PROPERTY OF:
~~Angelica Teach~~

I won this establishment
- fair and square - in a wager
with the lovely Angelica Teach.

Enjoy yourselves,
don't do anything I wouldn't do,
and most importantly, eat up and
drink up me hearties! Yo ho!

Captain Jack Sparrow

Recommendations for vegetarians

Starters

Caribbean guacamole, root vegetable salad € 16,99

Quinoa salad with a spicy cashew vinaigrette € 15,99

Languedoc - Naturalys - IGP Pays d'Oc - White wine

Main courses

Vegetable curry, plantain banana and Captain's rice € 30,99

Languedoc - Naturalys BIO - IGP Pays d'Oc - Vin rouge

Sweet potato and pear squash shepherd's pie, coconut crumble topping, crunchy vegetables € 34,99

Vegetarian suggestion.

"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.

We suggest a selection of wines to complement your dishes (suggestion is not included in the price).

Starters

Marinated prawns, pear squash, papaya and avocado salad with citrus fruit and mint € 17,99

Bourgogne - Chablis AOC - La Pierrelée - White wine

Chopped smoked chicken with green papaya and pickled vegetables € 16,99

Spiced sausage, roasted plantain banana, meatballs and Creole cabbage salad € 16,99

Vallée de la Loire - Sancerre AOC - Château de Sancerre - White wine

Mixed salad with prawns and crunchy apples with a smoked paprika dressing € 17,99

Cod fritters with fried cassava, tamarind sauce and Creole cabbage salad € 16,99

Bordeaux - Entre-Deux-Mers AOC - Cuvée Clémence - White wine

White tuna ceviche, coriander, lime and fried taco € 17,99

Vallée de la Loire - Sancerre AOC - Château de Sancerre - White wine

Crab bake with a tangy multicoloured carrot salad € 17,99

Bourgogne - Chablis AOC - La Pierrelée - White wine

Island-style fish soup € 16,99

Tax included.

Fish

PREMIUM

Grilled fillet of wahoo, sweet potato mash and tangy multicoloured carrots € 36,99

Vallée de la Loire - Sancerre AOC - Château de Sancerre - White Wine

Roasted fillet of opah (kingfish), spicy sauce chien, smoked aubergine, sweet potatoes € 34,99

Bordeaux - Entre-Deux-Mers AOC - Cuvée Clémence - White Wine

Oven-baked Mahi-Mahi fish steak with coconut sauce and bell peppers € 34,99

Vallée de la Loire - Muscadet de Sèvre et Maine AOP - White wine

Grilled king prawns, shallots and sundried tomatoes, with an orange, bell pepper and jalapeño salsa € 42,99

Bourgogne - Chablis AOC - La Pierrelée - White Wine

We suggest a selection of wines to complement your dishes (suggestion is not included in the price).

Meats

PREMIUM

Caribbean chicken and prawns with the Captain's rice € 34,99

Slow-roasted smoked suckling pig
with grilled aubergine and squash € 36,99

Bourgogne -Hautes Côte de Beaune AOC - Red wine

Grilled beef tenderloin, smoked spiced pepper glaze, king prawns,
sweet potatoes, onions and bell peppers € 42,99

Languedoc Roussillon - Cuvée Disneyland Paris

Château Hospitalet - AOP La Clape - Red wine

Tender beef with tamarind sauce, jalapeño salsa
and sweet potatoes € 36,99

Languedoc Roussillon - Domaine Bérenas - Pays d'Oc - Red wine

Desserts - Docking

PREMIUM

Island-style rice pudding with mango purée € 13,99

Banana baked in rum and cane sugar,
with caramelised pecan nuts € 14,99

Exotic fruit soup with muscovado sugar
and coconut foam € 13,99

Tonka bean flavoured chocolate tart with vanilla ice cream
and spice-infused syrup € 14,99

Island-style rum baba with lime
and mint (mojito-style baba) € 14,99

Shortbread, roasted pineapple
and bourbon-vanilla whipped cream € 14,99

Assortment of exotic sorbets € 11,99

Gourmet coffee or tea € 11,99

We suggest you enjoy your dessert accompanied by a glass of Shrubb.
Often called Christmas Punch, Shrubb is a rum-based liqueur with natural orange flavour.

