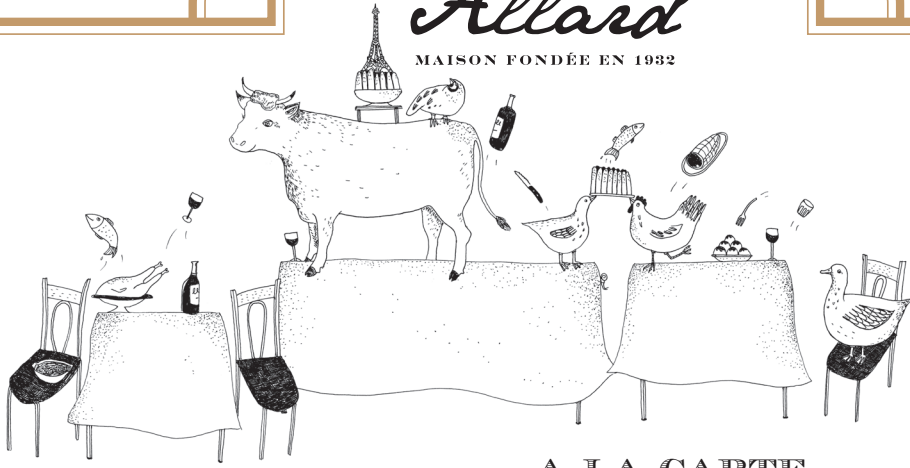


Allard

MAISON FONDÉE EN 1932



A LA CARTE

STARTERS

- Duck foie gras, strawberry, toasted country bread 24*
Snails in their shell the 6 / 11 the 12 / 22
Fernande Allard's traditional frog legs 28
Warm white asparagus from Les Landes, herb emulsion 15
*Crisped endives, confit egg with rosemary,
bacon and croutons 16*

MAINS

- Seasonal wild mushrooms,
green asparagus and vin jaune, herb salad 28*
Cod, smoked aubergines and spiny, artichokes 38
Veal sweetbread, green asparagus and mousseline potatoes 46
Lender ox cheek, celeriac and carrots 34
*Saddle of milk-fed lamb,
spring vegetables and wild garlic condiment 34*

FOR 2 PRICE PER PERSON

- Duck from Challans with olives 45*
Roasted Bourbonnais free-range chicken 44

SIDES

- Einz potato cocotte 8*
Seasonal vegetables 8

CHEESE & DESSERTS

- French cheese assortment 12*
Strawberry and rhubarb, fermented yogurt ice cream 14
Rum savarin, lightly whipped cream 12
Chocolate profiteroles 14*
Three vanilla ice cream «flood» with coffee* and praline 12*
Floating island 12
Ploombières ice cream, morella 14*