

# LE PANORAMIC

RESTAURANT

## starters

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

## meats

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

## fish & vegetarian

<b>HALF-COOKED SALMON</b> with sesame and tandoori spices	24€
<b>GRILLED FILLET OF SEA BREAM*</b> , vanilla sauce	22€
<b>FRITTO MISTO*</b> , breaded squid and shrimp	19€
<b>ARTISANAL PASTA "LES BRIARDINES"</b> , creamy burrata, pesto and cherry tomatoes	19€
<b>VEGAN CHILI</b> , 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

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

## main course

## cheese & desserts

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

## our gourmets

<b>GOURMET COFFEE</b> , mini tiramisu, mini crème brulée, mini chocolate mousse	10€
<b>GOURMET CHAMPAGNE</b> , mini tiramisu, mini crème brulée, mini chocolate mousse	14€