Saint James - Creole Shrubb : (2 cl) € 7 (4 cl) € 10

Celebrate your Birthday € 35 with us

Don't forget to order your birthday dessert
before your meal!

Dessert for up to 8 people

Pirate's Treasure Menu

Starter, Main Course and Dessert € 39,99
(*drink not included*)

Starters

Chopped smoked chicken with green papaya and pickled vegetables

or

Island-style fish soup

or

Quinoa salad with a spicy cashew vinaigrette

Main Courses

Oven-baked Mahi-Mahi fish steak with coconut sauce and bell peppers

or

Caribbean chicken and prawns with the Captain's rice

or

Vegetable curry, plantain banana and Captain's rice

Desserts

Island-style rice pudding with mango purée

or

Exotic fruit soup with muscovado sugar and coconut foam

or

Shortbread, roasted pineapple and bourbon-vanilla whipped cream

Vegetarian suggestion. Tax included.
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Seven Seas Menu

Starter, Main Course and Dessert € 46,99
(*drink not included*)

Starters

Spiced sausage, roasted plantain banana, meatballs and Creole cabbage salad

or

Cod fritters with fried cassava, tamarind sauce and Creole cabbage salad

or

Mixed salad with prawns and crunchy apples with smoked paprika dressing

Main Courses

Tender beef with tamarind sauce, jalapeño salsa and sweet potatoes

or

Slow-roasted smoked suckling pig with grilled aubergine and squash

or

Roasted fillet of opah (kingfish), spicy sauce chien, smoked aubergine and sweet potatoes

Desserts

Banana baked in rum and cane sugar, with caramelised pecan nuts

or

Tonka bean flavoured chocolate tart with vanilla ice cream and spice-infused syrup

or

Island-style rum baba with lime and mint (mojito-style baba)

"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.

Captain's Menu

Starter, Main Course and Dessert € 55,99
(*drink not included*)

Starters

Marinated prawns, pear squash,
papaya and avocado salad with citrus fruit and mint
or
White tuna ceviche, coriander, lime and fried tacos
or
Caribbean guacamole, root vegetable salad

Main Courses

Grilled beef tenderloin, smoked spiced pepper glaze, king prawns,
sweet potatoes, onions and bell peppers
or
Grilled fillet of wahoo, sweet potato mash
and tangy multicoloured carrots
or
Sweet potato and pear squash shepherd's pie,
coconut crumble topping, crunchy vegetables

Desserts

À la carte

Vegetarian suggestion. Tax included.

Moussaillon Menu

for children aged 3 to 11

€ 18,99

Starter, Main Course, Dessert and Drink

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

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

Disney Check Menu

Vegetable Tartare
Pasta with a tomato and vegetable sauce
Fruit smoothie

Vittel® (33 cl)

This menu (whithout substitution) contains at least 2 servings of fruits and vegetables and is low in saturated fats.

or

Starters

Tuna roulade *or* *Vegetable tartare*

Main Courses

Pan-fried chicken breast
Side dish of choice: rice, sweet potato mash, green vegetables
or *Pasta with a tomato and vegetable sauce*

Desserts

Vanilla ice cream with a chocolate drizzle *or* *Fruit smoothie*

Vegetarian suggestion. Tax included.
** made from concentrated fruit juice*
"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.

Treasure Chest Menu

PREMIUM

for children aged 3 to 11

€ 32,99

Starter, Main Course, Dessert and Drink

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

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

Disney Check Menu

Tomato salad with quinoa

Mahi-mahi fish fillet , red beans and rice

Fruit minestrone

Vittel® (33 cl)

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

or

Starters

Savoury wheat pancake with flaked tuna

or Tomato salad with quinoa

Main Courses

Mahi-mahi fish fillet

or Beef tenderloin

Side dish of choice: rice, sweet potato mash, green vegetables

Desserts

Fruit minestrone or Chocolate mousse

** made from concentrated fruit juice.*

Vegetarian suggestion.

