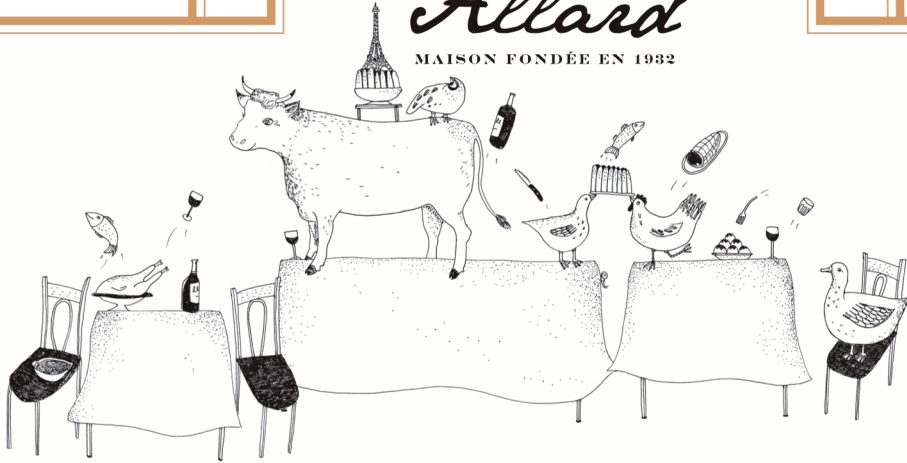


# Allard

MAISON FONDÉE EN 1932



## HISTORICAL QUOTES

*« Our clients do not come to Allard to have an original culinary experience, but to meet again with historical French recipes very dear to them »*

*André Allard*

## LUNCH MENU

EXCLUDING BEVERAGE

STARTER, MAIN AND DESSERT 34 €

STARTER AND MAIN OU MAIN AND DESSERT 28 €

CHOICE OF  
STARTER

- Meurette-style organic egg, curled endive*
- Herring, potatoes and mustard vinaigrette*

CHOICE OF  
MAIN

- Osso buco, seasonal vegetables*
- Staddock with beurre blanc, spinach and tiny potatoes*

CHOICE OF  
DESSERT

- Rice pudding*
- Boursdaloue tart*

NET PRICE, TAX AND SERVICE INCLUDED

ACCORDING TO THE LEGAL REQUIREMENT CONTROLS BY THE DECREE DATED DECEMBER 17, 2002 N°2002-1465,  
ALLARD AND ITS SUPPLIERS, ENGAGE AND GUARANTEE THE FRENCH ORIGIN OF ALL THEIR BOVINE MEATS.  
AUTUMN 2021 - \* MADE IN OUR MANUFACTURES IN À PARIS