



*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)

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*

✔ 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
Haut Médoc AOC - Moulin de la Lagune (France, Bordeaux, Merlot, Cabernet sauvignon, 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)

✔ Vegetarian suggestion

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

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.
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

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.



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Régate Menu

Starter, Main Course and Dessert € 47.99



Wine included € 67.99

"Yacht Club"-style mussels *or* Vegetable soup

or Goat's cheese tart with tomato and rocket

Entre-deux-Mers AOC, Cuvée Clémence (France, Bordeaux, Sauvignon, Sémillon, Muscadelle, 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 € 56.99

Wine included € 76.99

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

Entre-deux-Mers AOC, Cuvée Clémence (France, Bordeaux, Sauvignon, Sémillon, Muscadelle, 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-sautéed veal 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

Moussailon 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 cold 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 € 35.99


Vittel® (33 cl) or Minute Maid® Orange* or Apple* or Milk (20 cl)
A different cold 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.  Vegetarian suggestion

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Tax included