“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…

Chardonnay duck foie gras with raspberry, rose of Provins confit and house-made brioche €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 pea soup with peppermint, green asparagus foam €27

Poached langoustines, watermelon salsa and dulse with Les Baux de Provence oil, salad shoots in Xérès vinegar €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

Scottish Label Rouge salmon mi-cuit tempura, wakame and wasabi yuzu sorbet €27

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

Crab cakes, typically served in a number of American coastal states, were originally made by the first British settlers who came up with the idea of replacing the beef of their traditional pies with an ingredient that was much commoner along the coast: crab!

Raw scorpionfish tart with tapenade and summer vegetable confit €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.
Pan-fried fillet of turbot, spring vegetables in rice vinegar, corn flour and basil polenta €56

Unilateral cod fillet, red quinoa with courgettes, spinach chlorophyll €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, américain à 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 summer truffle sauce €56

Tenderloin of free-range pork confit with lemons, satay sauce and lomo crisps, black garlic oil roasted potatoes €50

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

Grilled Angus beef fillet, potatoes braised in veal jus, crunchy vegetable confit with Baux de Provence oil, summer truffle asparagus €56

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

Vegetarian suggestion

Celeriac glazed with Disneyland Paris honey, red quinoa and Marcona almonds €42

Vegetarian suggestions

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Tax included
“As a treat…”

Our cheese trolley €25

Seasonal red fruits lightly sprinkled with yuzu, cream of red pepper with vanilla, orgeat sorbet €28

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

Red fruit delight, crisp basil insert, vanilla biscuit €25

Intense dark chocolate ball, melting white chocolate centre, Matcha green tea financier and raspberries marinated in lemon and thyme €28

Celebrate your Birthday with us.
Don’t forget to order your birthday dessert before your meal!
Dessert for up to 8 people €35

“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
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 €115

Starter, Main Course and Dessert
€90

Wine included €115

Chardonnay duck foie gras with, raspberry, rose of Provins confit and house-made brioche
Scottish Label Rouge salmon mi-cuit tempura, wakame and wasabi yuzu sorbet
✓ Cream of pea soup with peppermint, green asparagus foam
Poached langoustines, watermelon salsa and dulse with Les Baux de Provence oil, salad shoots in Xérès vinegar

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

Pan-fried fillet of turbot, spring vegetables in rice vinegar, corn flour and basil polenta
Grilled Angus beef fillet, potatoes braised in veal jus, crunchy vegetables confit with Baux de Provence oil, summer truffle asparagus
Roasted free-range Challans duckling, hoisin sauce, Camargue red rice, vegetables sautéed in garlic and herb shoots

Chablis 1er 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
Seasonal red fruits lightly sprinkled with yuzu, cream of red pepper with vanilla, orgeat sorbet
Red fruit delight, crisp basil insert, vanilla biscuit

Champagne Lanson cuvée Disneyland Paris «brut» (10 cl)
or Liqueur wine, Rivesaltes AOP (6 cl)

✓ 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
Menu Premium
for Premium voucher holders only

Starter, Main Course, Dessert and Drink

Raw scorpionfish tart with tapenade and summer vegetable confit

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 fillet, red quinoa with courgettes, spinach chlorophyll

Tenderloin of free-range pork confit with lemons, satay sauce and lomo crisps, black garlic oil roasted potatoes

Celeriac glazed with Disneyland Paris honey, red quinoa and 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

“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
Winery Menu

Starter, Main Course and Dessert

€70

Raw scorpionfish tart with tapenade and summer vegetable confit

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 fillet, red quinoa with courgettes, spinach chlorophyll

Tenderloin of free-range pork confit with lemons, satay sauce and lomo crisps, black garlic oil roasted potatoes

Celeriac glazed with Disneyland Paris honey, red quinoa and 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

“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
Child Menu
For children aged from 3 to 11

Starter, Main Course, Dessert
and Vittel® (50 cl) or Minute Maid® Orange* or Apple* or Milk (20 cl)

A different cold drink (25 cl) may replace a similar item on request
*Made from concentrated fruit juice

€36

✿ 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.
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