

Starters

OUR CLASSICS

EGG BREAD BOAT.....	8
bacon lardons, crème fraîche, parsley	
THE SHRIMP AVOCADO OF THE CHEF.....	9
with brick pastry and cocktail saucel	
DUCK TERRINE.....	8
with sweet onion marmalade	
MELON AND RAW HAM.....	8

Main Courses

BEEF BAR

« BLACK ANGUS » BEEF ENTRECÔTE 300G	29
« BLACK ANGUS » RIB OF BEEF (2 PERS.)	69
BEEF SKEWERS.....	18
BEEF TARTARE	19

Courses with homemade French fries and salad
To choose : brie cheese sauce, pepper sauce ou spiced butter

OTHER MEAT COURSES

ROASTED IBERICO PORK PLUMA	28
marinated, mashed potatoes (with truffle: €3 extra)	
POULTRY CASSEROLE WITH SATAY SAUCE	18
with Thai jasmine rice	

SALADS

NEW HEALTHY	19
avocado, smoked salmon, shrimps, multi colored cherry tomatoes, poached egg, swedish bread and rocket salad (Arugula)	
CAESAR	18
romaine heart, sliced smoked chicken, shaved parmesan cheese, egg, tomato	
SUD-OUEST SALAD.....	19
mixed salad, tomatoe, ducks gizzards, bacon, foie gras, pine nuts	
VEGAN SALAD	17

SIGNATURES COURSES

FOIE GRAS	16
with crunchy sesam and Yuzu sorbet	
THE ORGANIC EGG	13
fried soft-boiled egg in a crispy potato and cream of ceps with truffle slices	
SALMON TATAKI.....	14
sweet/salty, sesame seeds and crisp vegetables	
THE BURRATA	16
tartare of multi colored tomatoes and basilic	

FISH & SHELLFISH

SEA BASS	22
olive oil drizzle, salad and mashed potatoes	
COD WITH AIOLI SAUCE	19
rösti potatoes and julienne of vegetables	
BURBOT CASSEROLE	21
armoricaine sauce with Thai jasmine rice	
GAMBAS CASSEROLE	19
exotic sauce with Thai jasmine rice	

SANDWICHES, CLUB & SNACKS

CRECY BURGER.....	17
beefsteak, barbecue sauce, emmental cheese, onion, salad, tomato	
CHICKEN BACON CLUB SANDWICH	16
salad, sliced smoked chicken, smoked bacon, egg, tomato, emmental cheese	
TRUFFLE PIZZA	29
share it or not, with salad	
SELECTION OF CHEESE & COLD CUTS	19
country ham, rosette, smoked filet mignon, brie cheese, comté cheese, emmental cheese	
CHEESE AND HAM OMELETTE.....	13
homemade French fries and salad	
CROQUE-MONSIEUR.....	11
homemade French fries, salad, with egg €2 extra	

prices in euros including VAT

Cheese & Desserts

CHEESE

BRIE.....	6
COMTE.....	8

OUR CLASSICS

CREME BRULEE WITH VANILLA	8
CHOCOLATE MOUSSE.....	8
HOMEMADE MILLE-FEUILLE WITH VANILLA BOURBON	9
FRESH FRUIT PLATE.....	15

ORIGINAL CREATIONS

BLANC-MANGE.....	8
orange blossom water and almond pieces roasted	
BRETON SHORTBREAD COOKIE.....	9
strawberries, basilic and rhubarb and white cheese sorbet	
PINEAPPLE CARPACCIO CARAMELIZED.....	9
with pineapple sorbet	

GREEDY DESSERTS

GOURMET COFFEE OR GOURMET TEA.....	9
Coffee ou tea with bites of gourmet desserts	
GOURMET CHAMPAGNE	13
Cup of champagne Maison Jacquart « Brut Mosaïque» and bites of gourmet desserts	

Our formules

LUNCH MENUS, FROM MONDAY TO FRIDAY*

(EXCEPT BANK HOLIDAYS)

STARTER/MAIN COURSE ou MAIN COURSE/DESSERT*	21
STARTER/MAIN COURSE/DESSERT *	24

Starter

EGG BREAD BOAT
SHRIMP AVOCADO
DUCK TERRINE
or MELON AND RAW HAM

Main course

BEEF SKEWERS
COD WITH AÏOLI SAUCE
VEGAN SALAD
or DAILY SPECIAL

Dessert

PINEAPPLE CARPACCIO
CHOCOLAT MOUSSE
or CREME BRULEE

DAILY SPECIAL	15
On the blackboard	

KID MENU	9
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Main Course

PIZZA, CHOPPED STEAK or TAGLIATELLE WITH CHEESE

Dessert

SMARTIES ICE CREAM or CHOCOLATE MOUSSE

Drink

DIABOLO, SYRUP WATER or ORANGE JUICE

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prices in euros including VAT

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