A blend of comforting and authentic New England flavors with shimmering gourmet tastes from the Mediterranean. This is where chef Stéphane Favero draws his inspiration.

The result is a generous home-style cuisine, from both land and sea, where North American and Mediterranean traditions meet. There is something for everyone.

Bon voyage!
**Starters**

**As well as our Dish-Wine suggestion**

Warm scallops, fruit tartar with lime and coriander  € 17.99

*Château de Sancerre, Sancerre AOC (France, Vallée de la Loire, Sauvignon, white wine)*

Red quinoa with coriander and aniseed flavored turnips  € 15.99

*Pinot Grigio, Pirovano (Italy, Vénétie, Pinot Gris)*

Swordfish carpaccio with Timut pepper, redcurrants and shallot pickle with rose  € 17.99

*Château de Sancerre, Sancerre AOC (France, Vallée de la Loire, Sauvignon, white wine)*

Goat’s cheese tart with tomato and rocket  € 16.99

*Chablis AOC, La Pierrelée (France, Burgundy, Chardonnay, white wine)*

“Yacht Club”-style mussels  € 16.99

*Inspired by the journeys of Marco Polo and the spice trade routes, these lightly spiced mussels carry a hint of green apple, flavored with fragrant curry powder and ginger, and topped with garlic and tomatoes*

*Entre-deux-Mers AOC, Cuvée Clémence (France, Bordeaux, Sauvignon, Sémillon, Muscadelle, white wine)*

Housemade “New England Clam Chowder”  € 17.99

*Cream of clam, potatoes and smoked ham*

*A true classic of American cuisine originating from New England, clam chowder has been keeping Boston sailors warm since the 17th century.*

*Crozes-Hermitage, Les Jalets (France, Vallée du Rhône, Marsanne, white wine)*

Pan-sautéed squid with parsley, lemon and Espelette pepper  € 16.99

*Chablis AOC, La Pierrelée (France, Bourgogne, Chardonnay, white wine)*

Tuna tartar with fresh tomato, coriander and spring onion salsa  € 17.99

*Entre-deux-Mers AOC, Cuvée Clémence (France, Bordeaux, Sauvignon, Sémillon, Muscadelle, white wine)*

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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.

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Food allergies: despite the great care and attention we devote to the preparation of our dishes, the risk of cross-contamination cannot be ruled out.

Tax included
Main Courses
As well as our Dish-Wine suggestion

Cod steak prepared according to your choice: € 36.99
Tempura, French fries & tartare sauce
or A chorizo, rice and vegetable crumble with a pistachio sauce
Crozes-Hermitage, Les Jalets (France, Vallée du Rhône, Marsanne, white wine)

Grilled sea bream with oregano and lemon, fennel, peppers and Kalamata olives € 36.99
During the wave of immigration from Greece to New England at the end of the 19th century, American cuisine took on influences from the Mediterranean. Simply grilled and enhanced by carefully selected ingredients, this sea bream is full of authentic Hellenic flavours.
Chablis AOC, La Pierrelée (France, Bourgogne, Chardonnay, white wine)

“Surf and Turf”* € 55.99
Roasted beef fillet and lobster tail,
hash brown and sautéed mushrooms
A perfect surf and turf, this bold dish is a specialty of the East Coast of the United States.
Cigalus, IGP Aude Hauterive (France, Sud Ouest, Chardonnay, Viognier, Sauvignon, white wine) 8 cl and Cigalus, IGP Aude Hauterive (France, Sud Ouest, Merlot, Syrah, Grenache, Carignan, red wine) 8 cl

Verde Risotto-style spelt with mushrooms € 30.99
Bourgogne Hautes Côtes de Beaune AOC (France, Bourgogne, Pinot Noir)

Seafood linguine € 30.99
A favourite with anglers and families alike, this pasta dish is known as "pasta allo scoglio" (pasta on the rocks), in reference to the habitat of the shellfish and molluscs it contains.
This classic dish is a staple of traditional Italian cuisine.
Pinot Grigio, Pirovano (Italy, Veneto, Pinot Gris)

Angus rib eye steak, pan-sautéed vegetables and roasted potatoes, pepper sauce € 42.99
Rioja, Propiedad Palacios, Remondo (Spain, Rioja, Grenache, Tempranillo, red wine)

“Yacht Club”-style mussels, French fries € 30.99
Inspired by the journeys of Marco Polo and the spice trade routes, these lightly spiced mussels carry a hint of green apple, flavoured with fragrant curry powder and ginger, and topped with garlic and tomatoes.
Entre-deux-Mers AOC, Cuvée Clémence (France, Bordeaux, Sauvignon, Sémillon, Muscadelle, white wine)

Pan-sautéed veal medallion, potato rosette and mushrooms € 36.99
Haut Médoc, Moulin de La Lagune (France, Bordeaux, Merlot, Cabernet Sauvignon, red wine)

King prawns roasted in garlic butter, roasted aubergine salad and mixed rice € 42.99
Chablis AOC, La Pierrelée (France, Bourgogne, Chardonnay, white wine)

We suggest a selection of wines to complement your dishes (suggestion is not included in the price).
*Surf & Turf is not included in the Premium menu.
Vegetarian suggestion
Desserts
As well as our Dish-Wine suggestion

Selection of fine cheese  € 11.99
Crozes-Hermitage, Les Jalets (France, Vallée du Rhône, Marsanne, white wine)

Red fruit vegan pavlova  € 13.99
Sauternes AOC, Château Coutet (France, Bordeaux, Sémillon, Sauvignon, Muscadelle, sweet wine)

