

**CHRISTMAS
AND NEW YEAR'S EVE
FOOD COLLECTION**



UNEXPECTED CHRISTMAS!

Christmas means family, memories, tradition and generosity. Happy moments to share with beloved ones.

We designed Unexpected Christmas to promote traditional Christmas food with a unique Disney touch, full of surprises, fun, and show. In a word: **Eatertainment**

We also revisited vegan food into gourmet vegan food with a dedicated menu in every location.

EVE DINNERS OVERVIEW

		Christmas			New year's Eve			
		Presold						
Location	Type of service	Adult	Child	Beverage	Adult	Child	Beverage	
The Founders Restaurant - Disneyland® Hotel	Table Service Restaurant	850 €	190 €	Including one glass of Champagne and half a bottle of wine (red or white)	960 €	190 €	Including one glass of Champagne and half a bottle of wine (red or white)	
California Grill - Disneyland® Hotel	Table Service Restaurant	359 €	99 €	Including one glass of Champagne and half a bottle of wine (red or white)	419 €	99 €	Including one glass of Champagne and half a bottle of wine (red or white)	
Inventions - Disneyland® Hotel	Buffet	309 €	99 €	Including one glass of Champagne and half a bottle of wine (red or white)	359 €	99 €	Including one glass of Champagne and half a bottle of wine (red or white)	
Manhattan Restaurant - Disney's Hotel New York®	Table Service Restaurant	229 €	69 €	Including one glass of Champagne and half a bottle of wine (red or white)	259 €	79 €	Including one glass of Champagne and half a bottle of wine (red or white)	
Cape Cod - Disney's Newport Bay Club®	Buffet	199 €	69 €	Including one glass of Champagne and half a bottle of wine (red or white)	209 €	59 €	Including one glass of Champagne and half a bottle of wine (red or white)	
Hunter's Grill - Disney's Sequoia Lodge®	Buffet	199 €	69 €	Including one glass of Champagne and half a bottle of wine (red or white)	209 €	59 €	Including one glass of Champagne and half a bottle of wine (red or white)	
Auberge de Cendrillon - Disneyland® Park	Table Service Restaurant	339 €	99 €	Including one glass of Champagne and half a bottle of wine (red or white)	359 €	99 €	Including one glass of Champagne and half a bottle of wine (red or white)	
Walt's - An American Restaurant - Disneyland® Park	Table Service Restaurant	229 €	69 €	Including one glass of Champagne and half a bottle of wine (red or white)	259 €	79 €	Including one glass of Champagne and half a bottle of wine (red or white)	
Captain Jack's - Disneyland® Park	Table Service Restaurant	219 €	69 €	Including one glass of Champagne and half a bottle of wine (red or white)	239 €	69 €	Including one glass of Champagne and half a bottle of wine (red or white)	
Agrabah Café - Disneyland® Park	Buffet	199 €	69 €	Including one glass of Champagne and half a bottle of wine (red or white)	239 €	69 €	Including one glass of Champagne and half a bottle of wine (red or white)	
Plaza Gardens Restaurant - Disneyland® Park	Buffet	209 €	69 €	Including one glass of Champagne and half a bottle of wine (red or white)	239 €	69 €	Including one glass of Champagne and half a bottle of wine (red or white)	
Buffalo Bill's Wild West Show - Disney Village®	Dinner Show	149 €	69 €	Beverage excluded	169 €	79 €	Beverage excluded	
		Non Presold						
Location	Type of service	Adult	Child	Beverage	Adult	Child	Beverage	
Parkside Diner - Disney's Hotel New York®	Buffet	79 €	29 €	Buffet incl. beverage	79 €	29 €	Buffet incl. beverage	
Chuck Wagon Cafe - Disney's Hotel Cheyenne®	Buffet	59 €	29 €	Buffet incl. beverage	59 €	29 €	Buffet incl. beverage	
La Cantina - Disney's Hotel Santa Fe®	Buffet	59 €	29 €	Buffet incl. beverage	59 €	29 €	Buffet incl. beverage	
Crockett's Tavern - Disney's Davy Crockett Ranch	Buffet	59 €	29 €	Buffet incl. beverage	59 €	29 €	Buffet incl. beverage	
La Grange at Billy Bob's Country Western Saloon - Disney Village®	Buffet	59 €	29 €	Buffet incl. beverage	59 €	29 €	Buffet incl. beverage	
Bistrot chez Rémy - Walt Disney Studios® Park	Table Service Restaurant	49 € / 69 €	19 € / 35 €	Menus S+MC+D (only including one glass of Champagne, other beverages excluded)	49 € / 69 €	19 € / 35 €	Menus S+MC+D (only including one glass of Champagne, other beverages excluded)	
Yacht Club - Disney's Newport Bay Club®	Table Service Restaurant	89 €	39 €	Menus S+MC+D (only including one glass of Champagne, other beverages excluded)	89 €	39 €	Menus S+MC+D (only including one glass of Champagne, other beverages excluded)	
Silver Spur - Disneyland® Park	Table Service Restaurant	65 €		Festive Menu (only including one glass of Champagne, other beverages excluded)	65 €		Festive Menu (only including one glass of Champagne, other beverages excluded)	
Café Mickey - Disney Village®	Table Service Restaurant	99 €	45 €	Festive Menu (only including one glass of Champagne, other beverages excluded)	99 €	45 €	Festive Menu (only including one glass of Champagne, other beverages excluded)	
The Steakhouse - Disney Village®	Table Service Restaurant	65 €		Festive Menu (only including one glass of Champagne, other beverages excluded)	65 €		Festive Menu (only including one glass of Champagne, other beverages excluded)	

