

# Menu 1



€36,99

drink no included

## Starters

### Salad shoots,

roast chicken, marinated peppers and artichoke, parmesan flakes, balsamic sauce

ou **Minestrone with basil,**  
olive croutons

## Main Courses

**Porchetta-style pork roast with sage,**  
herb-roasted aubergine, sautéed peppers and risotto

or **Mediterranean vegetable lasagna,**  
with salad shoots

or **Cannelloni stuffed with ricotta cheese and tomato,**  
served with salad shoot

or **Italian Burger,**

Charolais beef cooked as you like, a granary roll, gorgonzola cheese, pancetta, tomato, rocket salad, fried polenta, served with salad shoots

## Desserts

Tiramisu

or **Cassata,**

with custard sauce

or **Fruit minestrone with basil syrup**

# Menu 2

€42,99

drink no included

## Starters

### Italian cold cut platter,

sun-dried tomatoes in oil, olives, parmesan flakes and breadsticks

or **Medley of sun-dried tomatoes, Burrata cheese,**  
little salad and beetroot with balsamic sauce

## Main Courses

**Roast leg of chicken stuffed with mozzarella cheese and raw ham,**  
puréed white beans and sautéed vegetables

or **Slow-cooked veal with olives and baby vegetables,**  
served with creamy polenta

or **Roast cod fillet with gremolata (lemon zest, garlic and parsley),**  
creamy polenta and sautéed vegetables

## Desserts

À la carte

**RESERVATIONS**  
+(33) 1 60 30 40 50

## Beers

### Draught Bottles

1664® Premium  
Grimbergen d'Abbaye  
Magners Original Cider  
Kronenbourg pur malt  
(non-alcoholic)

(25 cl)	(33 cl)	(50 cl)
€ 5,19	€ 6,59	€ 6,99
	€ 5,99	

## Wine

### White wine Languedoc

Cuvée Disneyland Paris - Château Hospitalet  
Grande Réserve - AOP La Clape

(15 cl)	(18,7 cl)	(75 cl)
---------	-----------	---------

€ 6,49	€ 35,99	€ 22,99
--------	---------	---------

### Bourgogne Italie

Bourgogne AOC - Chardonnay - La Chablisienne  
Vermentino Cantina Paradiso - Sarlaigne  
Pinot Grigio - Pirovano - Vénétie  
Soave Classico Capitel Alto - Vénétie

€ 7,49	€ 35,99	€ 26,99
	€ 26,99	€ 41,99

### Rosé wine Provence Italie

M de Minuty - AOC Côtes de Provence  
Borgo Selene - Sicile

€ 7,49	€ 26,99	€ 26,99
--------	---------	---------

### Red wine Vallée du Rhône Languedoc

Côtes du Rhône AOC « Parallèle 45 » - P. Jaboulet Aîné  
Cuvée Disneyland Paris - Château Hospitalet  
Grande Réserve - AOP La Clape

€ 8,49	€ 35,99	€ 33,99
--------	---------	---------

Pays d'Oc Domaine Béréas - Cuvée l'Insolite  
Château de Bordes-Quancard AOC

€ 7,49	€ 22,99	€ 41,99
--------	---------	---------

### Bordeaux Italie

Chianti Rufina - Fattoria di Basciano - Toscane  
Primitivo San Andrea - Pouilles  
Valpolicella Classico - Castel San Pietro - Vénétie  
Montepulciano d'Abruzzo - Aires - Fosso Corno - Abruzzes

€ 7,49	€ 26,99	€ 33,99
	€ 33,99	€ 33,99

## Champagnes & Sparkling Wine

Cuvée Disneyland Paris - Champagne Brut  
Imaginée et élaborée par la Maison Lanson  
Italie : Spumante Prosecco DOC

(15 cl)	(18,7 cl)	(75 cl)
€ 8,49	€ 65,00	€ 24,00

## Apéritifs & Kir

Vermouth Martini Riserve Speciale Ambrato

(6 cl)	€ 8,39
--------	--------

Vermouth Martini Riserve Speciale Rubino

(6 cl)	€ 8,39
--------	--------

Ricard

(4 cl)	€ 7,39
--------	--------

Campari bitter

(6 cl)	€ 7,39
--------	--------

Kir (white wine, blackcurrant or blackberry cream)

