

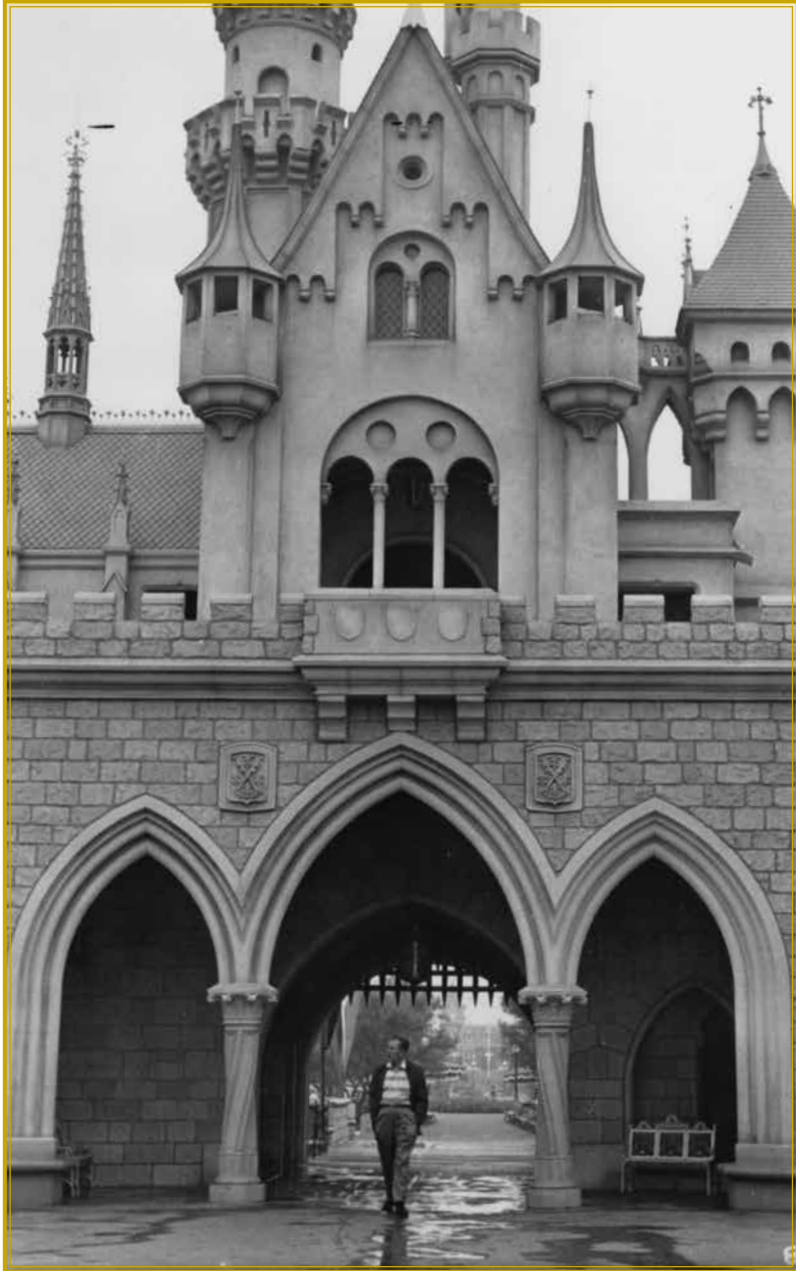


At the beginning of the 20th century, the lives of Americans changed forever with the arrival of electricity, motorised vehicles and many other inventions and discoveries.

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

Waldorf salad with romain lettuce, blue cheese vinaigrette, grapes, walnuts, peanuts, apples and croutons € 17.99

Crozes Hermitage AOC "Les Jalets"



Pastrami marinated in Cajun spices, 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 pastrami.

Saint-Joseph AOC "Le Grand Pompée"



Crab crumble with herbs, pea purée € 20.99

Chablis 1^{er} Cru AOC "Côte de Léchet"



Soft-boiled egg, lentil salad with grilled bacon and vegetables € 18.99

Bourgogne Hautes Côtes de Beaune AOC



Orange marinated salmon, crunchy and tangy vegetables with Isigny cream € 20.99

Sancerre white AOC, Château de Sancerre "Cuvée du Connétable"



Cream of sweet corn and smoked duck soup, Sorghum popcorn € 18.99

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.

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

Wild prawns from Madagascar and Jambalaya with chorizo € 49.99

Crozes Hermitage AOC "Les Jalets"



Pan-fried scallops, polenta with Pepper Jack cheese, meat gravy with Bourbon € 42.99

Meursault AOC



Pan-fried fish of the day, smoked salted butter and corn tortilla € 39.99

Sebastiani Vineyards - Chardonnay - Somona Country

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Meats

As well as our Dish-Wine suggestion

Veal Oscar, crab meat, green asparagus and Mac and Cheese € 49.99

Saint Joseph AOC - "Le Grand Pompée" - Paul Jaboulet Aîné



Grilled beef tenderloin, Thelma potato, crunchy vegetables and red wine 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.

