

Apéritifs & Kirs

Martini Bianco, Rosso	6 cl	7,50 €
Ricard	4 cl	7,50 €
Maury AOP - Vin doux naturel (moelleux)	6 cl	7,50 €
Kir	15 cl	7,50 €
Bourgogne Aligoté, blackcurrant, blackberry liqueur		
Kir Royal	15 cl	12 €
Tsarine Brut Champagne, blackcurrant, blackberry liqueur		

Beers

Draught	25 cl	50 cl
1664® Premium	5,50 €	8 €
Bottled	33 cl	
Grimbergen d'Abbaye blonde	7 €	
Grimbergen d'Abbaye blanche	7 €	
Finnbarra Irish Craft Cider	6,50 €	

Cocktails

Piña Colada	13 €
Bacardi Carta Blanca rum, pineapple juice, coconut cream	
Aperol Spritz	13 €
Aperol, Martini Prosecco DOC, orange slice, Perrier®	

Cocktail (non-alcoholic)

Virgin Red Yacht Club	10 €
Apple and fresh lemon juices, Vittel®, sweet strawberry syrup, and a souvenir glowcube to take away.	

Fruit Juices

Minute Maid®	20 cl	
Orange*, Apple*, Pineapple*	4,60 €	

Champagnes

Tsarine Brut Cuvée Premium	15 cl	75 cl
	12 €	52 €
Cuvée Disneyland Paris®		
Champagne Brut - Imaginée et élaborée par la Maison Lanson		65 €

Spirits

Vodka Grey Goose	4 cl	11 €
Gin Bombay Sapphire	11 €	
Rhum Bacardi Carta Blanca	9 €	
Whisky William Lawson's	9 €	
Cognac Otard VSOP	9,50 €	

Cold Drinks

Coca-Cola®	25 cl	33 cl
		5,10 €
Coca-Cola® Sans Sucres		5,10 €
Fanta® orange sans sucres		5,10 €
Sprite®		5,10 €
Fuze Tea®	4 €	

Mineral Waters

Vittel®	33 cl	50 cl	100 cl
		4 €	5 €
S.Pellegrino®	4,50 €	5,50 €	
Perrier® Fines Bulles	4,50 €	5,50 €	
Perrier®	4 €		


Hot Drinks

proposés par featuring 			
Espresso 100% arabica		3 €	
Double espresso 100% arabica		4 €	
Coffee with Milk 100% arabica		4 €	
Decaffeinated		3 €	
Cappuccino 100% arabica		4 €	
Chocolate Drink		4 €	
Tea, Herbal tea		4 €	
Milk, semi-skimmed	20 cl	3 €	


Glass of Wine

White Wine	15 cl
Bordeaux AOC - Entre Deux Mers	8 €
Chablis AOC - «La Pierrelée»	11 €
Sancerre AOC - Château de Sancerre	11 €
Italie : Pinot Grigio - Vénétie	8 €

Rosé Wine

Côtes de Provence AOC - Prestige de Minuty	10 €
 JOA - Languedoc - G.Bertrand	9 €

Red Wine

 Côtes du Rhône AOC - «Parallèle 45» - P. Jaboulet Aîné	8 €
Bourgogne Hautes Côtes de Beaune AOC - Les Belles Roches - P. Aegerter	10 €
Bordeaux - Saint Emilion AOC - Fortin Plaisance	10 €

French White Wine

Bordeaux	37,5 cl	75 cl
Bordeaux AOC - Entre Deux Mers		28 €
Bourgogne		
Chablis AOC - «La Pierrelée»	27 €	43 €
Meursault AOC - P. Aegerter		73 €

Languedoc

 Cuvée Disneyland® Paris - Château Hospitalet - Coteaux du Languedoc AOP	37 €
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Vallée de La Loire

Sancerre AOC - Château de Sancerre	27 €	43 €
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Vallée du Rhône

Crozes Hermitage AOC - «Les Jalets» - P. Jaboulet Aîné	37 €
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Foreign White Wine

Italie : Pinot Grigio - Pirovano - Vénétie	75 cl	28 €
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Rosé Wine

Rosé Wine	50 cl	75 cl
Côtes de Provence AOC - Prestige de Minuty	26 €	37 €
 JOA - Languedoc - G.Bertrand		35 €

Red Wine

Bordeaux	37,5 cl	75 cl
Saint Emilion AOC - Fortin Plaisance	23 €	37 €
Haut Médoc AOC - Moulin de La Lagune		59 €