Carte des Vins
Wine List

Nos Suggestions de la Piraterie
Pirate's Choice

	(2 cl)	(4 cl)
Saint-James Shrubb	€ 7	€ 10

Appelé punch de Noël, le Shrubb est une liqueur à base de rhum et d'arômes naturels d'orange

Also called Christmas Punch, Shrubb is a liqueur made of rum and natural aromas of orange

Rhum Banks «Island 5 Blend»	€ 8	€ 11

Assemblage unique de rhums provenant de 5 îles différentes : Trinidad, Jamaïque, Guyane, Barbade et Java

A unique blend of rums from 5 islands: Trinidad, Jamaica, Guiana, Barbados and Java.

Rhum Banks «Island 7 Blend»	€ 10	€ 13

Assemblage unique de rhums provenant de 7 îles différentes : Trinidad, Jamaïque, Guyane, Barbade, Java, Panama et Guatemala

A unique blend of rums from 7 islands: Trinidad, Jamaica, Guiana, Barbados, Java, Panama and Guatemala.

Prix nets / Tax included.

Les Cocktails

Piña Colada € 12,50

Rhum Bacardi Carta Blanca, jus d'ananas
et préparation à base de noix de coco

Bacardi Carta Blanca rum, pineapple juice and coconut cream

Bacardi Mojito «The Original» € 12,50

Rhum Bacardi Carta Blanca, feuilles de menthe fraîches,
sirop de canne, morceaux de citron vert et Perrier®

Bacardi Carta Blanca rum, fresh mint leaves,
brown sugar syrup, fresh lime and Perrier®

Planteur's Punch € 12,50

Rhum Bacardi Carta Blanca, crème de pêche, nectar de goyave,
jus d'orange, d'ananas et de fruit de la passion et sirop de falernum

Bacardi Carta Blanca rum, peach cream, guava nectar,
orange, pineapple and passion fruit juices and falernum syrup

Supplément Mug Souvenir Bambou ou Coco à emporter
With a Souvenir Bamboo or Coconut Mug to take away + € 12

Mug Souvenir Bambou ou Coco
Bamboo or Coconut Souvenir Mug

Les Apéritifs & Kirs

Martini Bianco, Rosso (6 cl)	€ 7,50
Porto Graham's Rouge (6 cl)	€ 7,50
Ricard (4 cl)	€ 7,50
Kir *Bourgogne Aligoté, crème de cassis ou de mûre* *White wine, blackcurrant or blackberry liqueur*	€ 7,50
Kir Royal *Champagne Tsarine Brut Cuvée Premium, crème de cassis ou de mûre* *Tsarine Champagne, blackcurrant or blackberry liqueur*	€ 12

Les Bières / Beers

Pression / Draught	(25 cl)	(50 cl)
1664® Premium	€ 5,50	€ 7

Bouteille / Bottled	(25 cl)	(33 cl)
Carlsberg Blonde		€ 6
Grimbergen d'Abbaye		€ 6,50
Finbarra Irish Craft Cider		€ 6
Kronenbourg pur malt *(sans alcool / non-alcoholic)*	€ 5,50	

Prix nets / Tax included.

Le Cocktail Enfant / Kid's Cocktail

(sans alcool / non-alcoholic) € 17

Servi dans sa chope Pirates des Caraïbes à emporter
Served in a Pirates of the Carribean Mug to take home

COMPOSE TON COCKTAIL, choisis ton jus & ton sirop

Jus de goyave, de fruit de la passion* ou d'ananas**
et sirop de grenadine, de fraise ou de cerise Monin

MAKE YOUR OWN MIX with your choice of juice & syrup

Guava, passion fruit* or pineapple* juice*
and grenadine, strawberry or cherry syrup of Monin

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

Chope Souvenir
Pirates des Caraïbes
Pirates of the Carribean
Souvenir Mug

Prix nets / Tax included.

Les Cocktails
sans alcool / non-alcoholic

Virgin Mojito € 9,50

Sirops saveur Rhum et Mojito Mint Monin,
feuilles de menthe fraîches, morceaux de citron vert, Perrier®

Rum and Mint Mojito flavoured Monin syrup,
fresh mint leaves, fresh lime, Perrier®

Virgin Planteur € 9,50

Nectar de goyave, jus d'orange, d'ananas et de fruit de la passion
et sirop de falernum

Guava nectar, orange, pineapple and passion fruit juices
and falernum syrup

Virgin Lada € 9,50

Jus d'ananas, préparation à base de noix de coco et sirop de rhum

Pineapple juice, coconut cream and rum syrup

Supplément Mug Souvenir Bambou ou Coco à emporter
With a Souvenir Bamboo or Coconut Mug to take away + € 12

