



# STARTERS

- Carpaccio of hake with passion fruit** 13€
- Creamy burrata, multicoloured cherry tomatoes,** 14€  
basil and extra virgin olive oil
- Fresh melon and Serrano ham chiffonade** 13€
- Beetroot and feta gazpacho,** 13€  
crispy finger

# MAIN COURSE

## MEATS

- The Crécy burger,** 19€  
180g Limousin steak, Brie de Meaux, red onion confit, salad, tomatoes, BBQ sauce and chips
- La belle entrecôte 300gr,** 29€  
chips and mesclun salad
- Chicken supreme with sage,** 23€  
old-fashioned scalloped potatoes
- Beef tataki,** 23€  
wok of vegetables and ginger marinade

## FISH & VEGETARIAN

- Sea bass fillet,** 24€  
sauce vierge and home-made mashed potatoes
- Salmon steak à la plancha,** 25€  
white butter sauce with lemongrass and seasonal vegetables
- Sesame-crusted tuna tataki,** 24€  
flavours of Asia marinade, Thai rice and courgette tagliatelle
- Italian summer gnocchi,** 19€  
ricotta, tomatoes, olives and yellow onion fondue
- Vegan chili,** 18€  
rice, guacamole, tomatoes, kidney beans, peppers, corn

# SALADS

- Caesar salad,** 18€  
crispy chicken, romaine salad, Parmesan shavings, tomatoes, hard-boiled egg, golden croutons and Caesar sauce
- Summer salmon salad with marinade,** 21€  
marinated salmon, mesclun, ewe's milk cheese, hard-boiled egg, cherry tomatoes, golden croutons and ginger vinaigrette

# CHEESE & DESSERTS

- Plate of Brie de Meaux and Comté cheese,** 12€  
mesclun salad
- Pavlova with red fruits** 12€
- Traditional homemade chocolate mousse** 10€
- Le New-York cheesecake,** 12€  
salted butter caramel coulis
- Fresh fruit salad,** 12€  
mini financier and blood orange sorbet
- Tiramisu with roasted pineapple** 12€

## OUR GOURMETS

- Gourmet coffee,** 12€  
coffee, trio of homemade mini desserts of the moment
- Gourmet champagne,** 15€  
glass of champagne, trio of homemade desserts of the moment



*Extra charge for accompanying persons: €5*  
Mesclun salad, Thai rice, home-made mashed potatoes, vegetable wok, Chips

*We will be happy to provide you with the origin of the meat and the list of allergens.*

# OUR LUNCH FORMULAS

Valid from Monday to Friday and during school holidays (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

**Carpaccio of hake with passion fruit**

**Fresh melon and Serrano ham chiffonade**

**Beetroot and feta gazpacho, crispy finger**

## MAIN COURSE

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

**Tataki de bœuf,**  
wok of vegetables and ginger marinade

**Sea bass fillet,**  
sauce vierge and home-made mashed potatoes

## DESSERTS

**Plate of Brie de Meaux,** mesclun salad

**Traditional homemade chocolate mousse**

**Tiramisu with roasted pineapple**

*Extra charge for accompanying persons: €5*

Mesclun salad, Thai rice, home-made mashed potatoes, vegetable wok, Chips

## KID MENU UP TO 11 YEARS 12€

Choice of dish

**Nuggets and chips**

**Italian-style gnocchi**

Dessert of your choice

**Chocolate mousse  
homemade tradition**

**Confetti's push-  
push ice cream**

Choice of beverage

**Orange juice**

**Water syrup**

**Diabolo**

*Extra charge for accompanying persons: €5*

Mesclun salad, Thai rice, home-made mashed potatoes, vegetable wok, Chips

## BRUNCH EVERY SUNDAY / ON RESERVATION FROM 12 NOON ONWARDS

Glass of prosecco or welcome cocktail, wine and coffee included

Savoury continental buffet, a selection of our Chef's homemade dishes & salad bar.  
salad bar. Sweet buffet, homemade desserts, wine and coffee included

**49€ - adult**

**24€ - child from 6 to 11 years**

**12€ - child from 3 to 5 years**

**Find out more about our brunch**