TRADITIONAL CHRISTMAS COLLECTION

Traditional meals reenchanting by our talented Chefs.



Pheasant hen in spicy butter,
yesteryear vegetables and black truffle
(The Founders Restaurant)

Rose of lobster and mango
on a coral lentil and crunchy vegetables layer
(Auberge de Cendrillon)





Wagyu beef
on a tartan of crunchy vegetables and black truffle
(The Founders Restaurant)



Venison fillet, vegetables garden,
girolle mushrooms and arabica sauce
(The Founders Restaurant)



Filet of John Dory on a leek fondue and Beluga caviar
(Auberge de Cendrillon)

European lobster, black truffle
and Chinese artichoke, gravy
(The Founders Restaurant)





Wellington beef fillet,
pan-sautéed mushrooms and glazed vegetables with chestnut
(The Steakhouse)

Lamb with fried polenta,
Sun-dried vegetables' cannelloni
stuffed with mushrooms and gravy
(Café Mickey)





Scallops in Creole sauce with apple in milk and black truffle
(Captain Jack's)

Cod fillet with mushrooms in a crust,
rose of vegetables and garlic cream
(Yacht Club)





Lobster transparency
with onion chutney and spinach crumble
(Walt's – an American Restaurant)



Wellington lamb and mushrooms,
rosemary flavored gravy
(Yacht Club)



Lobster with turmeric, blue-violet mashed potatoes
with Isigny butter
(Manhattan Restaurant)

Pumpkin and butternut cream soup
with roasted pumpkin seeds
and home-made dried-apricot brioche
(Café Mickey)





Rack of veal in a herb crust,
polenta with truffle and yesteryear vegetables
(Manhattan Restaurant)



Duo of veal and foie gras escalopes,
mango compote, tonka bean flavoured juice
(Captain Jack's)



Scallops with ginger bread,
saffron foam and wine caramelized pears
(Yacht Club)



Gift of foie gras, pear poached in spicy red wine
(The Steakhouse)

GOURMET VEGAN COLLECTION

The Gourmet Vegan Collection takes vegan dish to the next level:
tasty, creative and beautiful



Rainbow roots salad with a citrus fruit vinaigrette
(Captain Jack's)

Sun-dried ratatouille as a mille-feuille
(Walt's – an American Restaurant)





Pumpkin and tofu in a winter suit and a roasted granola
(Auberge de Cendrillon)

