

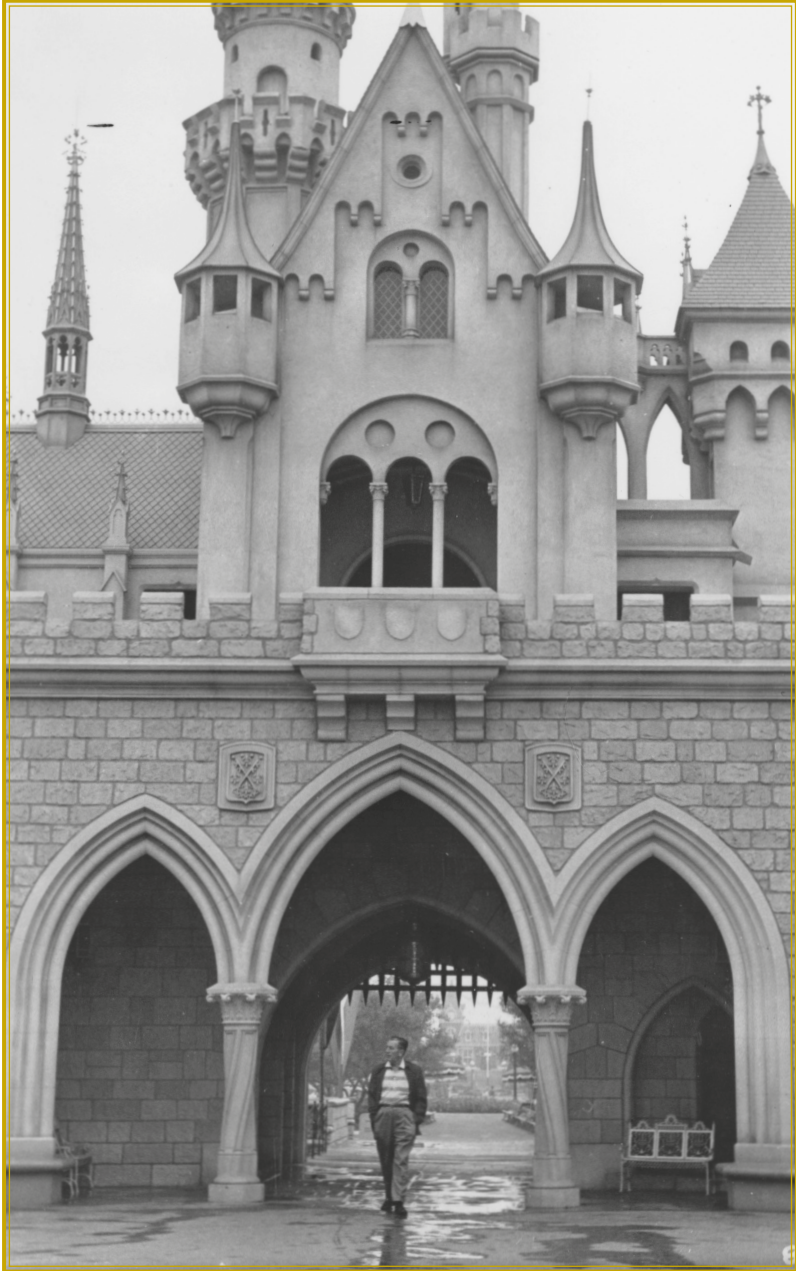


At the beginning of the 20th century, the lives of Americans changed forever with the arrival of electricity, motorised vehicles and many other inventions and discoveries.

Main Street, U.S.A. represents Walt's nostalgia for that optimistic and innovative era.

In this restaurant which bears his name, certain dishes are inspired by some of his favourite food. Our chefs have created modern versions, which Walt, with his love of innovation, would surely have been excited to try.

Enjoy!



