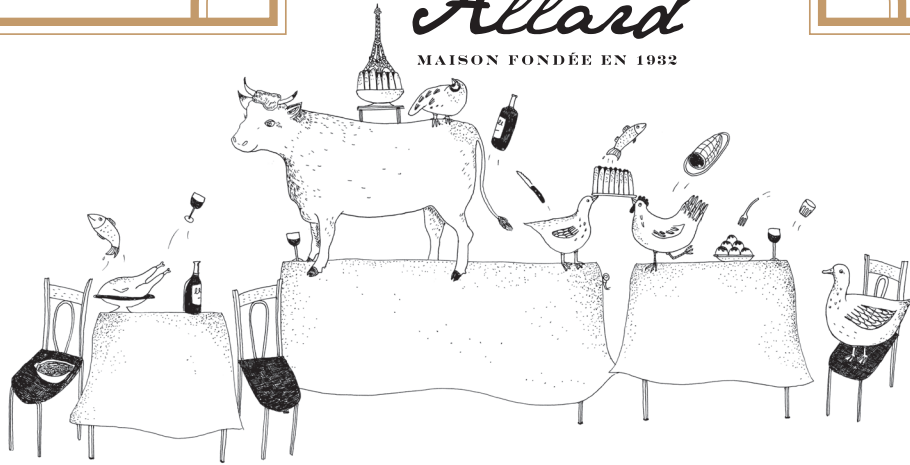


# Allard

MAISON FONDÉE EN 1932



## 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

*Grilled sea bass, quick-sautéed spinach leaves,  
choron condiment 46*  
*Seared veal sweetbread, soft onion soubis,  
Periguenx sauce 48*

### FOR 2

*Duck from Challans with olives 90*

### SIDES

*Emy 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*