



CONCORDE SET MENU

45 EUROS

STARTER

**FOIE GRAS CREAM WITH COMBAVA AND
TRUFFLE OIL | CROUTONS**

or

**FLAKED GRENADIER AND CANDIED EGGPLANT WITH
MASCARPONE AND LIME | PARMESAN CRUMBLE**

MAIN COURSE

RUMP STEAK AT LOW TEMPERATURE

roasted potato with aromatic herbs | sautéed mushrooms and garlic |
rosemary sauce

or

‘À LA MINUTE’ LACQUERED SWORDFISH

watercress broth | bresdes with saffron pistil |
vegetables sautéed in sesame oil | wakame salad

DESSERT

DAKATINE BAVAROIS (PEANUT BUTTER)

hazelnut shortbread | light cream with vanilla mascarpone |
crunchy pastry of white chocolate and peanut nougatine

or

ROASTED APPLE

salted butter caramel | cinnamon crumble |
vanilla ice cream

