



STARTERS

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|---|-----------|
| OCTOPUS SAUTÉED WITH ESPELETTE PEPPER | 18 |
| pea puree with truffle oil condimented tomato tartare
herb salad with crunchy vegetables | |
| ROASTED TOOTHFISH FLAKES WITH KAFFIR LIME | 20 |
| eggplant, in confit and caviar parmesan crumble
herb gel | |
| SEMI-PRESERVED FOIE GRAS | 23 |
| roasted apple creamy sweet potato with vanilla
cinnamon shortbread mango coulis homemade brioche | |
| STARTER FROM THE CONCORDE SET MENU | 16 |
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LARGE SALADS

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|---|-----------|
| CONCORDE BOWL | 24 |
| chickpeas grilled vegetables tuna marinated with citrus fruits
goat cheese toast fresh fruits | |
| SOUTH-WEST | 24 |
| green salad smoked duck breast duck confit toast
roasted apple grilled vegetables foie gras chips | |
| SMOKED SALMON CARPACCIO | 26 |
| smoked salmon green salad grilled vegetables croutons
condimented tomato tartare salmon eggs herb gel
sesame wakame salad | |
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SEAFOOD COURSES

CATCH OF THE DAY

28

potato mousseline with aromatic butter | stir-fried vegetables | pumpkin sauce

ROASTED TOOTHFISH

34

creamy polenta with parmesan and kaffir lime | condimented tomato tartare | fried nori | sesame wakame salad

PARMESAN RISOTTO AND ROASTED CAMARONS

32

TUNA TARTARE WITH CITRUS FRUITS

28

sesame wakame salad | lemon ginger whipped cream
with fresh fries and green salad

MEAT COURSES

CHEF'S BURGER

26

Angus beef minced steak *or* chicken *or* fish fillet | turmeric tomato compote | grilled vegetables | fried onions | brie | green salad | tomato | pickle
with fresh fries, roquefort sace and green salad

SADDLE OF LAMB WITH MASSALÉ, SLOWLY COOKED

32

potato mousseline with aromatic butter | glazed asparagus and carrot | pumpkin sauce

ROAST CHICKEN BALLOTINE

28

sautéed morels | chouchou roasted with caloupilé butter | braised pak choy | 'pâté créole' crumble | watercress cream

BEEF FILLET, SMOKED

36

candied leek | grilled asparagus | sweet potato mousseline with truffle oil | new potatoes sautéed in caloupilé butter | thyme sauce

COURSE FROM THE CONCORDE SET MENU

26





CARRI

CARRI OF THE DAY

rice | grain | rougail

25

VEGETARIAN COURSES

VEGETARIAN BURGER

vegetable falafels | turmeric tomato compote | grilled vegetables |
fried onions | brie | green salad | tomato | pickle
with fresh fries, roquefort sauce and green salad

22

PUMPKIN VELOUTÉ AND POACHED EGG

toast of eggplant caviar and ricotta

22

FRIED POLENTA

creamy peas with truffle oil | condimented tomato tartare |
braised carrot and pak choy

22

PARMESAN RISOTTO | VEGETABLES

22



DESSERTS

VANILLA SWEET POTATO SWEETNESS homemade turmeric syrup crumble white chocolate ganache	12
LEMON PAVLOVA red fruit compote with basil and balsamic vinegar mascarpone whipped cream strawberry ice cream	12
CHOCOLATE / PISTACHIO DESSERT caloupilé-infused chocolate soup Breton shortbread with cocoa pistachio ganache and sponge cake	12
FRESH FRUIT WITH COMBAVA SYRUP AND GRANITÉ strawberry and mango jelly	12
CAFÉ GOURMAND	12
DESSERT FROM THE CONCORDE SET MENU	12

All our dishes are homemade.

They may contain one of the following 14 allergens: gluten, shellfish, eggs, peanuts, fish, soy, milk, nuts, celery, mustard, sesame, sulphite, lupine and molluscs.

