

Allard

MAISON FONDÉE EN 1932



HISTORICAL QUOTES

« *My cuisine is simple and requires patience...
It is essentially based on simmering and cooking
lovingly... It is not made for people in a hurry* »
Fernande Allard

WINE SELECTION

<i>White Champagne</i>	<i>12 cl</i>	<i>75 cl</i>
<i>Nu Brut Impérial- Moët & Chandon</i>	<i>15</i>	<i>90</i>
<i>White Burgundy</i>	<i>15 cl</i>	<i>45 cl</i>
<i>2018 Pouilly-Fuissé - Bois Ravier - Georges Duboeuf</i>	<i>16</i>	<i>48</i>
<i>White Bordeaux</i>		
<i>2015 Bordeaux blanc - Lune d'Argent - Clos des Lunes</i>	<i>9</i>	<i>27</i>
<i>Red Burgundy</i>		
<i>2018 Santenay - Roger Belland</i>	<i>16</i>	<i>48</i>
<i>Red Loire</i>		
<i>2020 Côte Roannaise - Domaine des Pothiers</i>	<i>7</i>	<i>21</i>
<i>Red Bordeaux</i>		
<i>2016 Moulis-en-Médoc - Château Malmaison</i>	<i>14</i>	<i>42</i>

NET PRICES, TAX AND SERVICE INCLUDED

ACCORDING TO THE LEGAL REQUIREMENT CONTROLS BY THE DECREE N°2002-1465,

ALLARD AND ITS SUPPLIERS, ENGAGE AND GUARANTEE THE FRENCH ORIGIN OF ALL MEATS.

IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE, PLEASE LET A MEMBER OF THE RESTAURANT TEAM KNOW

UPON PLACING YOUR ORDER. SPRING 2022 - * MADE IN OUR MANUFACTURES IN PARIS