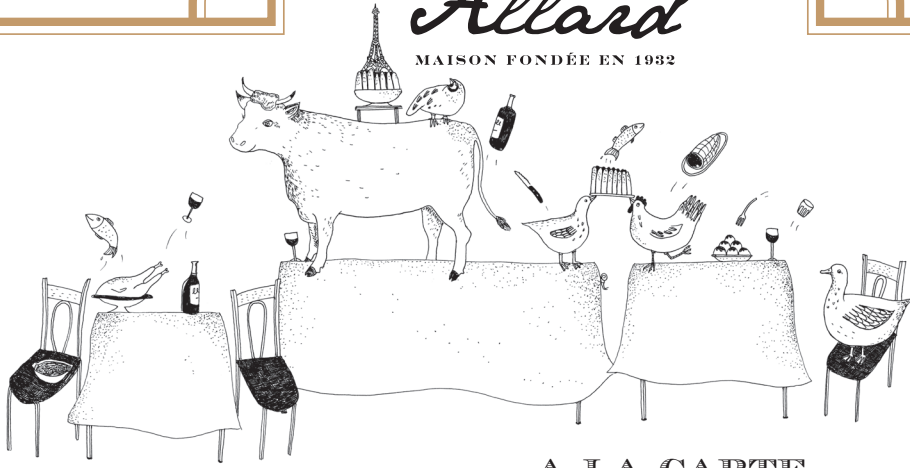


Allard

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, chestnut and hen pheasant broth 15
Pig trotters with parsley, curled endive, mimosa garnish 18

MAINS

- Forrest mushrooms with jus, confit egg yolk and ficelle 28*
Cod, coco 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*