

Walt's - an American Restaurant

First Seating

Adult Menu

*"Parfait" egg, creamy chicken emulsion with hints of gingerbread
European lobster tart, onion compote with beetroot, pomegranate caramel
Grilled matured beef, confit potatoes, chartreuse of green cabbage
and chestnut ragout with truffles and Californian Cabernet gravy
Cheese
Festive dessert and petits-fours*

Vegetarian Menu

*Blini with a cream of confit tomatoes
Polenta tempura with truffles, vincotto caramel
Chestnut ragout with truffles in green cabbage cannelloni,
balsamic reduction
Cheese
Festive dessert and petits-fours*

Adult Drinks

1 glass of Champagne and 1/2 bottle of wine (white or red) per adult, mineral water

Champagne

*Cuvée Disneyland® Paris
Imagined and tailored by Maison Lanson*

White wine

*Bourgogne - Chablis AOC - La Pierrelée - La Chablisienne
or Bordeaux AOC - Sauvignon blanc - Mouton Cadet*

Red wine

*Bordeaux - Saint Emilion AOC - Fortin Plaisance
or Bourgogne - Hautes Côtes de Beaune AOC - Les Belles Roches - Paul Aegerter*

Child Menu

Amuse-bouche

*Wild prawn tart, avocado and confit lemons
Braised ham raviolo, lardons and porcini mushrooms emulsion
Star-shaped cheese puff
Little ones' dessert
Petits-fours from my childhood*

Child Drink

Vittel® or Minute Maid® or Refreshing Drink

"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

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Second Seating

Adult Menu

"Parfait" egg, creamy chicken emulsion with hints of gingerbread
European lobster tart, onion compote with beetroot, pomegranate caramel
John Dory fillet with Tasmanian pepper, two-way yuzu and butternut squash foam
Grilled matured beef, confit potatoes, chartreuse of green cabbage
and chestnut ragout with truffles and Californian Cabernet gravy
Cheese
Festive dessert and petits-fours

Vegetarian Menu

Blinis with a cream of confit tomatoes
Polenta tempura with truffles, vincotto caramel
Warm potato and cauliflower vichyssoise, watercress emulsion
Chestnut ragout with truffles in green cabbage cannelloni, balsamic reduction
Cheese
Festive dessert and petits-fours

Adult Drinks

1 glass of Champagne and 1/2 bottle of wine (white or red) per adult, mineral water

Champagne
Cuvée Disneyland® Paris
Imagined and tailored by Maison Lanson

White wine
Bourgogne - Chablis AOC - La Pierrelée - La Chablisienne
or Bordeaux AOC - Sauvignon blanc - Mouton Cadet

Red wine
Bordeaux - Saint Emilion AOC - Fortin Plaisance
or Bourgogne - Hautes Côtes de Beaune AOC - Les Belles Roches - Paul Aegerter

Child Menu

Amuse-bouche
Wild prawn tart, avocado and confit lemons
Sea bass fillet, soybeans and peas in butter sauce,
mashed potatoes and taramasalata caviar butter
Braised ham raviolo, lardons and porcini mushrooms emulsion
Star-shaped cheese puff
Little ones' dessert
Petits-fours from my childhood

Child Drink

Vittel® or Minute Maid® or Refreshing Drink

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