

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

Wine

White wine Languedoc	Cuvée Disneyland Paris - Château Hospitalet Grande Réserve - AOP La Clape Naturalys IGP Pays d'Oc Gio - Chardonnay	(15 cl) € 6,49	(18,7 cl) € 22,99 € 35,99	(75 cl) € 35,99 € 26,99 € 26,99 € 41,99
Bourgogne Italie	Bourgogne AOC - Chardonnay - La Chablisienne Vermentino Cantina Paradiso - Sarlaigne Pinot Grigio - Pirovano - Vénétie Soave Classico Capitel Alto - Vénétie	€ 7,49		
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 Pays d'Oc Domaine Béréas - Cuvée l'Insolite Château de Bordes-Quancard AOC	€ 8,49		€ 26,99 € 35,99 € 33,99 € 22,99
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) € 8,49	(18,7 cl) € 65,00 € 24,00	(75 cl)
---	-------------------	---------------------------------	---------

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®	(33 cl)	(50 cl)	(100 cl)
S.Pellegrino®, Perrier® Fines Bulles	€ 3,99	€ 4,99	€ 5,49
Perrier®	€ 3,59		

Hot Drinks

Espresso, Decaffeinated	featuring Segafredo	€ 3,19
Double espresso, Coffee with Milk		€ 3,99
Cappuccino, Chocolate Drink		€ 3,99
Tea, Herbal tea		€ 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 CAFFÈ



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