



California Grill

" 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 and four-spice duck foie gras, mango sweet and sour sauce and homemade brioche €30

🌿 Poivrade artichoke barigoule, tomato confit, Nice olives and pickled vegetables €20

Roasted beetroot & creamy Sainte-Maure goat's cheese roulade,
baby greens and Champagne vinaigrette €20

🌿 Cream of cep soup with chestnut slivers, herb foam €27

Poached langoustines in a charred watermelon cocktail sauce, charred lemon €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

Semi-cooked Scottish Label Rouge salmon tempura and wazabi yuzu sherbet €27

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

*A typical dish in many American coastal states, crab cake originated
with the first British settlers who had the idea of replacing the meat in their traditional pies
by a much more abundant ingredient along the coastline: crab!*

Smoked duck tart with a seasonal mushroom vinaigrette €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.

Tax included

“What next?”

Pan-fried fillet of turbot, morel risotto, ragout with old-fashioned vegetables
in Californian wine €56

Unilateral cod, Tarbais beans,
coconut milk and kaffir lime emulsion €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.*

*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 a roasted pecan sauce €56

Tenderloin of free-range pork confit with lemons, satay sauce and lomo crisps,
roasted potatoes and grated truffle €50

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

Grilled Angus beef fillet, polenta with 12-month PDO Cheddar and grilled ceps,
Robert Mondavi Cabernet sauce €56

Bok Choy-wrapped ginger Challans duck breast,
with Camargue red rice and five-spice hoisin reduction €56

🌱 Celeriac glazed with Disneyland Paris honey,
quinoa pilaf with Marcona almonds €42

🌱 Vegetarian suggestion

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“As a treat...”

Our cheese trolley, with cheeses selected €25



Roasted violet figs with Disneyland Paris honey and Isigny butter,
mascarpone cream with Bourbon vanilla €25

Lemon cheesecake, mango coulis and kaffir lime meringue €28

To originate in Ancient Greece, cheesecake was served to athletes during the first Olympic Games. Made popular in Europe by the Romans, it was introduced to the United States a few centuries later by the first immigrants. Its recipe evolved over the years and with the invention of cream cheese in 1872 it acquired the famous texture that we know today.

Selection of seasonal fruit sorbets €20

Candied chestnut delight with Conference pears caramelised in brown sugar €28

Dark chocolate fondant, mandarin and sweet pastry croutons €25

*Celebrate your Birthday with us.
Don't forget to order your birthday dessert before your meal!*

Dessert for up to 8 people

€35

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Tinker Bell Menu

Starter, Main Course and Dessert

€90

Wine included €115

Chardonnay and four-spice duck foie gras, mango sweet and sour sauce and homemade brioche

Semi-cooked Scottish Label Rouge salmon tempura and wazabi yuzu sherbet

🌱 Cream of cep soup with chestnut slivers, herb foam

Poached langoustines in a charred watermelon cocktail sauce, charred lemon

Château Coutet 1er 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, morel risotto, ragout with old-fashioned vegetables in Californian wine

Grilled Angus beef fillet, polenta with 12-month PDO Cheddar and grilled ceps,

Robert Mondavi Cabernet sauce

Bok Choy-wrapped ginger Challans duck breast,
with Camargue red rice and five-spice hoisin reduction

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, with cheeses selected

Lemon cheesecake, mango coulis and kaffir lime meringue

Selection of seasonal fruit sorbets

Candied chestnut delight with Conference pears caramelised in brown sugar

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

🌱 Vegetarian suggestion

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Tax included



Menu Premium

for Premium voucher holders only

Starter, Main Course, Dessert and Drink

Smoked duck tart with a seasonal mushroom vinaigrette

✓ Poivrade artichoke barigoule, tomato confit,
Nice olives and pickled vegetables

Roasted beetroot & creamy Sainte-Maure goat's cheese roulade,
baby greens and Champagne vinaigrette



Unilateral cod, Tarbais beans,
coconut milk and kaffir lime emulsion

Tenderloin of free-range pork confit with lemons, satay sauce and lomo crisps,
roasted potatoes and grated truffle

✓ Celeriac glazed with Disneyland Paris honey,
quinoa pilaf with Marcona almonds



Our cheese trolley, with cheeses selected

Dark chocolate fondant, mandarin and sweet pastry croutons

Selection of seasonal fruit sorbets

✓ Vegetarian suggestion

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Winery Menu

Starter, Main Course and Dessert

€70

Smoked duck tart with a seasonal mushroom vinaigrette

🌿 Poivrade artichoke barigoule, tomato confit,
Nice olives and pickled vegetables

Roasted beetroot & creamy Sainte-Maure goat's cheese roulade,
baby greens and Champagne vinaigrette



Unilateral cod, Tarbais beans,
coconut milk and kaffir lime emulsion

Tenderloin of free-range pork confit with lemons, satay sauce and lomo crisps,
roasted potatoes and grated truffle

🌿 Celeriac glazed with Disneyland Paris honey,
quinoa pilaf with Marcona almonds



Our cheese trolley, with cheeses selected

Dark chocolate fondant, mandarin and sweet pastry croutons

Selection of seasonal fruit sorbets

🌿 Vegetarian suggestion

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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 refreshing drink (25 cl) may replace a similar item on request

**made from concentrated fruit juice*

€36



Menu Disney Check

A garden of baby vegetables, with «Fromage Blanc» dressing

Corkscrew pasta, tomato sauce
or Fish of the Day with vegetables and Thai rice

Assorted seasonal fruits

Vittel (33 cl)

This menu (without substitution) contains at least 2 portions of fruits and vegetables and is low in saturated fats.

OR

A garden of baby vegetables, with «Fromage Blanc» dressing

Tomato soup and mini grilled Cheddar 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

Tax included

Tasting Menu

€130

*The choice of dishes on this Tasting menu is put together
by our chef Laurent Lesage in line with fresh deliveries*

Please ask your waiter



The menu consists of:

Appetizers

Starter

Hot starter

Fish

Meat

Cheese

Dessert

Petits fours