LE PANORAMIC
RESTAURANT

STARTERS

Pâté en croûte with duck foie gras 14€

Perfect organic egg 10€
with cream of corn

Old-fashioned country terrine, 11€
salad and pickles

Hake carpaccio with passion fruit 13€

Creamy Burrata, fresh melon, pesto coulis and San Daniele chiffonade, 14€
24 months maturing

Seafood and scallop cassolette, 12€
with coconut milk

MAIN COURSE

MEATS

The Crécy burger*, 19€
Limousin steak 180g, brie de Meaux, salad, tomatoes, BBQ sauce

Entrecote steak*, 300g 29€

Suprême of chicken*, 23€
pesto cream

Pork tenderloin*, 22€
creamy Roquefort cheese sauce

Beef tataki*, ginger marinade 23€

FISH & VEGETARIAN

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

Cod steal with aioli 25€
and its seasonal vegetables

Tuna tataki, 24€
soy and sesame seed marinade, rice and seasonal vegetables

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

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

SNACK & 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

CHEESE & DESSERTS

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

Pavlova with red fruits 12€

Homemade chocolate mousse, 10€
Oreo crumbs

Apple tart, caramel coulis, scoop of vanilla ice cream 12€

Fontainebleau with pineapple confit 11€

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

*Choice of accompaniment :
Green salad, Thai rice, homemade mashed potatoes, pan-fried seasonal vegetables, French fries, gnocchis with cream

Extra charge for accompaniment 4€

LE PANORAMIC
RESTAURANT

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

Hake carpaccio with passion fruit

Perfect organic egg with cream of corn

Seafood and scallop cassolette, with coconut milk

MAIN COURSE

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

Beef tataki*, soy and sesame seed marinade

Pork tenderloin*, creamy Roquefort cheese sauce

Sea bass fillet, virgin sauce and mashed potatoes homemade

DESSERTS

Plate of brie de meaux, salad

Apple tart, caramel coulis, scoop of vanilla ice cream

Homemade chocolate mousse, Oreo crumbs

Fontainebleau with pineapple confit

Fresh fruit salad, brioche tuile and blood orange sorbet

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

KID MENU UP TO 11 YEARS 12€

Choice of dish*

Chicken nuggets

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 years
12€ - child from 3 to 5 years

Find out more about our brunch

Share your gourmet photos on social networks #DomainedeCrecy #LePanoramic

@le_panoramic_restaurant @domainedecrecy Le Panoramic & Domaine de Crécy