

Starters

HOMEMADE FOIE GRAS , Espelette pepper jam	17€
PÂTÉ EN CROÛTE WITH DUCK FOIE GRAS (without pork)	14€
PERFECT ORGANIC EGG with cream of spinach and parmesan tuile	11€
OLD-FASHIONED COUNTRY TERRINE , salad and pickles	11€
SALMON TARTAR with Granny Smith apple	14€
SHRIMP AND SCALLOP CASSOLETTE with coconut milk	12€
BEEF AND FETA GAZPACHO	10€

Meats

THE CRÉCY BURGER* , Limousin steak 180gr, Saint-Nectaire, red onions confit, salad, tomatoes, BBQ sauce	19€
CHAROLAIS ENTRECOTE - 300g* (with or without marrow bone) sauce of your choice, pepper, Brie or Saint-Nectaire	29€
BEEF TATAKI* , ginger marinade	22€
FLEMISH-STYLE CHUCK OF BEEF*	22€
BALLOTINE OF POULTRY* , candied tomatoes, basil and mozzarella	21€
PORK TENDERLOIN* , creamy old-fashioned mustard sauce	22€

Fish & vegetarian

ONE-SIDED GRILLED SALMON* , horseradish cream	24€
PASTELS OF FISH AND CRUSTACES* with spicy sauces (tomato and curry)	19€
TAJINE OF COD , seasonal vegetables	23€
GNOCCHIS WITH PORCINI AND TRUFFLE CREAM , shavings of parmesan cheese PDO	19€
VEGAN CHILI , rice, guacamole, tomatoes, kidney beans, peppers, corn, vegetable chop	18€

Snack et salads

CROQUE-MONSIEUR WITH TRUFFLE AND COMTÉ CHEESE , salad and french fries	19€
CRISPY CHICKEN SALAD salad, parmesan, hard-boiled egg, tomatoes, cheese sauce and homemade croutons	18€
DUO OF LAMB'S LETTUCE AND ARUGULA WITH SMOKED SALMON fresh sheep's cheese, radishes, tomatoes, eggs, cucumbers, strawberries	19€

**choice of accompaniment:* Home-made mashed potatoes, French fries, pan-fried seasonal vegetables, Thai rice or green salad

Extra charge for accompaniment 4€

Main course

Cheese & desserts

PLATE OF BRIE DE MEAUX AND COMTÉ CHEESE , salad	12€
PAVLOVA WITH EXOTIC FRUITS , (mango, passion, kiwi)	12€
HOMEMADE CHOCOLATE MOUSSE	10€
PISTACHIO AND RASPBERRY CREAM TARTLET	12€
BURNT CREAM with salted butter caramel	10€
FRESH FRUIT SALAD , brioche tuile and blood orange sorbet	10€

Our gourmets

GOURMET COFFEE , assortment of homemade mini desserts	11€
GOURMET CHAMPAGNE , assortment of homemade mini desserts	14€

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