

LE PANORAMIC

RESTAURANT

starters

HOMEMADE FOIE GRAS , vanilla pear chutney	16€
PERFECT ORGANIC EGG with cream of pea and crispy bacon	10€
SMALL BEEF TATAKI , ginger, soy sauce and sesame oil marinade	11€
PRAWN RAVIOLI with saffron cream	12€
PUFF PASTRY SPRING TARTLET WITH GREEN ASPARAGUS , ricotta basilic	10€
CEVICHE OF SEA BREAM with coconut milk and espelette pepper	12€

meats

SKEWER OF BEEF MITRE* , brie or shallot sauce	19€
RUMP STEAK HEART ROSSINI STYLE* , pan-fried foie gras	28€
ORGANIC FREE-RANGE CHICKEN THIGH CONFIT*	19€
GRILLED IBERIAN PLUMA*	24€
BEEF TATAKI , ginger, soy sauce and sesame oil marinade	21€

fish & vegetarian

HALF-COOKED SALMON with sesame and tandoori spices	24€
GRILLED FILLET OF SEA BREAM* , vanilla sauce	22€
FRITTO MISTO* , breaded squid and shrimp	19€
ARTISANAL PASTA "LES BRIARDINES" , creamy burrata, pesto and cherry tomatoes	19€
VEGAN CHILI , rice, guacamole, tomatoes, kidney beans, peppers, corn, vegetable chop	18€

*choice of accompaniment: Romaine salad, pan-fried seasonal vegetables, home-made mashed potatoes, Thai rice or french fries

salads & snacks

CROQUE-MONSIEUR WITH TRUFFLE AND COMTÉ CHEESE , arugula and french fries	18€
CREAMY BURRATA AND MULTI-COLOURED TOMATO SALAD , pine nuts and pesto	18€
CHICKEN CAESAR SALAD , romaine salad, parmesan, hard-boiled egg, tomatoes, cheese sauce and croutons	18€
SALMON CAESAR SALAD , romaine salad, parmesan, hard-boiled egg, tomatoes, cheese sauce and croutons	19€

main course

cheese & desserts

PLATE OF HOME-MADE BRIE DE MEAUX , salad	9€
TIRAMISU , caramelised apples and speculoos	9€
CRÈME BRULÉE with cherries and kirsch	10€
HOMEMADE CHOCOLATE MOUSSE	9€
RED FRUIT PAVLOVA	11€
REAL PROFITEROLES with Bourbon vanilla ice cream, dark chocolate sauce	9€

our gourmets

GOURMET COFFEE , mini tiramisu, mini crème brulée, mini chocolate mousse	10€
GOURMET CHAMPAGNE , mini tiramisu, mini crème brulée, mini chocolate mousse	14€

MONDAY TO FRIDAY*

*excluding public holidays, spring holidays (23/04/22 to 08/05/22), summer holidays (07/07/22 to 31/08/22) and All Saints' holidays (22/10/22 to 06/11/22)

DAILY SPECIAL	17€
STARTER + MAIN COURSE OR MAIN COURSE + DESSERT	22€
STARTER + MAIN COURSE + DESSERT	26€

starters

- PERFECT ORGANIC EGG** with cream of pea and crispy bacon
- COUNTRY-STYLE TERRINE**
- PUFF PASTRY SPRING TARTLET WITH GREEN ASPARAGUS**, ricotta basilic

main course*

- BEEF MITER SKEWER**, brie or shallot sauce
- VEGAN CHILI**, rice, guacamole, tomatoes, red beans, peppers, corn, vegetable chop
- GRILLED FILLET OF SEA BREAM**, vanilla sauce
- BEEF TATAKI**, ginger, soy sauce and sesame oil marinade
- DAILY SPECIAL**

*choice of accompaniment: Romaine salad, pan-fried seasonal vegetables, home-made mashed potatoes, Thai rice or french fries

desserts

- TIRAMISU**, caramelized apples and speculoos
- CRÈME BRULÉE** with cherries and kirsch
- HOMEMADE CHOCOLATE MOUSSE**

our lunch options

kid menu

UP TO 11 YEARS 12€

choice of dish*

- SMALL BURGER**
- CHEESY PASTA**
- BREADED FISH**

choice of dessert

- CHOCOLATE MOUSSE**
- PROFITEROLES WITH VANILLA ICE CREAM**, dark chocolate sauce

choice of drink

- ORANGE JUICE**
- WATER SYRUP**
- DIABOLO**

*Accompaniment of your choice: fries, homemade mashed potatoes or vegetables