

## Starters

### OUR CLASSICS

EGG BREAD BOAT.....	8
bacon lardons, crème fraîche, parsley	
DUCK TERRINE WITH PORCINI MUSHROOMS.....	8
with sweet onion marmalade	
GREEN PEAS SOUP WITH CREAM.....	8

## Main Courses

### BEEF BAR

BEEF ENTRECÔTE 300G.....	28
GRILLED CHUCK BEEF.....	22
BEEF SKEWERS.....	18

Courses with homemade French fries and salad

To choose : brie cheese sauce, bearnaise sauce, pepper sauce ou spiced butter

### OTHER MEAT COURSES

DUCKLING FILLET.....	19
creamy polenta and vegetables	

### SALADS

NEW HEALTHY.....	19
avocado, smoked trout, 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	

### VEGAN

VEGAN CHILI.....	16
with guacamole, tortillas	

### SIGNATURES COURSES

PAN-FRIED FOIE GRAS.....	16
served with pear and vanilla chutney, brioche	
THE ORGANIC EGG.....	13
fried soft-boiled egg in a crispy potato and cream of ceps with truffles breakings	
SALMON TATAKI.....	14
sweet/salty, sesame seeds and crisp vegetables	

### FISH & SHELLFISH

SEA BASS.....	22
olive oil drizzle, salad and mashed potatoes	
CARAMELIZED SALMON FILET.....	20
marinated in soy sauce, ginger, vegetables tarte tatin, cider cooking juice	
GRILLED PRAWNS.....	24
marinated with parsley and garlic, spelt risotto, truffles breakings	

### 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	

## Cheese & Desserts

### CHEESE

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

### OUR CLASSICS

CREME BRULEE WITH VANILLA .....	8
CHOCOLATE MOUSSE.....	8
HOMEMADE MILLE-FEUILLE WITH VANILLA BOURBON .....	9

### ORIGINAL CREATIONS

TAPIOCA PEARLS.....	9
coconut milk, lime foam	
FRENCH TOAST BANANA.....	11

### 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 Mosaique» and bites of gourmet desserts	

## Our formules

### LUNCH MENUS, FROM MONDAY TO FRIDAY\*

(EXCEPT BANK HOLIDAYS)

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

#### Starter

EGG BREAD BOAT  
 DUCK TERRINE WITH PORCINI MUSHROOMS  
 GREEN PEAS SOUP WITH CREAM

#### Main course

BEEF SKEWERS  
 DUCKLING FILLET  
 SEA BASS  
 VEGAN CHILI  
 or DAILY SPECIAL

#### Dessert

TAPIOCA PEARLS  
 CHOCOLAT MOUSSE  
 or CREME BRULEE

DAILY SPECIAL.....	15
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On the blackboard

KID MENU .....	9
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#### Main course

PIZZA, CHOPPED STEAK

#### Dessert

VANILLA ICE CREAM or CHOCOLATE MOUSSE

#### Drink

DIABOLO, SYRUP WATER ou ORANGE JUICE

ALPA  
 CLUB

X

LE  
**PANORAMIC**  
 RESTAURANT

**FRIDAYS & SATURDAYS for DINNER**  
**SUNDAYS for LUNCH - UNTIL 15th March 2020**

RACLETTE CHEESE WHEEL .....	24
all-you-can eat cheese, charcuterie, potatoes, salad	

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