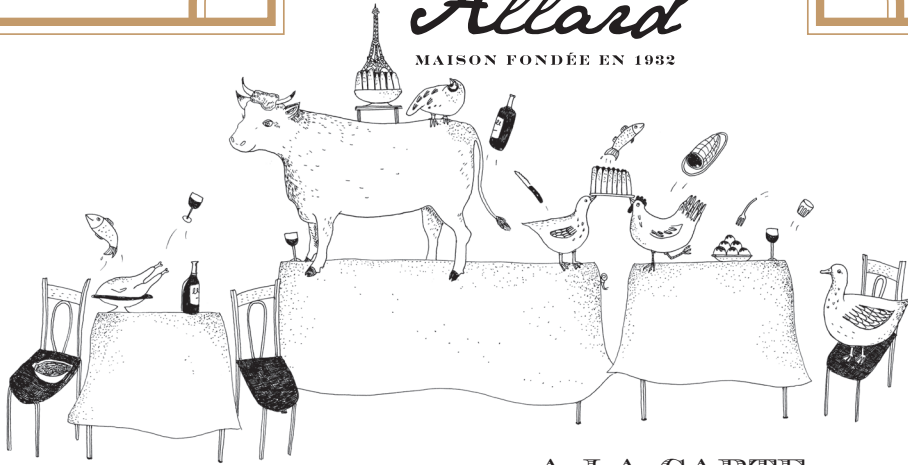


# Allard

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, cocoa beans from Paimpol, smoked country bacon 42*
- Line-caught meagre, watercress, potatoes and marinère foaming 45*
- Veal kidney, with mustard, baby carrots and onions 30*
- Russteak, large celeriac fries and peanuts 52*

### FOR 2

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

### SIDES

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

### CHEESE & DESSERTS

- French cheese assortment 14*
- Cookpot 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*
- Plombières ice cream\*, morello 14*