



STARTERS

- Carpaccio of hake with passion fruit** 13€
- Creamy burrata, multicoloured cherry tomatoes,** 14€
basil and extra virgin olive oil
- Seafood and scallop cassolette,** 12€
with coconut milk
- 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€
panang curry and julienne 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

Prawn and scallop cassalette, with coconut milk

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