Pessac-Léognan AOC - Château La Garde 2011



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 white AOC, Château de Sancerre



Walt's chilli con carne, sour cream with coriander € 39.99

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 - Pinot Noir

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Desserts

As well as our Dish-Wine suggestion

Cheesecake with honey and vanilla € 15.99

Cuvée Disneyland Paris - Champagne Brut. Imagined and elaborated by Lanson



Lime meringue pie € 16.99

Cuvée Disneyland Paris - Champagne Brut. Imagined and elaborated by Lanson



Candied pineapple and tonka bean financier, seasonal sorbet € 15.99

Sauternes AOC, Château Coutet



Chocolate and caramel ganache tart, praline mousse, cocoa nibs crispy biscuit € 16.99

Rivesaltes AOP (Moelleux)



Parade of seasonal fresh fruits and sorbets € 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).

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The Gourmet Vegan

Starter

- ✔ Roasted vegetable salad with Meaux mustard and marinated tofu € 17,99

Main Course

- ✔ Black Venus rice with peas and morels, soya beans and carrots € 36,99

Dessert

- ✔ Sponge cake with rum, seasonal fruits with orgeat syrup € 15,99

We suggest a Demeter in biodynamic labelled wine to complement your vegan dishes at the price of € 59:



Aude Hauterive IGP - Domaine de Cigalus red- Demeter

✔ Vegetarian suggestion.

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

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Tax included

Walt's Menu

Starter and Main Course € 40.99
Drink not included

Starter, Main Course and Dessert € 50.99
Drink not included

Starters

Waldorf salad with romaine lettuce, blue cheese vinaigrette, grapes, walnuts, peanuts, apples and croutons
Pastrami marinated in Cajun spices, pineapple coleslaw, whole-grain mustard

Main Courses

Pan-fried fish of the day, smoked salted butter and corn tortilla
✔ Black Venus rice with peas and morels, soya beans and carrots (vegan)
Free-range "Label Rouge" chicken breast, Thanksgiving stuffing, sweet potato mash and giblet gravy

Dessert

Parade of seasonal fresh fruits and sorbets
Cheesecake with honey and vanilla



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 (Bordeaux)
Sancerre AOC white (Vallée de la Loire)
Petit Chablis (Bourgogne)
Cigalus red (Languedoc)
Mac Murray, Pinot Noir (USA)

Depending on the season, some dishes may come with a side of vegetables grown in Remy's Garden, located at Disney's Hotel Cheyenne.

"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

Signature Menu

Starter, Main Course and Dessert € 69.99
Drink not included

Starters

Crab crumble with herbs, pea purée

Soft-boiled egg, lentil salad with grilled bacon and vegetables

Orange marinated salmon, crunchy and tangy vegetables with Isigny cream

Main Courses

Wild prawns from Madagascar and Jambalaya with chorizo

Grilled beef tenderloin, Thelma potato, crunchy vegetables and red wine sauce

Veal Oscar, crab meat, green asparagus and Mac and Cheese

Desserts

Lime meringue pie

Candied pineapple and tonka bean financier, seasonal sorbet

Chocolate and caramel ganache tart, praline mousse, 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 (Bordeaux)

Sancerre AOC white (Vallée de la Loire)

Petit Chablis (Bourgogne)

Cigalus red (Languedoc)

Mac Murray, Pinot Noir (USA)

Depending on the season, some dishes may come with a side of vegetables grown in Remy's Garden, located at Disney's Hotel Cheyenne.

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Tax included

Premium Menu



Starter, Main Course and Dessert € 61.99

Drink not included

Starters

Waldorf salad with romaine lettuce, blue cheese vinaigrette, grapes, walnuts, peanuts, apples and croutons

✔ Roasted vegetable salad with Meaux mustard and marinated tofu (vegan)

Soft-boiled egg, lentil salad with grilled bacon and vegetables

Cream of sweet corn and smoked duck soup, Sorghum popcorn

Main Courses

Walt's chilli con carne, sour cream with coriander

✔ Black Venus rice with peas and morels, soya beans and carrots (vegan)

Pan-fried scallops, polenta with Pepper Jack, meat gravy with Bourbon

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

Desserts

✔ Sponge cake with rum, seasonal fruits with orgeat syrup (vegan)

Lime meringue pie

Cheesecake with honey and vanilla



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 (Bordeaux)

Sancerre AOC white (Vallée de la Loire)

Petit Chablis (Bourgogne)

Cigalus red (Languedoc)

Mac Murray, Pinot Noir (USA)

Depending on the season, some dishes may come with a side of vegetables grown in Remy's Garden, located at Disney's Hotel Cheyenne.