Bourgogne

Bourgogne Hautes Côtes de Beaune - Les Belles Roches - P. Aegerter	23 €	37 €
Gevrey Chambertin - Albert Bichot		73 €

Vallée du Rhône

 Côtes du Rhône AOC - «Parallèle 45» - P. Jaboulet Aîné	18 €	28 €
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Languedoc

 Cuvée Disneyland® Paris - Château Hospitalet - Coteaux du Languedoc AOP	37 €
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Vallée de la Loire

Sancerre AOC - Château de Sancerre	27 €	43 €
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YACHT CLUB

RESTAURANT

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



Warm scallops, fruit tartar with lime
and coriander €18,99

✔ Red quinoa with coriander and aniseed flavored turnips € 16,99

Goat's cheese tart with tomato and rocket € 17,99

"Yacht Club"-style mussels € 17,99

Inspired by the journeys of Marco Polo and the spice trade routes, these lightly spiced mussels carry a hint of green apple, flavored with fragrant curry powder and ginger, and topped with garlic and tomatoes

Housemade "New England Clam Chowder" € 18,99

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

Pan-sautéed squid with parsley, lemon and Espelette pepper € 17,99

Main Courses



Cod steak Tempura, French fries and tartare sauce € 37,99

Grilled sea bream with oregano and lemon, fennel,
peppers and Kalamata olives € 37,99

During the wave of immigration from Greece to New England at the end of the 19th 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.

✔ Vegetable linguine with red pesto € 31,99

Seafood linguine € 31,99

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

Angus rib eye steak, pan-sautéed vegetables
and roasted potatoes, pepper sauce € 42,99

"Yacht Club"-style mussels, French fries € 31,99

Inspired by the journeys of Marco Polo and the spice trade routes, these lightly spiced mussels carry a hint of green apple, flavoured with fragrant curry powder and ginger, and topped with garlic and tomatoes.

Pan-sautéed veal medallion,
potato rosette and mushrooms € 37,99

Desserts



«Captain's Compas» € 15,99

Chocolate and caramel dessert with a soft vanilla and tonka bean centre
and almond streusel crunch

Red fruit vegan pavlova € 14,99

Chocolate and coconut milk ball,
with fresh fruit and vanilla rice pudding € 15,99

Chocolate fondant with passion fruit foam € 15,99

Sliced fruit € 12,99

Soft Italian-style vanilla flavoured ice cream € 14,99



Celebrate your **Birthday** with us. Don't forget to order
your birthday dessert before your meal! 35 €
Dessert for up to 8 people.

✔ Vegetarian suggestion *made from concentrated fruit juice.

If you suffer from food allergies, a Cast Member will be pleased to provide you
with information on allergens present in our dishes.

Tax included

Régate Menu



Starter, Main Course and Dessert € 48,99
Wine included € 68,99

"Yacht Club"-style mussels or ✔ Vegetable soup
or Goat's cheese tart with tomato and rocket

Bordeaux Entre Deux Mers AOC blanc or Pinot Grigio blanc or wine of the day 8 cl

Supreme of farmhouse chicken with lemon, ginger and fresh coriander,
pan-sautéed vegetables, thyme jus

or Fillet of cod with tempura, French fries and tartare sauce
or ✔ Vegetable linguine with red pesto

Bourgogne Hautes Côtes de Beaune rouge or Sancerre AOC blanc or wine of the day 8 cl

Chocolate fondant with passion fruit foam
or Soft Italian-style vanilla flavoured ice cream
or Apple tart, vanilla ice cream

Champagne Tzarine Brut Cuvée premium 10 cl or Maury (vin doux naturel) 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.

Moussillon Menu



(for children aged from 3 to 11)

Starter, Main Course, Dessert and Drink € 26,99

Vittel® (33 cl) or Minute Maid® Orange* or Apple* or Milk (20 cl)

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

Seasonal Soup or Vegetable sticks with a Philadelphia herb dip

Chicken piccata, mashed potato and baby vegetables
or Linguine with cod, vegetables and cherry tomatoes

Soft Italian-style vanilla ice cream or Fruit Cup

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 fruit and
vegetables and is low in saturated fat.

Matelot Menu



(for children aged from 3 to 11)

Starter, Main Course, Dessert and Drink € 36,99

Vittel® (33 cl) or Minute Maid® Orange* or Apple* or Milk (20 cl)

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

Smoked salmon, cream with chives and Mickey toast
or ✔ Vegetable Soup

Roast cod with rice and vegetables or Roast beef fillet and French fries
or ✔ Vegetable linguine with red pistou

Brioche and butter pudding, vanilla ice cream and fresh fruit
or Greek yoghurt and fruit minestrone
or Chocolate yacht and muffin sailor or Fresh Fruit Salad

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 fruit and
vegetables and is low in saturated fat.



