



## A LA CARTE

STARTERS | *Snails in their shell the 6 / 12 the 12 / 24*  
*Fernande Allard's traditional frog legs 32*  
*Hand-chopped beef tartare 100g 26*

MAINS | *Sea bass cooked with half salted butter, quick-sautéed spinach leaves, choron condiment 46*  
*Seared veal sweetbread, soft onion soubis, Périgueux sauce 48*

FOR 2 | *Duck from Challans with olives 90*

SIDES | *Easy potato cocotte 8*  
*Root vegetables seared with butter, top condiment 12*

CHEESE & DESSERTS | *French cheese assortment 14*  
*Chocolate\* profiteroles 14*  
*Three vanilla ice cream\* «flood» with coffee\* and praline 12*  
*Plombières ice cream\*, morella 14*



## *New York in Paris*

*After five years in New York as chef in our Benoit restaurant, Laëtitia Rouabah has returned to Allard. For a few months, it invites you to discover iconic dishes from « The Big Apple ».*

### **STARTER**

*Spiced crab cake, sweetcorn soup 22*

### **MAIN**

*American-style blue lobster 52*

### **FOR TWO**

*500g beef chuck flap, Yorkshire pudding, peppered sauce 78*

### **AND MORE...**

*Our cheeseburger, iceberg lettuce and smoked bacon 32*

### **SIDE**

*Mac'n'cheese 14*

### **DESSERT**

*Cheesecake 12*

*S'mores with biscuits and chocolate from our Manufactures 12*