Grenache) 9,50 €

Vins Rouges / Red Wine

15 cl

Lalande de Pomerol AOC
Château Vieille Dynastie
(France, Bordeaux, Cabernet sauvignon, Merlot,
Cabernet franc) 15,00 €

Sancerre AOC - Château de Sancerre
(France, Vallée de la Loire, Pinot Noir) 10,50 €

Cigalus
(France, Sud-Ouest, Cabernet Sauvignon,
Cabernet Franc, Merlot, Syrah) 16,50 €

Saint Joseph AOC, “Le Grand Pompée”
P. Jaboulet Aîné
(France, Vallée du Rhône, Syrah) 15,00 €

Bourgogne Côte de Beaune Villages AOC
J. Drouhin (France, Bourgogne, Pinot Noir) 10,50 €

Mac Murray
(U.S.A., Sonoma County, Pinot Noir) 16,50 €

Rivesaltes AOP
(France, Sud-Ouest, Grenache, vin doux naturel) 7,50 €

Vins blancs français / French White Wine

	37,5 cl	75 cl
Bordeaux		
Bordeaux AOC - Dourthe N° 1		27,00 €
Mouton Cadet - Baron Philippe de Rothschild - Bordeaux AOC		36,00 €
Sauternes AOC, Château Coutet 2004		82,00 €
Bourgogne		
Bourgogne AOC - Chardonnay la Chablisienne		36,00 €
Chablis AOC - La Pierrelée La Chablisienne	26,00 €	42,00 €
Chablis 1 ^{er} Cru AOC "Côte de Léchet" - P. Aegerter 2015		67,00 €
Meursault, P. Aegerter 2014		72,00 €
Chablis 1 ^{er} Cru AOC "Fourchaume" 2013		67,00 €
Beaune 1 ^{er} Cru AOC - Les Reversées - P. Aegerter 2013		72,00 €
Vallée de la Loire		
Sancerre AOC - Château de Sancerre "Cuvée du Connetable" 2014		67,00 €
Sancerre AOC - Château de Sancerre	26,00 €	
Pouilly Fumé - P. Jolivet		48,00 €
Languedoc		
Cuvée Disneyland Paris - Château Hospitalet Grande Réserve - Coteaux du Languedoc AOP		36,00 €
Domaine de l'Aigle, AOP Limoux		42,00 €
Baie des Perles - AOP Languedoc		34,00 €
Vallée du Rhône		
Crozes Hermitage AOC - Les Jalets - P. Jaboulet Aîné		36,00 €
Alsace		
Alsace Grand Cru AOC, Gewurztraminer "Cuvée Christine" Vendanges Tardives 2013		67,00 €

Vins blancs étrangers / Foreign White Wine

U.S.A. : Founder Estate - Chardonnay - Beringer	36,00 €
U.S.A. : Sebastiani Vineyards - Chardonnay - Sonoma County	48,00 €
U.S.A. : Silverado Vineyards - Vineburg Vineyard - Chardonnay - Carneros 2013	95,00 €

Vins rouges français / French Red Wine

	37,5 cl	50 cl	75 cl
Bordeaux			
Bordeaux AOC - Dourthe N°1			27,00 €
Mouton Cadet - Baron Philippe de Rothschild - Bordeaux AOC			36,00 €
Saint-Emilion AOC - Fortin Plaisance	22,00 €		36,00 €
Lalande de Pomerol AOC - Château Vieille Dynastie			48,00 €
Haut Médoc AOC - Moulin de La Lagune			58,00 €
Château La Garde, Pessac-Léognan AOC 2011			67,00 €
Bourgogne			
Bourgogne Hautes Côtes de Beaune AOC - Les Belles Roches - P. Aegerter	23,00 €		36,00 €
Côte de Beaune Villages AOC , J. Drouhin			42,00 €
Languedoc			
Cigalus IGP Aude Hauterive			58,00 €
Cuvée Disneyland Paris - Château Hospitalet Grande Réserve - AOP La Clape			36,00 €
Domaine Montgros «Cuvée Elite»			48,00 €
Rivesaltes AOP (vin doux naturel)			48,00 €
Côtes du Rhône			
Côtes du Rhône AOC - Parallèle 45 - P. Jaboulet Aîné	17,00 €		27,00 €
Saint-Joseph AOC, “Le Grand Pompée”, P. Jaboulet Aîné			48,00 €
Beaujolais			
Côtes de Brouilly AOC - G. Duboeuf		19,00 €	27,00 €
Vallée de la Loire			
Sancerre AOC - Château de Sancerre			42,00 €

