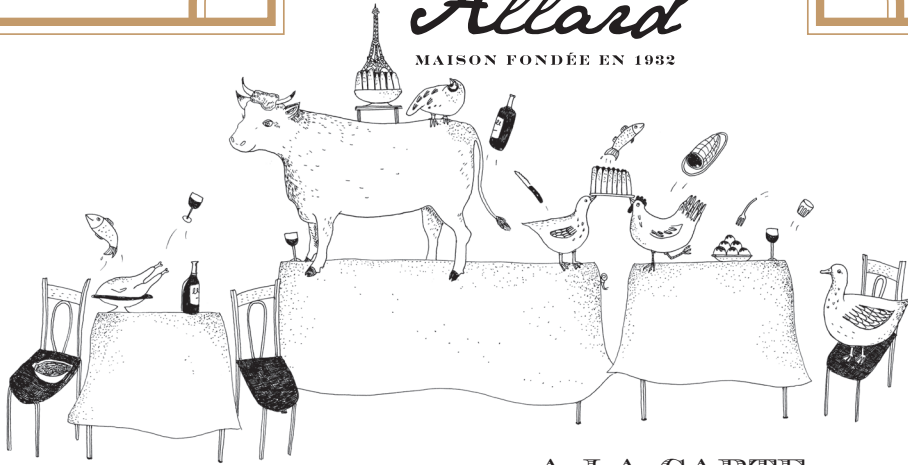


Allard

MAISON FONDÉE EN 1932



A LA CARTE

STARTERS

- Duck foie gras, quince, toasted country bread 24*
- Snails in their shell the 6 / 11 the 12 / 22*
- Fernande Allard's traditional frog legs 28*
- Roasted gourd, chestnuts and smoked eel condiment 15*
- Pig trotters with parsley, curled endive, mimosa garnish 18*

MAINS

- Ceps with jus, confit egg yolk and ficelle 28*
- Cod, coco beans from Paimpol, smoked country bacon 42*
- Line-caught meagre, watercress, potatoes and marinière foaming 45*
- Veal kidney, with mustard, baby carrots and onions 30*
- Russteak, large celeriac fries and peanuts 52*
- Pigeon from Racan, beetroots and radish, cooking jus 42*

FOR 2

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

SIDES

- Einz, potato cocotte 8*
- Root vegetables seared with butter, top condiment 12*

CHEESE & DESSERTS

- French cheese assortment 12*
- Cook pot of fig, fermented yogurt ice cream 14*
- Rusn 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*