



Remy Menu € 31,99

Starter and Main Course
(drink not included)

Emile Menu € 39,99



Starter, Main Course and Dessert

Wine included € 54,99

Starter

Mixed Leaf Salad with cheese, artichoke heart,
sun-dried tomatoes and grated beetroot

Prestige de Minuty – AOC Côtes de Provence (8 cl)

Main Courses


Grilled Steak, ratatouille and French fries

Choice of sauces: Chef, Meaux Mustard and Taraggon, Brie or Béarnaise

or

Roasted Cod Fish, ratatouille, crushed potatoes
with olive oil and a beurre blanc sauce

or

 Tofu, White Bean and Vegetable Casserole

Château de Sancerre – Sancerre AOC (8 cl)

or Cuvée Bistrot Chez Rémy – Fleur de Roc – Saint-Émilion AOC (8 cl)

Cheese or Desserts (€ 8,99 “à la carte”)

Brie de Meaux Cheese from Trente Arpents Farm (Rothschild Estate),

with vine peach jelly

or Gusteau’s Dessert

or Chocolate Mousse

or Fruit Salad (*no added sugar*)


or Apple Tart

or Tiramisu

or Chocolate Cake with custard

Champagne Brut Lanson – Cuvée Disneyland Paris (10 cl)

or Sainte-Croix-du-Mont - Château Les Arroucats (8 cl)

 Vegetarian suggestion

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.



Linguini Menu € 47,99

Starter and Main Course
(drink not included)

Menu Gusteau € 59,99



Starter, Main Course and Dessert
Wine included € 74,99

Starter

Duck Foie Gras, violet fig jam
and savoury brioche

Sainte-Croix-du-Mont - Château Les Arroucats (8 cl)

Main Courses


Beef Fillet (approximately 250g), «premium» ratatouille
and gratin potatoes with Brie cheese

Choice of sauces: Chef, Meaux Mustard and Taraggon, Brie or Béarnaise

or

Sea Bass Fillet, «premium» ratatouille, crushed potatoes
with olive oil and porcini mushrooms, champagne sauce

or

 Cocotte of herb and sun-dried tomato ravioli,
dressed with Baux de Provence olive oil and fresh sage from Remy's garden,
«premium» ratatouille

Château de Sancerre – Sancerre AOC (8 cl)
or Cuvée Bistrot Chez Rémy – Fleur de Roc – Saint-Émilion AOC (8 cl)

Cheese or Desserts (13,99 € "à la carte")

Truffled Délice de Favières Cheese from Trente Arpents Farm (Rothschild Estate)
or Warm Tarte Tatin served with vanilla cream

Champagne Brut Lanson – Cuvée Disneyland Paris (10 cl)



Vegetarian suggestion

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



Little Chef Menu € 17,99

For children aged from 3 to 11



Starter, Main Course, Dessert
and Vittel® Mineral Water (33 cl) or Minute Maid® Orange*
or Apple* or Milk (20 cl)

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

*I prepared my first ratatouille for food critic
Anton Ego. It's his favourite dish,
and has been on the menu ever since!*

Chef Remy


Starter

Vegetable Dips with cheese sauce

Main Courses

Chicken skewer, ratatouille and French fries

or

 Linguine Pasta with tomato sauce and ratatouille

Desserts

Remy's Chocolate and Hazelnut Eclair
or Fromage Blanc with fresh fruit (no added sugar)




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

Dessert for up to 8 people

€ 29,00

Tax included

 Vegetarian suggestion

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Little Gourmet Menu € 31,99

For children aged from 3 to 11



Starter, Main Course, Dessert
and Vittel® Mineral Water (33 cl) or Minute Maid® Orange*
or Apple* or Milk (20 cl)

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

Starters

Smoked Salmon, fromage frais and toast

or

Vegetable Dips with cheese sauce

Main Courses

Grilled Beef with portobello mushroom sauce
and crushed potatoes with olive oil

or

Roasted Cod Fish with ratatouille ravioli and tomato sauce

Desserts

Chocolate Mousse

or Fruit Salad (*no added sugar*)



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

*Made from concentrated fruit juice