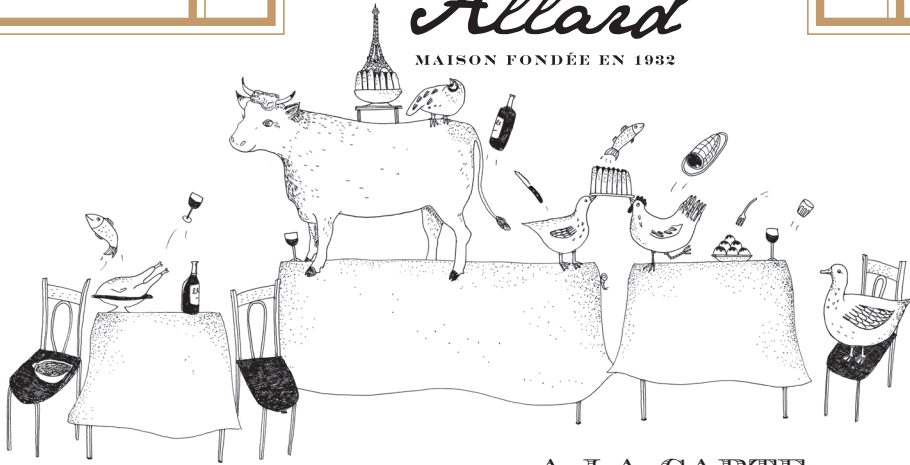


Allard

MAISON FONDÉE EN 1932



A LA CARTE

STARTERS

- Duck foie gras, peach, toasted country bread 24*
Snails in their shell the 6 / 11 the 12 / 22
Fernande Allard's traditional frog legs 28
Courgette from Nice, goat cheese shortbread, peel jus 22
Curled endives, confit egg, rosemary, bacon and croûtons 16

MAINS

- Artichokes, wild mushrooms and vin jaune, herb salad 28*
Cod with citrus, smoked aubergines and almonds 38
Brill, beetroot and buckwheat, head jus with sorrel 44
Veal sweetbread, roasted tomatoes, spinach, cooking jus 46
Charolaise beef entrecôte, potatoes and parsley 48
Quail stuffed with Swiss chard and foie gras, dried plum condiment 42

FOR 2

- Duck from Challans with olives 90*
Roasted Bourbonnais free-range chicken 88

SIDES

- Einz, potato cocotte 8*
Seasonal vegetables seared with butter 8

CHEESE & DESSERTS

- French cheese assortment 12*
Peach variation, redcurrant and verbena 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*