

# LE PANORAMIC

RESTAURANT

## Starters

<b>HOMEMADE FOIE GRAS</b> , pumpkin chutney	16€
<b>PERFECT ORGANIC EGG</b> with cep and truffle cream	10€
<b>OLD-FASHIONED COUNTRY TERRINE</b> , salad and pickles	10€
<b>CARPACCIO OF HAKE</b> , spicy virgin sauce	12€
<b>SNACKED SCALLOPS</b> served with a butternut cream soup	16€

## Meats

<b>THE CRÉCY BURGER*</b> , Limousin steak 180gr, Saint-Nectaire, red onions confit, salad, tomatoes, BBQ sauce	19€
<b>SIMMENTAL ENTRECOTE - 300g*</b> (with or without marrow bone) sauce of your choice, pepper, Brie or Saint-Nectaire	29€
<b>BEEF CHEEK CONFIT*</b> , wine merchant sauce, carrots and onions	21€
<b>POULTRY SUPREME*</b> , creamy girolles sauce	22€
<b>IBERIAN PLUMA*</b> , lacquered with honey and balsamic cream	24€

## Fish & vegetarian

<b>MARINATED SALMON IN TERIYAKI SAUCE*</b> , gilded with a blowtorch	24€
<b>DUO OF PRAWNS AND SEA BREAM*</b> , garlic cream and carrot tops	22€
<b>GNOCCHIS WITH PORCINI AND TRUFFLE CREAM</b> , shavings of parmesan cheese PDO	19€
<b>VEGAN CHILI</b> , rice, guacamole, tomatoes, kidney beans, peppers, corn, vegetable chop	18€

## Snacks

<b>FRITTO MISTO*</b> , home-made breaded squid and shrimp	19€
<b>CROQUE-MONSIEUR WITH TRUFFLE AND COMTÉ CHEESE</b> , salad and french fries	18€

*\*choice of accompaniment:*

Fried potatoes with garlic and parsley, seasonal vegetables, rice, chips, gnocchi with cream or green salad

*Extra charge for accompaniment 4€*

## Main course

## Cheese & desserts

<b>PLATE OF BRIE DE MEAUX &amp; COMTÉ</b> , salad	12€
<b>PANNA COTTA ALMONDS/MIRABELLES</b> and gingerbread croutons	10€
<b>PEAR TIRAMISU</b> , homemade salted butter caramel and pink Reims biscuit	10€
<b>THE CRECY BREST</b> , cabbage with praline cream	10€
<b>PAVLOVA WITH EXOTIC FRUITS</b> (mango and passion)	11€
<b>Our gourmets</b>	
<b>GOURMET COFFEE</b> , assortment of homemade mini desserts	11€
<b>GOURMET CHAMPAGNE</b> , assortment of homemade mini desserts	14€

All our dishes are cooked with love and made on site with seasonal products