Vins rouges étrangers / Foreign Red Wine

Chili : Canto de Apalta de Lapostolle			42,00 €
U.S.A. : Louis M. Martini - Cabernet Sauvignon 2013			67,00 €
U.S.A. : Mac Murray - Sonoma County - Pinot Noir			58,00 €
U.S.A.: Founder Estate - Cabernet sauvignon - Beringer			36,00 €
U.S.A.: Ravenswood - Zinfandel - Lodi			42,00 €
U.S.A.: Silverado Vineyards - Mont Georges Vineyard - Merlot - Napa Valley 2011			100,00 €
Australie : Shiraz Hardy's Varietal Range			34,00 €

Prix nets / Tax included

Vins rosés français / French Rosé Wine

	50 cl	75 cl
Languedoc AOP - Château la Sauvageonne «Volcanic» BIO Demeter		42,00 €
Prestige de Minuty - AOP Côtes de Provence	25,00 €	36,00 €
Bandol Domaine Ott - Château Romassan “Cœur de Grain”		58,00 €

Champagnes

	15 cl	75 cl
Lanson Brut Black Label		60,00 €
Lanson Rosé Label		66,00 €
Cuvée Disneyland Paris - Champagne Brut - Imaginée et élaborée par la Maison Lanson	15,00 €	65,00 €

Digestifs, Liqueurs / Digestive, Liqueurs

	4 cl
Whisky : Macallan Amber	11,00 €
Calvados : Château du Breuil 14 ans double maturation	10,50 €
Armagnac : Château de Laubade Hors d'Age	10,50 €
Cognac : Courvoisier VSOP	9,50 €
Eau-de-vie de fruits : Poire Williamine Morand	10,50 €
Liqueur : Disaronno	9,50 €
Liqueur : Grand Marnier “Cuvée du Centenaire”	12,50 €

Eaux-de-Vie / Spirits

	4 cl
Vodka Grey Goose Premium	11,00 €
Gin Bombay Sapphire	11,00 €
Bacardi Carta Blanca	9,00 €
Bacardi Carta Oro	10,00 €
William Lawson's	9,00 €
Bourbon Jim Beam White	11,00 €
Pippermint Get 27	9,50 €

Boissons rafraîchissantes
Refreshing Drinks

	20 cl	33 cl
Coca-Cola [®] , Coca-Cola [®] zero sucres, Coca-Cola [®] light		5,00 €
Fanta [®] orange		5,00 €
Sprite [®]		5,00 €
Thé glacé / Iced tea	4,00 €	

Eaux minérales / Mineral Waters

	33 cl	50 cl	100 cl
Vittel [®]		4,00 €	5,00 €
S.Pellegrino [®]		4,50 €	5,50 €
Perrier [®] Fines Bulles		4,50 €	5,50 €
Perrier [®]	4,00 €		

Souvenir à emporter
Take Away Souvenir

Glaçon lumineux / Glow cube	4,50 €
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Jus de fruits / Fruit Juices

	20 cl
Jus d'orange frais / Fresh orange juice	5,50 €
Minute Maid Orange*, Pomme* / Orange*, Apple*	4,50 €

*jus à base de concentré de fruits / made from concentrated fruit juice

Boissons chaudes Hot Drinks

proposées par
featuring 

Décaféiné / <i>Decaffeinated</i>	3,00 €
Café au lait / <i>Coffee with Milk</i>	4,00 €
Boisson lactée cacaoitée / <i>Chocolate Drink</i>	4,00 €
Lait (demi-écrémé) / <i>Cold Milk, semi-skimmed</i>	3,00 €
Thé, Infusion / <i>Tea, Herbal tea</i>	4,00 €

Notre sélection de crus de café Our selection of coffee

Brasil 100 % Arabica

Un café parfaitement équilibré, aux arômes suaves et au goût relevé de subtiles notes de miel.
*A coffee with great balance and softness, with a delicate fragrance and taste,
that expresses pure honey nuances.*

Pérou 100 % Arabica

Un café aromatique, fruité et léger.
A light, fruity and aromatic coffee.

Espresso	4,00 €
Double espresso	5,00 €
Café long / <i>Large Coffee</i>	5,00 €
Cappuccino	5,00 €