Concorde set menu

October / November 2024 - 45 euros

Starter

## CAULIFLOWER CREAM WITH TRUFFLE

o r

## SMOKED SALMON WITH LIME ZEST

samphire salad

Main course

# DUCK BREAST AT LOW TEMPERATURE

o r

#### HALF-COOKED TUNA ON THE GRILL

**Side**: carrot puree with cumin | fried polenta | grilled vegetables | virgin sauce with seasoned olives

Dessert

#### **COCONUT BLANCMANGE**

mango heart | almond crisp

o r

# **VACHERIN PASSION RASPBERRY**

mascarpone whipped cream with organic vanilla