ROOM SERVICE



PETIT-DÉJEUNER

De 7h00 à 11h00

Pourquoi ne passeriez-vous pas votre commande de petit-déjeuner ce soir ?

Pour cela, il vous suffit de remplir la fiche petit-déjeuner et de la mettre sur la poignée extérieure de la porte de votre chambre avant 2 heures du matin.

DÎNER

De 18h00 à 22h30

Le temps de livraison est d'environ 30 minutes.

Pour toute commande inférieure à 10 €, un supplément de livraison en chambre de 10 € vous sera facturé.



FORMULES

FORMULE ADULTE :

Choix à la carte ENTRÉE et PLAT ou PLAT et DESSERT.....27,99 €

FORMULE CHIPS :

Chips Lay's® et 1664® Premium (33 cl)10,99 €



ENTRÉES

- Carpaccio de bœuf, roquette et copeaux de Parmesan..... 16,99 €
- Saumon fumé, crème acidulée et pain toasté..... 16,99 €
- Salade méditerranéenne..... 15,99 €
(salade, concombre, olive, mozzarella, poivrons, oignons, tomates, huile d'olive)
- Soupe de légumes, croûtons et fromage râpé..... 14,99 €



SNACKS

- Sandwich bacon tomate (bacon, tomate, roquette et mayonnaise)..... 15,99 €
- Sandwich poulet fromage (blanc de poulet, tomate, roquette et beurre) 15,99 €
- ☛ Sandwich légumes grillés (légumes grillés, roquette, tomate, huile d'olive)..... 15,99 €
- Pizza aux fromages 16,99 €



PLATS

- ☛ Ravioles de champignons des bois gratinées 19,99 €
- Poisson du jour 20,99 €
- Suprême de volaille fermière rôti, sauce à l'échalote 21,99 €
- Garniture au choix : riz, pommes de terre ou légumes

Chers visiteurs allergiques, nous tenons à votre disposition un recueil d'informations sur la présence d'allergènes dans nos plats, n'hésitez pas à le demander à l'un des responsables lors de la commande.



DESSERTS

- Tarte du moment..... 11,99 €
- Salade de fruits..... 9,99 €
- Assiette de fromages, raisins et salade verte..... 10,99 €



MENU ENFANT

Pour enfants âgés de 3 à 11 ans

PLAT, DESSERT et BOISSON 19,99 €

Vittel® (33 cl) ou Minute Maid® Orange* ou Pomme* ou Lait (20 cl)

Autre boisson fraîche (25 cl) sur demande et en remplacement du produit proposé

Penne aux légumes ☛
ou Bouchées de poulet pané

Salade de fruits ou Yaourt nature
ou Yaourt aux fruits ou Mousse chocolat-noisette



MENU DISNEY CHECK

Penne aux légumes ☛

Salade de fruits ou Yaourt nature

Vittel® (33 cl)



Ce menu (sans modification) comprend au moins 2 portions de fruits et légumes et est faible en graisses saturées.

*jus à base de concentré de fruits. ☛ Suggestion végétarienne.



BREAKFAST

From 7.00am until 11.00am

Why not place your order for breakfast this evening?

To do so, simply fill out the breakfast form and hang it on the outside handle of your door before 2.00am.

DINNER

From 6.00pm until 10.30pm

Delivery time is approximately 30 minutes.

For any orders of less than €10, a supplement of €10 will be charged for delivery to your room.



SET MENU

ADULT MENU:

Choice of STARTER and MAIN COURSE or MAIN COURSE and DESSERT € 27,99

CRISP PLAN:

Lay's® Potatoes Crisps and 1664® Premium(33 cl)..... € 10,99



STARTERS

- Beef carpaccio, rocket and parmesan shavings € 16,99
- Smoked salmon, sour cream and toast € 16,99
- Mediterranean Salad € 15,99
(lettuce, cucumber, olives, mozzarella, peppers, onions, tomatoes, olive oil)
- Vegetable soup, croutons and grated cheese..... € 14,99



SNACKS

- Bacon and tomato sandwich
(bacon, tomato, rocket and mayonnaise)..... € 15,99
- Chicken and cheese sandwich
(chicken breast, tomato, rocket and butter) € 15,99
- ✔ Grilled vegetable sandwich
(grilled vegetables, rocket, tomato, olive oil)..... € 15,99
- Cheese pizza € 16,99