"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



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		15 cl	7,50 €
Bourgogne Aligoté, crème de cassis ou de mûre <i>Bourgogne Aligoté, Blackcurrant or Blackberry liqueur</i>			
Kir Royal			15 €
Champagne Brut Cuvée Disneyland Paris (imaginée et élaborée par la maison Lanson), crème de cassis ou de mûre <i>Lanson Brut Champagne - Cuvée Disneyland Paris (imagined and tailored by Maison Lanson), Blackcurrant or Blackberry liqueur</i>			

Bières / Beers

Pression / Draft	25 cl	50 cl	
1664® Premium	5,50 €	8 €	
Bouteilles / Bottled		33 cl	35,5 cl
Carlsberg Blonde		6,50 €	
Grimbergen d'Abbaye		7 €	
Finnbarra Irish Craft Cider		6,50 €	
1664® (sans alcool / <i>non-alcoholic</i>)		6 €	
USA : Brooklyn IPA (New York)			7,50 €

Cocktails Premium

Mint Julep 15,50 €

Le mint Julep est une boisson traditionnelle du sud des États-Unis qui aurait inspiré la recette du Mojito. Cette recette qui daterait du XIX^{ème} siècle est aujourd'hui la boisson officielle du Kentucky Derby, plus grande course de chevaux des États-Unis / *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 15,50 €

Créé en 1925, ce cocktail frais est aujourd'hui un des cocktails les plus populaires aux États-Unis
Concocted in 1925, this fresh mix has become one of the most popular cocktails in the United States

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

Cocktail

Hurricane 13 €

Cocktail très populaire de la Nouvelle-Orléans, créé au bar Pat O'Brien's qui 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 10 €

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 1930 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 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 10 €

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

Bordeaux

Bordeaux AOC - Mouton Cadet 10 €
 Sauvignon Blanc - Baron Philippe de Rothschild

Sauternes AOC - Château Coutet 22 €

Bourgogne

Chablis 1^{er} cru AOC - "Côte de Léchet" 19 €
 Jean-Luc et Paul Aegerter

Meursault AOC - Jean-Luc et Paul Aegerter 20 €

Vallée de La Loire

Sancerre AOC - Château de Sancerre 19 €
 "Cuvée du Connétable"

Vallée du Rhône

Crozes Hermitage AOC - "Les Jalets" 10 €
 P. Jaboulet Aîné

USA

USA : Sebastiani Vineyards - Chardonnay 15,50 €
 Somona County

Vins rosés / Rosé Wine

15 cl

Languedoc

 Languedoc AOP - Château La Sauvageonne 11 €
 "Volcanic"

Côtes de Provence

Côtes de Provence AOC - Prestige de Minuty 10 €

Vins Rouges / Red Wine

6 cl

15 cl

Bordeaux

Pessac Leognan AOC - Château La Garde 19 €

Languedoc

 Aude Hauterive IGP - Domaine de Cigalus 17 €
 Demeter

Rivesaltes AOP (*Moelleux*) 7,50 €

Vallée de La Loire

Sancerre AOC - Château de Sancerre (*Pinot Noir*) 11 €

Vallée du Rhône

Saint Joseph AOC - "Le Grand Pompée" 15,50 €
 Paul Jaboulet Aîné

USA

USA : Mac Murray (*Pinot Noir*) 17 €

Vins blancs français / French White Wine

Bordeaux	37,5 cl	75 cl
Bordeaux AOC - Fourthe N° 1		28 €
Bordeaux AOC - Mouton Cadet - Sauvignon Blanc - Baron Philippe de Rothschild		37 €
Sauternes AOC - Château Coutet 2004		83 €
Bourgogne		
Bourgogne AOC - Chardonnay - La Chablisienne		37 €
Chablis AOC - "La Pierrelée" La Chablisienne	27 €	43 €
Chablis 1 ^{er} cru AOC - "Côte de Léchet" - Paul Aegerter 2015		68 €
Meursault AOC 2014 - Jean-Luc et Paul Aegerter		73 €
Chablis 1 ^{er} cru AOC "Fourchaume" 2013 - Domaine Laroche		68 €
Beaune 1 ^{er} Cru AOC - "Les Reversées" 2013 - Jean-Luc et Paul Aegerter		73 €
Languedoc		
Cuvée Disneyland Paris - Château Hospitalet - Grande Réserve - Coteaux du Languedoc AOP		37 €
Vallée de La Loire		
Sancerre AOC - Château de Sancerre "Cuvée du Connétable" 2014		68 €
Sancerre AOC - Château de Sancerre - Sauvignon blanc	27 €	
Pouilly Fumé AOC "Les Terres Blanches" - Pascal Jolivet		49 €
Vallée du Rhône		
Crozes Hermitage AOC - "Les Jalets" - P. Jaboulet Aîné		37 €

