



# 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...”

Tortilla with air dried Wagyu beef bresaola style, rocket salad and grilled sesame vinaigrette €27

Duck foie gras with Chardonnay and allspice, raspberry sweet  
and sour sauce and homemade brioche €30

🌱 Symphony of heirloom tomatoes and green apples,  
Baux de Provence olive oil, balsamic vinegar and tomato sorbet €20

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

🌱 Tomato and strawberry gazpacho with refreshing ginger,  
cottage cheese with fresh herbs and sacristain with fennel seeds €20

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 wasabi 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 grilled summer vegetable 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?”

Fillet of John Dory, caramelised vegetable minestrone and white peach salsa € 56

Scottish salmon poached in olive oil at 48°C, char-grilled fennel,  
polenta croutons and sauce vierge € 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 summer truffle sauce € 56

Tenderloin of Label Rouge free-range pork, bean & chorizo stew € 50

Roasted veal loin, sake flavored rice and shimeji mushroom, vegetables € 56

Angus Beef fillet with tempura asparagus, Gorgonzola polenta chips  
and 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  
by expert Xavier Thuret, Meilleur Ouvrier de France €25



Chocolate and Caramel Delight with Guérande sea salt and fresh raspberries €28

Lemon cheesecake with blackcurrant coulis, lemon cream and blueberries €28  
*Originating 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.*

Medley of seasonal fruit sorbets €20

Pistachio financier, orchard fruits and whipped cream €25

Dark chocolate fondant, fresh raspberries 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

€29

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# Tinker Bell Menu

*Starter, Main Course and Dessert*

€89

*Wine included €114*

Duck foie gras with Chardonnay and allspice, raspberry sweet  
and sour sauce and homemade brioche

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

🌱 Symphony of heirloom tomatoes and green apples,  
Baux de Provence olive oil, balsamic vinegar and tomato sorbet

Poached langoustines in a charred watermelon cocktail sauce, charred lemon

*Château Coutet 1<sup>er</sup> Grand Cru Classé de Sauternes (8 cl)*  
*or Sebastiani vineyards, Chardonnay, Sonoma County (8 cl)*



Fillet of John Dory, caramelised vegetable minestrone and white peach salsa

Angus Beef fillet with tempura asparagus, Gorgonzola polenta chips  
and 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 Mac Murray, Pinot noir, Russian River (8 cl)*



Our cheese trolley, with cheeses selected  
by expert Xavier Thuret, Meilleur Ouvrier de France

Lemon cheesecake with blackcurrant coulis, lemon cream and blueberries

Medley of seasonal fruit sorbets

Pistachio financier, orchard fruits and whipped cream

*Champagne Lanson Black Label "brut" (10 cl)*  
*or Vin doux naturel, Rivesaltes AOP (6 cl)*

🌱 Vegetarian suggestion

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with information on allergens present in our dishes.

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# Menu Premium

for Premium voucher holders only

*Starter, Main Course, Dessert and Drink*

Smoked duck tart with grilled summer vegetable vinaigrette

✓ Tomato and strawberry gazpacho with refreshing ginger, cottage cheese with fresh herbs and sacristain with fennel seeds

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



Scottish salmon poached in olive oil at 48°C, char-grilled fennel, polenta croutons and sauce vierge

Tenderloin of Label Rouge free-range pork, bean & chorizo stew

✓ Daïkon glazed with Disneyland® Paris honey, quinoa pilaf with Marcona almonds



Our cheese trolley, with cheeses selected by expert Xavier Thuret, Meilleur Ouvrier de France

Dark chocolate fondant, fresh raspberries and sweet pastry croutons

Medley of seasonal fruit sorbets

✓ Vegetarian suggestion

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# Winery Menu

*Starter, Main Course and Dessert*

€ 69

Smoked duck tart with grilled summer vegetable vinaigrette

🌿 Tomato and strawberry gazpacho with refreshing ginger, cottage cheese with fresh herbs and sacristain with fennel seeds

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



Scottish salmon poached in olive oil at 48°C, char-grilled fennel, polenta croutons and sauce vierge

Tenderloin of Label Rouge free-range pork, bean & chorizo stew

🌿 Daïkon glazed with Disneyland® Paris honey, quinoa pilaf with Marcona almonds



Our cheese trolley, with cheeses selected by expert Xavier Thuret, Meilleur Ouvrier de France

Dark chocolate fondant, fresh raspberries and sweet pastry croutons

Medley 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® (50cl) or Minute Maid® Orange\* or Apple\* or Milk (20cl)*

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

*\*made from concentrated fruit juice*

€ 35

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

Filet of beef 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



# *Tasting Menu*

€129

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

*Please ask your waiter*



*The menu consists of:*

Appetizers

Starter

Hot starter

Fish

Meat

Cheese

Dessert

Petits fours