MAIN COURSES

- ✔ Mushroom gratin ravioli € 19,99
- Fish of the day € 20,99
- Roast free-range chicken breast
with shallot sauce € 21,99
- Choice of side orders:
rice, potatoes or vegetables



DESSERTS

- Seasonal tart.....€ 11,99
- Fruit salad € 9,99
- Cheese platter, grapes and green salad..... € 10,99



CHILDREN'S MENU

For children aged from 3 to 11

MAIN COURSE, DESSERT AND DRINK € 19,99

Vittel® (33 cl) ou Minute Maid® Orange* or Apple*
or Milk (20 cl)

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

Penne with vegetables ✔
or Breaded chicken bites

Fruit salad or Plain yoghurt
or Yoghurt with fruits or Chocolate and hazelnut mousse



DISNEY CHECK MENU

Penne with vegetables ✔
Fruit salad or Plain yoghurt
Vittel® (33 cl)



This menu (without substitution) contains at least 2 servings of fruits and vegetables and is low in saturated fats.

If you suffer from food allergies, a Cast Member will be pleased to provide you with information on allergens present in our dishes.

*made from concentrated fruit juice. ✔ Vegetarian suggestion.

Tax included

BOISSONS / DRINKS

Pour toute commande inférieure à 10 €, un supplément de livraison en chambre de 10 € vous sera facturé.
For any orders of less than €10, a supplement of €10 will be charged for delivery to your room.

VINS / WINE & CHAMPAGNES



Vins au verre / Glass of Wine

Blanc - Sancerre AOC - Château de Sancerre -
Sauvignon blanc 15 cl 13 €

 Rouge - Pays d'Oc IGP - Merlot - Réserve Spéciale 9,50 €

Rosé - Prestige de Minuty - AOP Côtes de Provence 12 €



Vin blanc / White wine

37,5 cl 75 cl

Sancerre AOC - Château de Sancerre -
Sauvignon blanc 32 € 51,50 €



Vin rosé / Rosé wine

50 cl 75 cl

Prestige de Minuty -
AOC Côtes de Provence 31 € 44,50 €



Vins rouges / Red wines

37,5 cl 75 cl

Saint-Emilion AOC - Fortin Plaisance 27,50 € 44,50 €

Pays d'Oc IGP - Merlot - Réserve Spéciale 33,50 €



Champagne

75 cl

Cuvée Disneyland Paris - Champagne Brut 78,00 €
Imaginée et élaborée par la Maison Lanson
Imagined and elaborated by Maison Lanson

APÉRITIFS & KIRS

Martini 5 cl 9,00 €

Ricard 4 cl 9,00 €

Kir 15 cl 9,00 €

Bourgogne Aligoté, crème de liqueur au choix :
Cassis, framboise, mûre ou pêche
blackcurrant, raspberry, blackberry or peach liqueur

Prix nets / Tax included

Kir Royal 15 cl 14,50 €

Champagne Lanson Black Label Brut,
crème de liqueur au choix :
Cassis, framboise, mûre ou pêche
blackcurrant, raspberry, blackberry or peach liqueur

Whisky William Lawson's 4 cl 11,00 €

Vodka Grey Goose Premium 4 cl 13,00 €

Cognac Otard "VSOP" 4 cl 11,50 €

BIÈRES / BEERS

1664® Premium 33 cl 7,80 €

Grimbergen d'Abbaye 33 cl 8,40 €

BOISSONS FRAÎCHES / COLD DRINKS

Coca-Cola®, Coca-Cola® Sans Sucres,
Coca-Cola® light, Fanta® orange, Sprite® 33 cl 6,10 €

Fuze Tea® 25 cl 5,00 €

Finley® 20 cl 5,00 €

Minute Maid® 20 cl 5,50 €

Orange*, Pomme*, Ananas*
Orange, Apple*, Pineapple**

Vittel® 50 cl 5,00 €

S.Pellegrino® 50 cl 5,50 €

Perrier® 33 cl 5,00 €

BOISSONS CHAUDES / HOT DRINKS

proposées par
featuring 

Café / Coffee 100% arabica 3,80 €

Café au lait / Coffee with Milk 100% arabica 4,80 €

Boisson lactée cacaotée / Chocolate Drink 4,80 €

Thé - Infusion / Tea - Herbal tea 4,80 €

*jus à base de concentré de fruits. / *made from concentrated fruit juice.