



# Starters

**TAPIOCA WITH FRUITY BROTH** 20  
**OCTOPUS AND PRAWN WITH KAFFIR LIME**

**FOIE GRAS** 24  
pineapple compote with organic vanilla | shortbread with almond and caramelized banana | homemade brioche

**STARTER FROM THE CONCORDE SET MENU** 16

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## Large salads

**CONCORDE BOWL** 24  
semolina with fine herbs | tuna tartare with vanilla | fresh fruits | steamed peas | grilled vegetables | guacamole toast

**PROVENÇALE** 24  
green salad | grilled vegetables with Provençal herbs | roast chicken | poached egg | croutons with caloupilé butter | virgin sauce with seasoned olives

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## Carri

**CARRI OF THE MOMENT** 26  
rice | grain | rougail





# Seafood

**Side:** creamy peas with truffle oil | glazed carrot | sweet potato mousseline | virgin sauce with seasoned olives

**GRILLED SALMON STEAK** 30

**ROASTED PRAWNS** 32

**ROASTED TOOTHFISH** 34

**TUNA TARTAR WITH VANILLA** 30

apple and pineapple marinated with organic vanilla | fresh fries | green salad

**PARMESAN RISOTTO AND ROASTED PRAWNS** 32

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# Meats

**Side:** potato mousseline | grilled asparagus | braised pak choi | candied leeks | thyme sauce


**ROASTED CHICKEN SUPREME WITH CALOUPILÉ BUTTER** 28

**GRILLED LAMB CHOPS** 32

**BEEF FILLET AND PAN-FRIED FOIE GRAS** 38

**CHEF'S BURGER** 28

ngus beef minced steak or chicken or fish fillet | homemade barbecue sauce | crispy onions | grilled vegetables | candied eggplant | Cap noir cheese  
with fresh fries, Roquefort sauce and green salad





**MAIN COURSE FROM THE CONCORDE  
SET MENU**

26

**PLANCHA OF THE MOMENT  
FISH OR MEAT**

28

with fresh fries and green salad  
and your choice of sauce: thyme or Roquefort or  
virgin with olives

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*Vegetarian*

**CREAMY PEAS WITH TRUFFLE OIL**

22

sweet potato quenelle | croutons with caloupilé butter

**PARMESAN RISOTTO**

22

glazed carrot | braised pak choi | candied leeks

**VEGETARIAN BURGER**

24

vegetable falafels | homemade barbecue sauce  
| crispy onions | grilled vegetables | candied  
eggplant | Cap noir cheese

**with fresh fries, Roquefort sauce and green salad**





# Desserts

## **EXOTIC DELIGHT WITH MERINGUE** 12

mango passion cream | breton shortbread with kaffir lime | roasted pineapple | meringue | strawberry guava jelly | vanilla ice cream

## **DARK CHOCOLATE SPHERE** 14

raspberry pistachio heart | raspberry marmalade | pistachio ganache | fresh raspberries | pistachio almond sweetness | warm dark chocolate coulis

## **FRESH FRUIT WITH COMBAVA SYRUP** 12

granita | strawberry and mango jelly

## **CLASSIC DESSERT OF THE MOMENT** 10

following the pastry chef's inspiration:  
chocolate fondant, tiramisu, crème brûlée...

## **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.

