

Meal Plans

Menu Walt's

Starter, Main Course and Dessert €55

To accompany your meal, we suggest a flight of 3 wines (3 x 8 cl) from our selection, for €20

Starters

Creamy Pea Soup, Whipped Isigny Cream and Smoky Popcorn

or **Chicken Pot Pie, Crunchy Vegetable Salad and Beetroot Jus**

or **Waldorf Salad with Roquefort Cheese and Lemon-Thyme Vinaigrette**

or  **Fruits Slaw with Carrot Coulis**

IGP Cité de Carcassonne - Gérard Bertrand - Chardonnay 8 cl
or IGP Cité de Carcassonne - Gérard Bertrand - Merlot 8 cl

Main Courses

Chili con carne, Tortilla Chips, Cheddar and Isigny Crème Fraîche, Red Onion, Coriander, White Rice and Kidney Beans

or **Fillet of Farmhouse Chicken with a Golden Honey and Cajun-Spiced Coating, Cranberry Sauce and Baby Vegetables**

or **Mac & Cheddar Cheese :**
Pasta, Cheddar Cheese Sauce, Pastrami and Shiitake

or **Roasted Arctic Char,**
Seasonal Vegetables with Isigny Beurre Blanc

or  **Thelma-Style Potato,**
Wholegrain Mustard, Eggplant Caviar, Seasonal Vegetables and Asparagus Coulis

AOC Saint Emilion - Fortin Plaisance 8 cl
or AOP Languedoc - Art de vivre - Rosé 8 cl
or USA : Diamond Collection - Francis Coppola - Sauvignon blanc 8 cl

Desserts

Lemon Meringue Tart

or **Pineapple Upside-Down Cake**
and Vanilla-Infused Isigny Crème Fraîche

or **Flower Street Sundae**

or  **Warm Chocolate Chip and Hazelnut Cookie**
with Vegan Caramel and Choc Chip Ice Cream

or **Caramelised Millefeuille with Praline Mascarpone Cream**

Edition Spéciale Disneyland® Paris - Champagne Pierre Mignon Grande Réserve - brut 10 cl
or CHILI : Santa Carolina - Late harvest - Sauvignon blanc (Sweet Wine) 8 cl

White Wine

	37,5 cl	50 cl	75 cl
AOC Bordeaux - Agneau Blanc - Baron Philippe de Rothschild			€34
AOC Chablis - La Pierrelée - La Chablisienne	€24		€43

Rosé Wine

AOP Côtes de Provence - Minuty - Prestige		€27	€38
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Red Wine

AOC Crozes-Hermitage - La Rollande - Brotte			€43
AOC Saint Emilion - Fortin Plaisance	€24		€38
U.S.A. : Diamond Collection - Francis Coppola - Zinfandel			€46

Tax Included

Dear guests, a list of the allergens present in our dishes is available upon request with any of our Cast Members; please make a Cast Member aware of any allergies you may have

Meal Plans

Steamboat Willie Menu

For children ages 3 to 11

Starter, Main Course, Dessert and Drink €30

Vittel® 33 cl or Minute Maid Orange, Apple 25 cl or Milk 20 cl
A different cold drink (25 cl) may replace similar item on request.

Starters

Creamy Pea Soup, Whipped Isigny Cream and Smoky Popcorn

or **Little Chicken Pot Pie, Crunchy Vegetable Salad**

or **Savoury Mickey Waffle with Veggies**

Main Courses

Potato Duo with Chicken, Ketchup-Flavoured Jus

or **Mac & Cheddar Cheese : Pasta, Melted Cheddar Cheese**

or **Arctic Char, Mashed Potatoes and Beurre Blanc**

Desserts

Seasonal Fruits Smoothie

or **Ice Cream Sundae with Seasonal Fruits**

or **Passion Fruit, Milk Chocolate and Coconut Biscuit Entremet Dessert⁽¹⁾**
with Mango Coulis

or

Disney Check Menu

Savoury Mickey Waffle with Veggies

Potato Duo with Chicken, Ketchup-Flavoured Jus

Seasonal Fruits Smoothie

Vittel® 33 cl

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



Celebrate your *Birthday* with us.
Don't forget to order your birthday dessert before your meal!

Dessert to share for

2 or more people | €25

6 or more people | €45

Cold Drinks

	20cl	25 cl	33 cl
Coca-Cola ORIGINAL, Coca-Cola SANS SUCRES, Coca-Cola Cherry, Fanta Orange, Sprite			€6
FuzeTea Peach Black Tea, Tonic			€6
Tonic	€5		
Minute Maid Orange, Apple		€6	
Fresh Orange Juice	€5		
Perrier®			€5

Mineral Waters

	50 cl	100 cl
Vittel®	€5	€6
S.Pellegrino®	€5,5	€6,5



Check out our menu