



*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 anise flavored turnips € 15.99

*Pinot Grigio, Pirovano (Italy, Vénétie, Pinot Gris)*

Selection of Scottish smoked salmon with chocolate and sesame-wasabi,  
mangetout with hazelnut oil and tomato confit € 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 tartness, 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-fried squid with parsley, lemon and Espelette pepper € 16.99

*Chablis AOC, La Pierrelée (France, Bourgogne, Chardonnay, white wine)*

Prawn cocktail with tomato horseradish sauce € 17.99

*Entre-deux-Mers AOC, Cuvée Clémence (France, Bordeaux, Sauvignon, Sémillon, Muscadelle, white wine)*

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

"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

# Main Courses

*As well as our Dish-Wine suggestion*



Cod steak € 36.99

prepared according to your choice: Meunière, rice and vegetable ribbons  
or 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 19<sup>th</sup> 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,  
potato cake 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 Cantal cheese and 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)*

Rolled lamb roasted with honey and almonds, lemon thyme jus € 36.99

*Rioja, Propriedad Palacios, Remondo (Spain, Rioja, Grenache, Tempranillo, 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 tartness, 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 fried beef fillet with potatoes and mushrooms € 41.99

*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 € 41.99

*Chablis AOC, La Pierrelée (France, Bourgogne, Chardonnay, white wine)*

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 cheeses € 11.99

*Crozes-Hermitage, Les Jalets (France, Vallée du Rhône, Marsanne, white wine)*

Chocolate shortcake, light raspberry cream, red fruits and mint € 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 € 14.99

*Maury AOP (France, Sud Ouest, Grenache, natural sweet wine)*

Chocolate fondant and poached pear € 14.99

*Maury AOP (France, Sud Ouest, Grenache, natural sweet wine)*

Sliced fruits € 11.99

*Sauternes AOC, Château Coutet (France, Bordeaux, Sémillon, Sauvignon, Muscadelle, sweet wine)*

Soft Italian-style vanilla 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.*



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

"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

# Régate Menu

Starter, Main Course and Dessert € 46.99



Wine included € 66.99

“Yacht Club”-style mussels or Vegetable soup

or Goat's cheese tart with tomato and rocket

*Baie des Perles - AOP Languedoc (France, Languedoc, Grenache, Vermentino, Clairette, white wine) 8 cl*

*or Pinot Grigio, Pirovano (Italy, Veneto, Pinot Gris) 8 cl*

Fricassee of free-range chicken with mushrooms and pearl onions

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 and poached pear

or Selection of fine cheeses

or Sliced fruits

*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 € 55.99

Wine included € 75.99

Housemade “New England clam chowder”

*Cream of clam, potato and smoked ham*

or Red quinoa with coriander and anise flavored turnips

or Selection of Scottish smoked salmon with chocolate and sesame-wasabi, mangetout with hazelnut oil and tomato confit

*Baie des Perles - AOP Languedoc (France, Languedoc, Grenache, Vermentino, Clairette, 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 Rolled lamb roasted with honey and almonds, lemon thyme jus

or Pan fried beef fillet with potatoes 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*

Chocolate shortcake, light raspberry cream, red fruits and mint

or Chocolate dacquoise, dark chocolate & passionfruit mousse and a mango marmalade

or Soft Italian-style 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*

# 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 soft drink (25 cl) may replace a similar item on request.



## **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 fruits and vegetables and is low in saturated fat.

**OR**

### 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

French toast with vanilla cream and fresh fruit *or* Fruit Cup



# Matelot Menu

(for children aged from 3 to 11)

**Starter, Main Course, Dessert and Drink € 32.99**

Vittel® (33 cl) *or* Minute Maid® Orange\* *or* Apple\* *or* Milk (20 cl)  
A different soft drink (25 cl) may replace a similar item on request.



## **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 fruits and vegetables and is low in saturated fat.

**OR**

### Starters

Prawn cocktail with cucumber and carrot *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

Vanilla-flavored soft ice cream *or* Greek yoghurt and fruit minestrone  
*or* Chocolate yacht and muffin sailor: *Come and customise your dessert with the Chef!*  
*or* Fresh Fruit Salad

\*made from concentrated fruit juice. "Home-Made" dishes are made on-site from fresh ingredients.  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.

Tax included