*SURVEYING THE MAGIC KINGDOM
DISNEYLAND PARK (1959)*



*WALT'S HOME TOWN
MARCELINE, MISSOURI (c. 1905)*



*MAIN STREET, U.S.A.
DISNEYLAND PARK, CALIFORNIA (1957)*



Meal Plans

Walt's Menu

Starter, Main Course and Dessert € 42

Wine included € 62

Starters

Sweet Corn Soup, Isigny Crème Fraîche, Smoked Popcorn and Pastrami

One of Walt's favourite meals topped with crispy bacon. Today's version comes with smoked popcorn (Walt loved to snack on popcorn in the parks), pastrami, and Isigny crème fraîche, a nod to the Disney family's French roots.

or Chicken Pot Pie, Crunchy Vegetable Salad

A classic American dish first devised by Bessie Postalwaite (a Disney family cook) and updated here. The Mickey crust is a reference to Walt's favourite recipe served with a savoury biscuit.

or Waldorf Salad with Roquefort and Lemon and Thyme Vinaigrette

One of the salads Walt loved to eat – it was even in the list attached to his fridge at home.

or Fruit Slaw with Carrot Coulis

Cité de Carcassonne IGP - Chardonnay - G. Bertrand (8 cl)

or *Cité de Carcassonne IGP - Merlot - G. Bertrand (8 cl)*

or *Wine of Moment (8 cl)*





Meal Plans

Walt's Menu

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Wine included € 62

Main Courses

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

'The two are inseparable' said Ron Miller, Walt's son-in-law, he loved chilli and his favourite recipe was served at Chasen's in Beverley Hills.

This deconstructed version comes with a can of chilli which was another of Walt's firm favourites.

The delicious Isigny crème fraîche is a little nod to France.

or **Roast Chicken Breast, Mashed Sweet Potato, Green Asparagus and Pan-Fried Gem Lettuce, Chicken Jus**

Walt loved chicken, be it roasted or fried so long as it came with gravy and just one vegetable as a side.

or **Mac and Cheddar Cheese with Pastrami and Shiitake**

or **Cajun-Spiced Arctic Char, Wild Rice with Corn and Coriander, Isigny Butter Sauce**

Born in Missouri and raised in Chicago, Walt was also a big fan of freshwater fish.

The sauce made using Isigny butter is an homage to the Disney family's French heritage.

or  **Thelma Potato, Vegetables and Pepper Coulis**

This dish is a tribute to a potato recipe devised by Thelma Howard (aka Fou-Fou), the Disney family's housekeeper and cook for 30 years and, as Walt liked to say, the real-life Mary Poppins.

*Saint-Emilion AOC - Fortin Plaisance (8 cl) or Languedoc AOC - "Art de vivre" rosé (8 cl)
or Crozes Hermitage AOC - "Les Jalets" - P. Jaboulet Aîné (8 cl) or Wine of Moment (8 cl)*





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Desserts

Lemon Meringue Pie

For dessert, Walt preferred pies to cakes. Lemon Chiffon Pie was one of his faves, a lemon tart with a particularly airy filling.

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

Pineapple was one of Walt's favourite fruits. Walt loved pie. This recipe mixes two of his favourite desserts with unctuous Isigny cream.

or Flower Street Sundae

A nod to the Disneyland Paris address of Walt's an American restaurant on 1401 Flower Street but it's also the address of Walt Disney Imagineering in Glendale, California.

or  Warm Giant Chocolate Chip and Hazelnut Cookie with Caramel Sauce, Maple Syrup Ice Cream with Pecan Nuts

or Celebration Cake* (White Chocolate Mousse, Strawberry and Almond Shortbread)

Champagne Tsarine Brut - Cuvée Premium (10 cl)



Tax included - *Thawed product

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



Carte des Vins
Wine List

Cocktails Premium

Mint Julep 15^{.50} €

Le mint Julep est une boisson traditionnelle du sud des États-Unis.
Cette recette qui daterait du XIX^e siècle est aujourd'hui la boisson officielle du Kentucky Derby,
plus grande course de chevaux des États-Unis.