Les Eaux-de-vie / Spirits

	(4 cl)
Vodka Grey Goose	€ 11
Gin Bombay Sapphire	€ 11
Bacardi Carta Blanca	€ 9
William Lawson's	€ 9
Whiskey Tennessee Jack Daniel's sour mash	€ 11
Pippermint Get 27	€ 9,50
Cognac Otard VSOP	€ 9,50

Vins au Verre
Glass of Wine

Blancs / White (15 cl)

Naturalys - IGP Pays d'Oc - Chardonnay	€ 6,50
Sancerre AOC - Château de Sancerre	€ 10,50
Bourgogne AOC - Chardonnay La Chablisienne	€ 9,50
Bordeaux Entre-Deux-Mers AOC Cuvée Clémence	€ 7,50

Rosés / Rosé (15 cl)

Gris Blanc IGP Pays d'Oc G. Bertrand	€ 6,50
Prestige de Minuty - AOP Côtes de Provence	€ 9,50

Rouges / Red (15 cl)

Mouton Cadet - Baron Philippe de Rothschild Bordeaux AOC	€ 9,50
Naturalys - IGP Pays d'Oc - Merlot	€ 6,50
Domaine Bérenas - Cuvée l'Insolite - Pays d'Oc	€ 8,50
Cuvée Disneyland Paris - Château Hospitalet Grande Réserve - AOP La Clape	€ 8,50

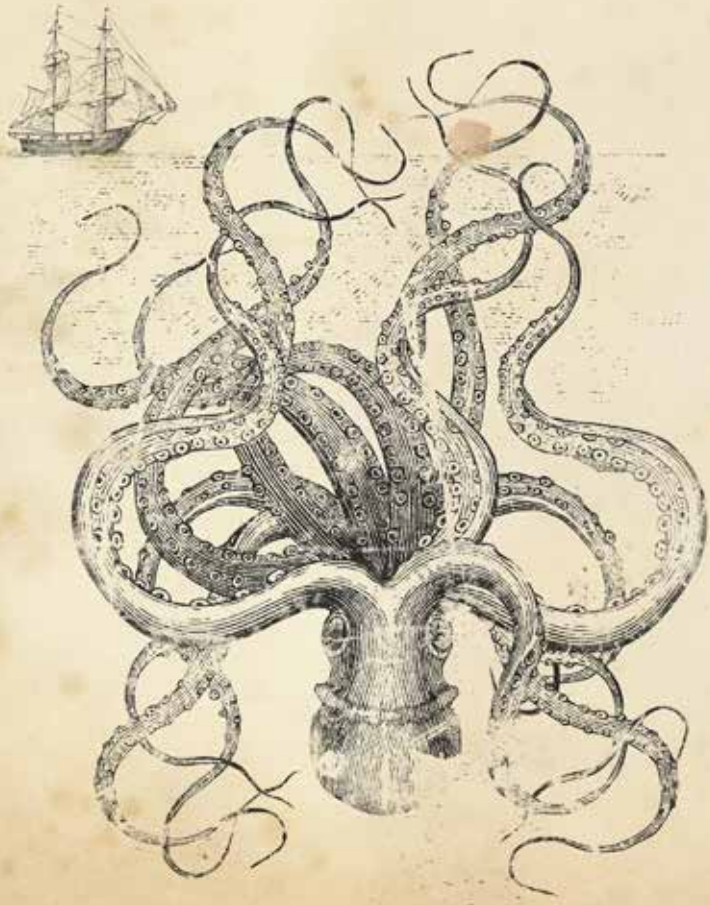
Prix nets / Tax included.

