


STARTERS

Pâté en croûte with duck foie gras	14€
Perfect egg with porcini and truffle cream	12€
Old-fashioned country terrine, salad and pickles	11€
Cod gravlax with beet pickled onions, peas and carrots	14€
Shrimp and scallop cassolette with coconut milk	12€
Cream of pumpkin soup  polpette	10€

MAIN COURSE

MEATS

The Crécy burger* , <i>new recipe</i> Limousin steak 180gr, brie de Meaux, salad, tomatoes, BBQ sauce	19€
Beef cheek confit with maple syrup*	22€
Suprême of poultry with morels*	23€
Pork tenderloin* , creamy old-fashioned mustard sauce	22€
Beef tab* , 180g, shallot sauce	22€

SNACK AND SALADS

Croque-monsieur with truffle and comté cheese, ham, porcini cream, truffle chips, salad and French fries	19€
Caesar salad with crispy chicken salad, crispy chicken, parmesan, hard-boiled egg, tomatoes, cheese sauce and croutons	18€
Salmon salad salad, salmon, sheep's cheese, tomatoes, croutons, quail egg, pine nuts and ginger vinaigrette	19€

FISH & VEGETARIAN

Sea bass fillet, virgin sauce and mashed potatoes homemade	24€
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€
<i>*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€</i>	

CHEESE & DESSERTS

Plate of brie de Meaux and comté cheese, salad	12€
Pavlova with exotic fruits	12€
Homemade chocolate mousse Oreo crumbs	10€
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, assortment of homemade mini desserts	11€
Gourmet champagne assortment of homemade mini desserts	14€

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

OUR LUNCH FORMULAS

Valid Monday to Friday and during school vacations // excluding weekends and public holidays

STARTER + MAIN COURSE OR MAIN COURSE + DESSERT **24€**

STARTER + MAIN COURSE + DESSERT **28€**

It is not possible to pay for lunch using the Sunday QR code. Payment at the bar only.

STARTERS

Old-fashioned country terrine
salad and pickles

Shrimp and scallop cassolette
with coconut milk

Cream of pumpkin soup
polpette di pane

Cod gravlax with beet
pickled onions, peas and carrots

MAIN COURSE

Vegan chili,
rice, guacamole, tomatoes,
kidney beans, peppers, corn

**Confit of beef cheek with
maple syrup***

Cod steak with aoli
and its seasonal vegetables

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

DESSERTS

**Plate of brie
de meaux** salad

**Assortment of
homemade mini desserts**

**Homemade chocolate
mousse**
Oreo crumbs

Fresh fruit salad
brioche tuile and blood
orange sorbet

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

KID MENU UP TO 11 YEARS 12€

Choice of dish*

Burger
Creamy gnocchi
Breaded fish

Choice of dessert

Brownie, cashew nut
Homemade chocolate mousse
Oreo crumbs

Choice of drink

Orange juice
Water syrup
Diabolo

*Choice of accompaniment:

fries, mashed potatoes homemade or vegetables

BRUNCH EVERY SUNDAY / ON RESERVATION FROM 12 NOON ONWARDS

Glass of prosecco or welcome cocktail, wine and coffee included

Continental savoury & sweet buffet with homemade desserts,
Our Chef's simmered dishes, salad bar

49€ - adult

24€ - child from 6 to 11 ans

12€ - child from 3 to 5 ans

Find out more about our brunch

