

Starters

PÂTÉ EN CROÛTE WITH DUCK FOIE GRAS	14€
PERFECT ORGANIC EGG with cream of spinach and parmesan tuile	11€
OLD-FASHIONED COUNTRY TERRINE , salad and pickles	11€
SEA BASS CEVICHE with citrus fruit	14€
SHRIMP AND SCALLOP CASSOLETTE with coconut milk	12€
BEEF AND FETA GAZPACHO Espelette pepper	10€

Meats

THE CRÉCY BURGER* , Limousin steak 180gr, Saint-Nectaire, red onions confit, salad, tomatoes, BBQ sauce	19€
BEEF TATAKI* , ginger marinade	22€
SUPRÊME OF POULTRY WITH MORELS	23€
PORK TENDERLOIN* , creamy old-fashioned mustard sauce	22€
BEEF TAB* 180g, shallot sauce	22€

Fish & vegetarian

SEA BASS FILLET , virgin sauce and mashed potatoes homemade	24€
TUNA TATAKI with sesame seeds, soy caramel and courgette and salad mishmash	23€
COD STEAK WITH AIOLI and its seasonal vegetables	23€
GNOCCHIS WITH PORCINI AND TRUFFLE CREAM , shavings of parmesan cheese PDO	19€
VEGAN CHILI , rice, guacamole, tomatoes, kidney beans, peppers, corn	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€
ROMAINE AND ARUGULA DUO WITH SMOKED SALMON fresh sheep's cheese, radishes, tomatoes, eggs, cucumbers, strawberries and pine nuts	19€

**choice of accompaniment:* Mashed potatoes with homemade, French fries, pan-fried seasonal vegetables, Thai rice, gnocchi with cream sauce or green salad

Extra charge for accompaniment 4€

Main course

Cheese & desserts

PLATE OF BRIE DE MEAUX AND COMTÉ CHEESE , salad	12€
PAVLOVA WITH RED FRUITS	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€