	€ 7,49
--	--------

Prosecco Royal (Prosecco, blackcurrant or blackberry cream)

(15 cl)	8,49 €
---------	--------

## Spirits

Whisky William Lawson's, Rhum Bacardi Carta Blanca, Vodka Eristoff

(4 cl)	€ 8,29
--------	--------

Gin Bombay The Original

(4 cl)	€ 8,29
--------	--------

Limoncello, Disaronno

(4 cl)	€ 9,39
--------	--------

## Cocktails

**Martini Royale** Martini Ambrato, Spumante, Prosecco DOC, lime, fresh mint

€ 11,99
---------

**Aperol Spritz** Aperol, Spumante Prosecco DOC, orange slice, Perrier®

€ 11,99
---------

## Non-alcoholic Cocktails

**Virgin Spritz** Orange syrup Spritz, orange slice, Perrier®

€ 8,99
--------

## Child Cocktail Luminoux 25th Anniversary Goblet

Make your own mix, choice your juice (orange\*, apple\* or pineapple\*)  
and syrup by Monin (grenadine, strawberry or cherry)

€ 9,99
--------

## Refreshing Drinks

Coca-Cola®, Coca-Cola® zero sucres, Coca-Cola® light, Fanta® orange, Sprite®, Nestea® (33 cl)

€ 4,79
--------

## Fruit Juices

Minute Maid® Orange\*, Apple\*, Pineapple\*

(20 cl)	€ 4,39
---------	--------

## Mineral Waters

Vittel®  
S.Pellegrino®, Perrier® Fines Bulles  
Perrier®

(33 cl)	(50 cl)	(100 cl)
€ 3,99	€ 4,99	€ 5,49
€ 3,59		

## Hot Drinks

Espresso, Decaffeinated  
Double espresso, Coffee with Milk  
Cappuccino, Chocolate Drink  
Tea, Herbal tea

featuring **Segafredo**  
€ 3,19  
€ 3,99  
€ 3,99  
€ 3,99

## Collectible Souvenirs

Luminoux 25th Anniversary Goblet

€ 9,95
--------

Glow cube

€ 4,50
--------

Tax included

\* made from concentrated fruit juice.

© Disney 03/2017

# MICKEY 'NICKY CAFÉ



# Carte



## Starters

✔ **Tomato medley, Burrata cheese** € 10,99  
**baby salad and beetroot with balsamic sauce**

or **Italian cold cut platter** € 11,99  
sun-dried tomatoes in oil, olives, parmesan flakes and breadsticks  
wine pairing : Primitivo San Andrea - Pouilles - Red wine

or **Young salad shoots** € 11,99  
marinated peppers and artichoke, roast chicken,  
parmesan flakes, vinaigrette sauce and dried tomato

or **Platter for sharing: Italian cold cut** € 19,99  
sun-dried tomatoes in oil, olives, parmesan flakes and breadsticks  
wine pairing : Primitivo San Andrea - Pouilles - Red wine

or ✔ **Minestrone with basil** € 9,99  
olive croutons

or **Bruschetta with aubergine** € 10,99  
**paste and baby vegetables**  
gem lettuce salad with balsamic sauce

## Main Courses

**Slow-cooked veal with olives and baby vegetables** € 34,99  
served with polenta

wine pairing : Valpolicella Classico - Castel San Pietro - Venetia - Red wine

or **Roast leg of chicken stuffed** € 26,99  
**with mozzarella cheese and raw ham**  
puréed white beans, sautéed vegetables and sage sauce  
wine pairing : Montepulciano d'Abruzzo - Fosso Corno - Red wine

or **Roast cod fillet with gremolata** € 26,99  
**(lemon zest, garlic and parsley)**  
creamy polenta and sautéed vegetables  
wine pairing : Soave Classico capitel Alto - Venetia - White wine

