

À la Carte

Starters

- ✔ Roasted vegetable salad with Meaux mustard and Ranch dressing € 17.99
- Classic Caesar salad: romaine lettuce, croutons, marinated anchovies, Parmesan tuile and shavings € 17.99
- Smoked duck breast, pineapple coleslaw, whole-grain mustard € 18.99
- Crab crumble with herbs, pea purée and wasabi € 20.99
- 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
- Lightly smoked salmon fillet, tangy vegetable carpaccio, peppers and cream of Sainte-Maure goat cheese € 18.99

Fishes

- Lobster poached in butter, with leeks braised in orange juice and a potato cake € 64.99
- Grilled scallops and scampi, Pepper Jack and beurre blanc porridge € 49.99
- Roasted seasonal fish seared on one side, Chardonnay risotto, carrots and peas € 39.99
- ✔ Gnocchi, grilled porcini mushroom sauce and baby vegetables € 36.99

Meats

- Grilled Black Angus beef tenderloin, Thelma potato, green beans, crispy shallots and Blue Cheese sauce € 49.99
- Free-range Label Rouge chicken breast, Thanksgiving stuffing, sweet potato mash and giblet gravy € 39.99
- 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
- Free-range pork chop at the perfect temperature with a Barbecue sauce, “Mac and Cheese” and asparagus € 42.99

Desserts

- Blueberry and strawberry cheesecake € 15.99
- Yuzu lemon meringue pie, green apple jelly € 15.99
- Pineapple upside-down financier cake with sorbet € 16.99
- Chocolate cake with tonka bean ganache and cocoa nibs crispy biscuit € 16.99
- Apple cobbler, Montélimar nougat crumbs with Jim Beam and ice cream € 15.99
- Assorted sorbets, ice cream and seasonal fruits € 14.99

Child Menu

For children aged from 3 to 11 years

Starter, Main course and Dessert € 24.99

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.

Disney Check Menu

Cream of vegetable soup and Mickey Mouse toast
Multicoloured pasta with tomato sauce
Fruit salad
Vittel® (33 cl)

OR

Tomato tart with smoked duck breast
or Cream of vegetable soup and Mickey Mouse toast
Kid’s chicken burger
or Multicoloured pasta with tomato sauce
Customised cupcake or Fruit salad

✔ This menu (whithout substitution) contains at least 2 servings of fruits and vegetables and is low in saturated fats.

Menu Steamboat Willie

For children aged from 3 to 11 years

Starter, Main course and Dessert € 34.99

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.

Disney Check Menu

Raw seasonal vegetable with salt
Fish of the day and sweet potato mash
Seasonal fruit carpaccio
Vittel® (33 cl)

OR

Smoked salmon, cream cheese and toast
or Raw seasonal vegetable with salt
Grilled beef tenderloin, vegetables and sweet potato mash
or Fish of the day with vegetables and potato cake
Apple tart with vanilla ice cream
or Seasonal fruit carpaccio, fromage blanc sorbet

Wines & Drinks

<i>White</i>	Mouton Cadet - Baron Philippe de Rothschild - Bordeaux AOC	50 cl	75 cl
<i>Rosé</i>	Prestige de Minuty - AOP Côtes de Provence	€ 25.00	€ 36.00
<i>Red</i>	Bordeaux AOC Dourthe N°1		€ 27.00
	Bourgogne Hautes Côtes de Beaune AOC - Les Belles Roches - P. Aegerter	€ 23.00	€ 36.00
	Australie : Shiraz Hardy’s Varietal Range	€ 34.00	

<i>Refreshing Drinks</i>		20 cl	33 cl
	Coca-Cola®, Coca-Cola® zero sucres, Coca-Cola® light, Fanta® orange, Sprite®		€ 5.00
	Minute Maid Orange*, Apple*	€ 4.50	

<i>Mineral Waters</i>		33 cl	50 cl	100 cl
	Vittel®	€ 4.00	€ 4.00	€ 5.00
	S. Pellegrino®, Perrier® Fines Bulles	€ 4.50	€ 4.50	€ 5.50
	Perrier®	€ 4.00		

*made from concentrated fruit juice.

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

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
- or Yuzu lemon meringue pie, green apple jelly or Blueberry and strawberry cheesecake



Celebrate your Birthday with us. Don’t forget to order your birthday dessert before your meal! € 35

Dessert for up to 8 people

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

Vegetarian Menu

Starter, Main Course and Dessert € 59.99

Drink not included

Starters

- ✔ Beetroot and cabbage, pomegranate dressing € 17.99
- ✔ White bean purée, tofu with cashew nuts € 17.99

Main Courses

- ✔ Sautéed vegetables with pesto, quinoa and courgettes € 36.99
- ✔ Gnocchi, grilled porcini mushroom sauce and baby vegetables € 36.99

Desserts

- Chocolate-coconut ganache, orange marmalade and chocolate biscuit (gluten free) € 16.99
- Selection of ice creams and sorbets and seasonal fruits € 14.99

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

✔ Vegetarian suggestion