Vins blancs étrangers / Foreign White Wine

USA : Founder Estate - Chardonnay - Beringer		37 €
USA : Sebastiani Vineyards - Chardonnay - Sonoma County		49 €

Vins rouges français / French Red Wine

	37,5 cl	50 cl	75 cl
Beaujolais			
Côte de Brouilly AOC - Georges Duboeuf		20 €	28 €
Bordeaux			
Bordeaux AOC - Dourthe N°1			28 €
Bordeaux AOC - Mouton Cadet - Baron Philippe de Rothschild			37 €
Saint-Emilion AOC - Fortin Plaisance	23 €		37 €
Haut Médoc AOC - Moulin de La Lagune			59 €
Pessac Leognan AOC - Château La Garde 2011			68 €
Bourgogne			
Bourgogne Hautes Côtes de Beaune AOC - Les Belles Roches - P. Aegerter	23 €		37 €
Côtes du Rhône			
Côtes du Rhône AOC - "Parallèle 45" - P. Jaboulet Aîné	18 €		28 €
Saint Joseph AOC - "Le Grand Pompée" Paul Jaboulet Aîné			49 €
Languedoc			
 Aude Hauterive IGP - Domaine de Cigalus - Demeter			59 €
Cuvée Disneyland Paris - Château Hospitalet - Grande Réserve - Coteaux du Languedoc AOP			37 €
Rivesaltes AOP			49 €
Vallée de La Loire			
Sancerre AOC - Château de Sancerre (<i>Pinot Noir</i>)			43 €

Vins rouges étrangers / Foreign Red Wine

Australie : Shiraz Hardy's Varietal Range		35 €
USA : Louis M. Martini - Cabernet Sauvignon - Napa Valley 2013		68 €
USA : Mac Murray - Pinot Noir		59 €
USA : Founder Estate - Cabernet Sauvignon - Beringer		37 €
USA : Ravenswood Zinfandel - Lodi		43 €

Vins rosés français / French Rosé Wine

Côtes de Provence

	50 cl	75 cl
Côtes de Provence AOC - Prestige de Minuty	26 €	37 €
Bandol AOC - Château de Romassan - Cœur de Grain - Domaine Ott		59 €

Languedoc

 Languedoc AOP - Château La Sauvageonne “Volcanic”		43 €
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Champagnes

	15 cl	75 cl
Lanson Black Label Brut		60 €
Lanson “Rosé Label”		66 €
Cuvée Disneyland Paris - Champagne Brut - Imaginée et élaborée par la Maison Lanson	15 €	65 €
<i>Cuvée Disneyland Paris - Champagne Brut - Imagined and elaborated by Lanson</i>		

Digestifs, Liqueurs / Digestive, Liqueurs

	4 cl
Calvados : Château du Breuil 14 ans double maturation	10,50 €
Armagnac : Château de Laubade Hors d’Âge	10,50 €
Cognac : Courvoisier VSOP	9,50 €
Eau-de-vie de fruits : Poire Williamine Morand	10,50 €
Liqueur : Amaretto Di Saronno	9,50 €
Liqueur : Grand Marnier “Cuvée du Centenaire”	12,50 €

Eaux-de-Vie / Spirits

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

Boissons fraîches Cold Drinks

	25 cl	33 cl
Coca-Cola®, Coca-Cola® zero sucres, Coca-Cola® light		5,10 €
Fanta® orange		5,10 €
Sprite®		5,10 €
Fuze Tea®	4 €	

Eaux minérales / Mineral Waters

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

Souvenir à emporter Take Away Souvenir

Glaçon lumineux / <i>Glow Ice Cube</i>	4,50 €
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Jus de fruits / Fruit Juices

	20 cl
Jus d'orange frais / <i>Fresh orange juice</i>	5,60 €
Minute Maid® Orange*, Pomme* / <i>Orange*, Apple*</i>	4,60 €

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

Boissons chaudes Hot Drinks

proposées par
featuring 

Décaféiné / <i>Decaffeinated</i>	3 €
Café au lait / <i>Coffee with Milk</i>	4 €
Boisson lactée cacaotée / <i>Chocolate Drink</i>	4 €
Thé, Infusion / <i>Tea, Herbal tea</i>	4 €

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 €
Double espresso	5 €
Café long / <i>Large Coffee</i>	5 €
Cappuccino	5 €

Prix nets / Tax included