*Created in the south of the United States in the 18th century,
the Mint Julep is often considered to have inspired the Mojito.
Since 1938, the Mint Julep has been the official drink of the Kentucky Derby, the biggest horse race in America.*

Bourbon Whiskey, sucre, feuilles de menthe fraîche
Bourbon Whiskey, Sugar and Fresh Mint Leaves

Mimosa 15^{.50} €

Créé en 1925 à Paris, ce cocktail frais est aujourd'hui un des cocktails les plus populaires aux États-Unis.
Concocted in 1925 in Paris, this fresh mix has become one of the most popular cocktails in the United States.

Jus d'orange frais, Champagne Brut
Fresh Orange Juice, Champagne Brut

Cocktail sans alcool *Without Alcohol*

Shirley Temple 10 €

Ce cocktail fut créé dans les années 1930 en l'honneur de Shirley Temple, l'enfant star du cinéma hollywoodien.

Lors de la cérémonie des Oscars de 1939, Shirley Temple remit à Walt Disney un Oscar d'honneur
pour Blanche Neige et les Sept Nains : une grande statuette accompagnée de sept statuettes miniatures !

*This cocktail was created in the 1930 as a tribute to Shirley Temple, the Hollywood child star.
At the 1939 Academy Awards ceremony, Shirley Temple presented Walt Disney with an Honorary Oscar
for the creation of Snow White and Seven Dwarfs, featuring one full-sized Oscar statuette alongside seven smaller ones.*

Sprite, Ginger Ale, sirop de grenadine
Sprite, Ginger Ale and Grenadine Syrup

Apéritifs

Martini Bianco, Rosso	4 cl	6 cl
Ricard	7.50 €	7.50 €

Kirs

Kir Vin blanc, crème de liqueur au choix : crème de cassis ou de mûre <i>White Wine, Blackcurrant or Blackberry Liqueur</i>		15 cl
		7.50 €
Kir Royal Champagne Brut, crème de liqueur au choix : crème de cassis ou de mûre <i>Brut Champagne, Blackcurrant or Blackberry Liqueur</i>		15 €

Bières / Beers

Pression / Draft	25 cl	50 cl
1664® Premium	5.50 €	8 €
Bouteilles / Bottled		33 cl
Carlsberg Blonde		6.50 €
Grimbergen d'Abbaye		7 €
Finnbarra Irish Craft Cider		6.50 €

Vins au verre / Wine Glass

Vins blancs / White Wine

15 cl

Languedoc

Cité de Carcassonne IGP - Chardonnay - G. Bertrand

8 €

Vallée de La Loire

Sancerre AOC - Château de Sancerre
Sauvignon blanc

11 €

Vallée du Rhône

Crozes Hermitage AOC - "Les Jalets"
P. Jaboulet Aîné

11 €

U.S.A.

Diamond Collection - Sauvignon blanc
Francis Ford Coppola winery

14 €

Vins rosés / Rosé Wine

15 cl

Côtes de Provence

Côtes de Provence AOC - Prestige de Minuty

10 €

Languedoc

Languedoc AOC - "Art de vivre"

8 €

Vins rouges / Red Wine

15 cl

Bordeaux

Saint-Emilion AOC - Fortin Plaisance

10 €

Bourgogne

Bourgogne AOC - Pinot Noir - Paul Aegerter

11 €

Languedoc

Cité de Carcassonne IGP - Merlot - G. Bertrand

8 €

U.S.A.