or **Porchetta-style pork roast** € 26,99  
roast aubergine with herbs, sautéed peppers and risotto  
wine pairing : Chianti Rufina - Fattoria di Basciano - Tuscany - Red wine

or **Fried king prawns with garlic and parsley** € 34,99  
herb-roasted tomatoes and risotto  
wine pairing : Vermentino Cantina - Paradiso - Sardinia - White wine

or **Italian Burger** € 30,99  
Charolais beef cooked to as you like, a granary roll,  
gorgonzola cheese, pancetta, tomato, rocket salad  
and fried polenta, served with salad shoots  
wine pairing : Pays d'Oc Domaine Bérénas - Cuvée Insolite - Red wine

## Pasta

**Linguine pasta with bolognese sauce** € 20,99  
and salad shoots

or ✔ **Mediterranean vegetable lasagna** € 18,99  
with salad shoots

or **Cannelloni stuffed** € 20,99  
**with ricotta cheese and tomato**  
with salad shoots

or **today's pasta dish** € 20,99  
wine pairing : Primitivo San Andrea - Pouilles - Red wine

## Pizzas

**Calzone** € 20,99  
tomato sauce, raw ham, mozzarella cheese,  
mushrooms and rocket salad

or **Margherita** € 18,99  
tomato sauce, mozzarella cheese, basil, olive oil

or **Vegetarian** € 18,99  
tomato sauce, mozzarella cheese, peppers, mushrooms,  
marinated artichoke and black olives

or **4-cheese** € 20,99  
tomato sauce, mozzarella, goat, gorgonzola  
and parmesan cheeses

or **Diavolo** € 20,99  
tomato sauce, spianata calabrese and spicy Napoli sausages,  
mushrooms, mozzarella cheese and parmesan flakes

wine pairing : Borgo Selene - Sicily - Rosé wine

## Desserts

**Fruit salad with basil syrup** € 10,99  
babà al limoncello

or **Tiramisu** € 11,99

or **Cassata** € 11,99  
with custard sauce

or **Selection of three scoops** € 10,99  
**of ice cream or sorbet**

or **Chocolate cake** € 11,99  
with orange mascarpone

or **Traditional cannoli** € 11,99

or **Gourmet coffee** € 10,99

or **Creamy Fromage Blanc with strawberry** € 9,99  
mango, dried fruit crumble (no added sugar)



**Celebrate your Birthday with us** € 29  
Don't forget to order your birthday dessert before your meal.  
Dessert for up to 8 people.

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.

# Children's Menu

for children aged from 3 to 11



## Starter, Main Course, Dessert and Drink

with Vittel® Mineral Water (33 cl) or Minute Maid® Orange\* or Apple\* juice or Milk (20 cl)  
A different refreshing drink (25 cl) may replace a similar item on request

€ 17,99  
**Starters**

**Iceberg Salad with surimi,**  
sweetcorn and cherry tomatoes  
or **Seasonal Vegetable soup**

## Main Courses

**Mini Pizza with Tomato,**  
Mozzarella and Jambon de Paris ham

or **Pasta with chicken,**  
tomato sauce or vegetables

## Desserts

**Creamy Fromage Blanc with strawberry,**  
fruit salad

or **Milk Chocolate Mousse,**  
with white chocolate shavings

# Children's Premium Menu



## Starter, Main Course, Dessert and Drink

with Vittel® Mineral Water (33 cl) or Minute Maid® Orange\* or Apple\* juice or Milk (20 cl)  
A different refreshing drink (25 cl) may replace a similar item on request

€ 31,99  
**Starters**

**Small plate of cold meats**  
or **Medley of tomato and beetroot**

## Main Courses

**Roast cod,**  
sautéed vegetables or creamy polenta

or **Cheeseburger,**  
with green vegetables or chips

## Desserts

**Tutti frutti ice cream**

or **Fruit Minestrone**

\* made from concentrated fruit juice.

"Home-made" dishes are made on-site from fresh ingredients.

We suggest a selection of wines to complement your dishes (suggestion is not included in the price).

Tax included

✔ Vegetarian suggestion