Chocolate dacquoise, dark chocolate & passionfruit mousse and a mango marmalade  € 14.99
Sauternes AOC, Château Coutet (France, Bordeaux, Sémillon, Sauvignon, Muscadelle, sweet wine)

Chocolate and coconut milk ball, with fresh fruit and vanilla rice pudding  € 14.99
Maury AOP (France, Sud Ouest, Grenache, natural sweet wine)

Chocolate fondant with passion fruit foam  € 14.99
Maury AOP (France, Sud Ouest, Grenache, natural sweet wine)

Sliced fruit  € 11.99
Sauternes AOC, Château Coutet (France, Bordeaux, Sémillon, Sauvignon, Muscadelle, sweet wine)

Soft Italian-style vanilla flavoured ice cream  € 13.99
Glass of champagne Tsarine Brut Cuvée Premium

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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Tax included
Régate Menu  
Starter, Main Course and Dessert  € 46.99  
Wine included  € 66.99

“Yacht Club”-style mussels or Vegetable soup  
or Goat’s cheese tart with tomato and rocket  
* Baie des Perles - AOP Languedoc (France, Languedoc, Grenache, Vermentino, Clairette, white wine) 8 cl  
or Pinot Grigio, Pirovano (Italy, Veneto, Pinot Gris) 8 cl  

Supreme of farmhouse chicken with lemon, ginger and fresh coriander, pan-sautéed vegetables, thyme jus  
or Fillet of cod with tempura, French fries and tartare sauce  
or Vegetable linguine with red pesto  
* Bourgogne Hautes Côtes de Beaune AOC (France, Bourgogne, Pinot Noir) 8 cl  
or Château de Sancerre, Sancerre AOC (France, Vallée de la Loire, Sauvignon, white wine) 8 cl  

Chocolate fondant with passion fruit foam  
or Soft Italian-style vanilla flavoured ice cream  
or Apple tart, vanilla ice cream  
* Sauternes AOC, Château Coutet (France, Bordeaux, Sémillon, Sauvignon, Muscadelle, sweet wine) 8 cl  
or Maury AOP (France, Sud Ouest, Grenache, natural sweet wine) 6 cl  

There is no supplement for this menu for half board Plus voucher holders  
and it includes a 33 cl refreshing drink or 50 cl mineral water.

Grand Voile Menu  
Starter, Main Course and Dessert  € 55.99  
Wine included  € 75.99

Housemade “New England Clam Chowder”  
Cream of clam, potato and smoked ham  
or Red quinoa with coriander and aniseed flavored turnips  
or Swordfish carpaccio with Timut pepper, redcurrants and shallot pickle with rose  
* Baie des Perles - AOP Languedoc (France, Languedoc, Grenache, Vermentino, Clairette, white wine) 8 cl  
or Pinot Grigio, Pirovano (Italy, Veneto, Pinot Gris) 8 cl  

Grilled sea bream with oregano and lemon, fennel, peppers and Kalamata olives  
or Angus rib eye steak, pan-sautéed vegetables and roasted potatoes, pepper sauce  
or Pan-sautéedveal medallion, potato rosette and mushrooms  
* Bourgogne Hautes Côtes de Beaune AOC (France, Bourgogne, Pinot Noir) 8 cl  
or Château de Sancerre, Sancerre AOC (France, Vallée de la Loire, Sauvignon, white wine) 8 cl  

Red fruit vegan pavlova  
or Sliced fruit  
or Selection of fine cheese  
* Sauternes AOC, Château Coutet (France, Bordeaux, Sémillon, Sauvignon, Muscadelle, sweet wine) 8 cl  
or Maury AOP (France, Sud Ouest, Grenache, natural sweet wine) 6 cl  

Vegetarian suggestion
**Moussaillon Menu**

(for children aged from 3 to 11)

**Starter, Main Course, Dessert and Drink € 25.99**

Vittel® (33 cl) or Minute Maid® Orange* or Apple* or Milk (20 cl)
A different soft drink (25 cl) may replace a similar item on request.

**Starters**
Seasonal Soup or Vegetable sticks with a Philadelphia herb dip

**Main Courses**
Chicken piccata, mashed potato and baby vegetables or Linguine with cod, vegetables and cherry tomatoes

**Desserts**
Soft Italian-style vanilla ice cream or Fruit Cup

**OR**

**Disney Check Menu**

Vegetable sticks with a Philadelphia herb dip
Linguine with cod, vegetables and cherry tomatoes
Fruit Cup
Vittel® (33 cl)

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

**Matelot Menu**

(for children aged from 3 to 11)

**Starter, Main Course, Dessert and Drink € 32.99**

Vittel® (33 cl) or Minute Maid® Orange* or Apple* or Milk (20 cl)
A different soft drink (25 cl) may replace a similar item on request.

**Starters**
Smoked salmon, cream with chives and Mickey toast or Vegetable Soup

**Main Courses**
Roast cod with rice and vegetables or Roast beef fillet and French fries or Vegetable linguine with red pistou

**Desserts**
Brioche and butter pudding, vanilla ice cream and fresh fruit or Greek yoghurt and fruit minestrone or Chocolate yacht and muffin sailor: Come and customise your dessert with the Chef!
or Fresh Fruit Salad

**OR**

**Disney Check Menu**

Vegetable Soup
Roast cod with rice and vegetables or Vegetable linguine with red pistou
Greek yoghurt and fruit minestrone or Fresh Fruit Salad
Vittel® (33 cl)

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

*made from concentrated fruit juice. “Home-Made” dishes are made on-site from fresh ingredients.

Vegetarian suggestion

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