STARTERS

Pâté en croûte with duck foie gras — 14€

Perfect egg — 12€
with porcini and truffle cream

Old-fashioned country terrine, — 11€
salad and pickles

Cod gravlax with beet — 14€
pickled onions, peas and carrots

Shrimp and scallop cassolette — 12€
with coconut milk

Cream of pumpkin soup (100% VEGAN) — 10€
polpette

MAIN COURSE

MEATS

The Crécy burger*, *new recipe* — 19€
Limousin steak 180gr, brie de Meaux, red
onions confit, salad, tomatoes, BBQ sauce

Beef cheek confit with maple syrup* — 22€

Suprême of poultry with morels* — 23€

Pork tenderloin*, — 22€
creamy old-fashioned mustard sauce

Beef tab*, 180g, shallot sauce — 22€

SNACK AND SALADS

Croque-monsieur with truffle and comté cheese, — 19€
ham, porcini cream, truffle chips, salad and
French fries

Caesar salad with crispy chicken — 18€
salad, crispy chicken, parmesan, hard-boiled
egg, tomatoes, cheese sauce and croutons

Salmon salad — 19€
salad, salmon, sheep's cheese, tomatoes, croutons,
quail egg, pine nuts and ginger vinaigrette

FISH & VEGETARIAN

Sea bass fillet, — 24€
virgin sauce and mashed potatoes
homemade

Cod steak with aioli — 23€
and its seasonal vegetables

Gnocchis with porcini and truffle cream shavings of parmesan cheese PDO — 19€

Vegan chili, — 18€
rice, guacamole, tomatoes, kidney beans,
peppers, corn

*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€

CHEESE & DESSERTS

Plate of brie de Meaux and comté cheese, salad — 12€

Pavlova with exotic fruits — 12€

Homemade chocolate mousse — 10€
Oreo crumbs

Golden brioche with salted butter caramel scoop of vanilla ice cream — 12€

Fresh fruit salad brioche tuile and blood orange sorbet — 10€

OUR GOURMETS

Gourmet coffee, — 11€
assortment of homemade mini desserts

Gourmet champagne — 14€
assortment of homemade mini desserts

*All our dishes are lovingly prepared on site
using seasonal produce.*