



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.