Yesteryear vegetables with truffle,
thin watercress and spinach jelly
(Yacht Club)



Sautéed vegetable ravioli and spinach chlorophyll sauce
(California Grill)



Log of green cabbage
stuffed with chestnuts in candied beetroot
(Walt's – an American Restaurant)



Yesteryear vegetables braised in black truffle and tofu
(California Grill)

Vegetables risotto in black truffle
with pine nuts and herb pesto
(Walt's – an American Restaurant)





Land of the Rising Sun soba pasta
(Café Mickey)



Chocolate pudding,
silky tofu and red berries
(Café Mickey)

TROMPE L'ŒIL COLLECTION

What you believe to see... is not what you get!



Do you think it's a toffee Yule log?
It's duck foie gras, liquorice,
red berries and Kampot pepper
(California Grill)

Do you think it's chocolate?
It's foie gras with pepper
(Yacht Club)





Do you think it's a Yule log?
It's gravlax salmon in dill taking a walk in Santa's land
(California Grill – Kid Menu)

Do you think it's a Yule log?
It is salmon marinated in dill, warm blinis
(Manhattan Restaurant – Kid Menu)





Do you see a coffee with dessert selection?
It's a trio of foie gras
(Panna cotta, lollipop in red berry powder,
Bavarian cream with ginger bread)
(Manhattan Restaurant)

Do you want this burger with fries?
It's foie gras with tomato and yellow carrots
(Yacht Club – Kid Menu)





Do you think it's a cream puff pastry?
It's a crab tartare with saffron cream
(Manhattan Restaurant)

Want a praline Bavarian dessert?
It's shitake Bavarian cream with ginger bread
(Manhattan Restaurant – Vegan Menu)





Do you think it's a Christmas cake?
It's a Christmas bauble of goose foie gras,
spicy red wine with a red berry chutney
(The Founders Restaurant)



Three flavors of ice cream:
Philadelphia, ham and smoked salmon
(Captain Jack's – Kid Menu)



Do you see a Paris-Brest (French pastry)?
It's lobster and roots salad with a citrus fruit vinaigrette
(Captain Jack's)

Do you see small puff pastries ?
They're Margherita pizzas
(Walt's – an American Restaurant – Kid Menu)





Do you think they're scallops?
They are turnip, celery and soya pea minestrone
and crunchy nuts
(The Founders Restaurant – Vegan Menu)

It's not Wagyu beef,
it's beetroot in grape on a tartan of vegetables
in cashew oil and black truffle
(The Founders Restaurant – Vegan Menu)





Do you think they're scallop?
It's smoked tofu stuffed with truffle in Creole sauce
with apple in milk
(Captain Jack's – Vegan Menu)

Do you see a stuffed capon?
It's seitan stuffed with boletus mushroom,
yesteryear vegetables and black truffle
(Manhattan Restaurant – Vegan Menu)



KIDS MENU

Healthier, fun and so tasty!

DECORATE YOUR CHRISTMAS TREE!

This unique Kid's dish is available in all our Table Service Restaurants (Parks, Disney Village and Hotels). It's composed of poultry, vegetables and a Christmas tree to decorate with the green and red sauces in small pipettes.

The poultry range is adapted according to the restaurant's standing.





Semi-smoked salmon, snowman of fromage frais
and savoury brioche
(Auberge de Cendrillon)

Salmon tart on a leek fondue
with spinach, honey and hazelnut juice
(Yacht Club)





Scrambled eggs in Comté cheese
(Auberge de Cendrillon)

Fillet of Sea bass, cream with herbs
(Manhattan Restaurant)





Santa Claus' special
(Walt's – an American Restaurant)

Festive Mickey:
home-made fruit jellies inside
(Yacht Club)



Disneyland
PARIS

The logo for Disneyland Paris is centered on a dark gray background. The word "Disneyland" is written in a white, stylized script font. Below it, the word "PARIS" is written in a smaller, white, all-caps sans-serif font. To the right of the text, there is a decorative element consisting of several green holly leaves and a small red berry.