Diamond Collection - Zinfandel
Francis Ford Coppola winery

14 €

Vins blancs français / French White Wine

Bordeaux	37,5 cl	75 cl
Bordeaux AOC - Agneau blanc - Baron Philippe de Rothschild		29 €
Bourgogne		
Chablis AOC - "La Pierrelée" La Chablisienne	27 €	43 €
Languedoc		
Cité de Carcassonne IGP - Chardonnay - G. Bertrand		29 €
Vallée de La Loire		
Sancerre AOC - Château de Sancerre - Sauvignon blanc	27 €	43 €
Vallée du Rhône		
Crozes Hermitage AOC - "Les Jalets" - P. Jaboulet Aîné		43 €

Vin blanc étranger / Foreign White Wine

U.S.A. : Diamond Collection - Sauvignon blanc - Francis Ford Coppola winery		46 €
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Vins rosés français / French Rosé Wine

Languedoc	50 cl	75 cl
Languedoc AOC "Art de vivre"		29 €
Vallée du Rhône		
Côtes de Provence AOC - Prestige de Minuty	26 €	38 €

Vins rouges français / French Red Wine

	37,5 cl	75 cl
Bordeaux		
Bordeaux AOC - Mouton Cadet - Baron Philippe de Rothschild		38 €
Saint-Emilion AOC - Fortin Plaisance	24 €	38 €
Haut Médoc AOC - Moulin de La Lagune		46 €
Bourgogne		
Bourgogne AOC - Pinot Noir - Paul Aegerter	27 €	43 €
Languedoc		
Cité de Carcassonne IGP - Merlot - G. Bertrand		29 €
Vallée du Rhône		
Lirac AOC - Le Petit Prince - Domaine Ogier		38 €
Châteauneuf-du-Pape AOC - L'Âme BIO - Domaine Ogier		65 €

Vin rouge étranger / Foreign Red Wine

U.S.A. : Diamond Collection - Zinfandel - Francis Ford Coppola winery		46 €
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Champagnes

Lanson "Rosé Label"	15 cl	75 cl
Cuvée Disneyland® Paris - Champagne Brut - Imaginée et élaborée par la Maison Lanson <i>Imagined and Elaborated by Lanson</i>	15 €	66 €
Veuve Clicquot Brut Carte Jaune		65 €
		130 €

Digestifs & Liqueurs

Get 27	4 cl
Baileys Irish Cream	9.50 €
Cognac Courvoisier VSOP	10.50 €
	9.50 €

Eaux-de-Vie / Spirits

Vodka Grey Goose Premium	4 cl
Bombay Sapphire	11 €
Rhum Bacardi Carta Blanca	11 €
Whisky William Lawson's	9 €
Whisky Aberfeldy 12 ans	9 €
Whiskey Bourbon Maker's Mark	11 €
	11 €

Boissons fraîches *Cold Drinks*

	25 cl	33 cl
Coca-Cola Original, Coca-Cola Sans Sucres, Coca-Cola Cherry		5.10 €
Fanta Orange		5.10 €
Sprite Original		5.10 €
Tropico Tropical	4 €	
Fuze Tea Pêche Intense	4 €	
Tonic	4 €	

Eaux minérales / Mineral Waters

	33 cl	50 cl	100 cl
Vittel®		4 €	5 €
S.Pellegrino®		4.50 €	5.50 €
Perrier® Fines Bulles		4.50 €	5.50 €
Perrier®	4 €		

Jus de fruits / Fruit Juices

	20 cl
Jus d'orange frais / <i>Fresh Orange Juice</i>	5.60 €
Minute Maid Orange, Pomme / <i>Orange, Apple</i>	4.60 €

Boissons chaudes Hot Drinks

LAVAZZA

Espresso 100% Arabica	3.30 €
Double Espresso 100% Arabica	4.50 €
Café long 100% Arabica	4 €
Café au lait <i>Coffee with Milk</i>	4.50 €
Cappuccino	4.50 €
Chocolat chaud <i>Hot Chocolate</i>	4.50 €
Thé, Infusion <i>Tea, Herbal Tea</i>	4 €
Lait froid demi-écrémé (20 cl) <i>Cold Milk, Semi-Skimmed</i>	3 €