

# "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 dulce 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 aioli € 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*Crab cakes, typically served in a number of American coastal states, were originally made by the first British settlers who came up with the idea of replacing the beef of their traditional pies with an ingredient that was much commoner along the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

# *"What next?"*

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

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

# "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

# *Tinker Bell Menu*

## *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 dulce with Les Baux de Provence oil,  
salad shoots in Xérès vinegar

*Château Coutet 1<sup>er</sup> Grand Cru Classé de Sauternes (8 cl)*  
*or Sebastiani 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)*





# 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



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# 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



# 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.

# Tasting Menu

€ 130

*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