Vins Blancs Français
French White Wine

	(37,5 cl)	(75 cl)
Bordeaux		
Bordeaux Entre-Deux-Mers AOC Cuvée Clémence		€ 27
Mouton Cadet - Sauvignon Blanc Baron Philippe de Rothschild - Bordeaux AOC		€ 36
Bourgogne		
Bourgogne AOC - Chardonnay La Chablisienne		€ 36
Chablis AOC La Pierrelée La Chablisienne	€ 26	€ 42
Vallée de la Loire		
Sancerre AOC - Château de Sancerre		€ 42
Muscadet de Sèvre et Maine sur Lie Baronne du Cléray AOP	€ 17	€ 27
Languedoc		
Cuvée Disneyland Paris - Château Hospitalet Grande Réserve - AOP La Clape		€ 36
AB Naturalys - IGP Pays d'Oc - Chardonnay		€ 23
Alsace		
Riesling Réserve G. Lorentz	€ 23	€ 36

Vins Rosés Français
French Rosé Wine

Gris Blanc IGP Pays d'Oc	*€ 23*
Prestige de Minuty - AOP Côtes de Provence	*€ 36*



Prix nets / Tax included.

Vins Rouges Français
French Red Wine

	(37,5 cl)	(75 cl)
BORDEAUX		
Bordeaux AOC Dourthe N°1		€ 27
Mouton Cadet - Baron Philippe de Rothschild Bordeaux AOC		€ 36
Saint-Emilion AOC Fortin Plaisance	€ 22	€ 36
Médoc - Terrasse de la Jalle - Dourthe Terroirs d'Exception		€ 42
BOURGOGNE		
Bourgogne Hautes Côtes de Beaune AOC Les Belles Roches - P. Aegerter	€ 23	€ 36
LANGUEDOC		
AB Naturalys IGP Pays d'Oc Merlot		€ 23
Cuvée Disneyland Paris - Château Hospitalet Grande Réserve - AOP La Clape		€ 36
Domaine Bérenas - Cuvée l'Insolite - Pays d'Oc		€ 34
CÔTES DU RHÔNE		
Côtes du Rhône AOC - Parallèle 45 P. Jaboulet Aîné		€ 27

	(50 cl)	(75 cl)
BEAUJOLAIS		
Côtes de Brouilly AOC G. Duboeuf	€ 19	€ 27

Vin Blanc Étranger
Foreign White Wine

	(75 cl)
U.S.A.	
Gallo Family Vineyards Chardonnay	€ 27

Vins Rouges Étrangers
Foreign Red Wine

	(75 cl)
ESPAGNE	
Marques de Cacéres - Excellens Crianza DOC Rioja	€ 36
U.S.A.	
Gallo Family Vineyards Cabernet Sauvignon	€ 27

Champagnes

	(15 cl)	(37,5 cl)	(75 cl)
Tsarine Brut Cuvée Premium	€ 12		€ 52
Lanson Brut Black Label		€ 36	€ 60
Cuvée Disneyland Paris - Champagne Brut Imaginée et élaborée par la Maison Lanson			€ 65

Prix nets / Tax included.

Boissons Fraîches / Cold Drinks

	(33 cl)	(40 cl)
Coca-Cola®	٢ €	
Coca-Cola® zero sucres	٢ €	
Coca-Cola® light	٢ €	
Fanta® orange	٢ €	
Sprite®	٢ €	
Fuze Tea®		٢ €

Eaux Minérales / Mineral Waters

	(33 cl)	(50 cl)	(100 cl)
Vittel®		٤ €	٢ €
S.Pellegrino®		٤,٥٠ €	٢,٥٠ €
Perrier® Fines Bulles		٤,٥٠ €	٢,٥٠ €
Perrier®	٤ €		

Jus de Fruits / Fruit Juices

		(20 cl)
Minute Maid®	Orange*, Pomme*, Ananas*, Tomate* Orange*, Apple*, Pineapple*, Tomato*	٤,٥٠ €

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

Boissons Chaudes / Hot Drinks

proposées par
featuring Segafredo Zanetti

Espresso	€ 3
Décaféiné / Decaffeinated	€ 3
Double espresso	€ 4
Café au lait / Coffee with Milk	€ 4
Cappuccino	€ 4
Boisson lactée cacaotée / Chocolate Drink	€ 4
Lait (demi-écrémé 20 cl) Cold Milk, semi-skimmed	€ 3
Thé, Infusion / Tea, Herbal tea	€ 4

Souvenirs à emporter
Take away Souvenirs

Mug Souvenir Bambou ou Coco Bamboo or Coconut Souvenir Mug	€ 20
Chope Souvenir Pirates des Caraïbes Pirates of the Carribean Souvenir Mug	€ 16

Prix nets / Tax included.

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