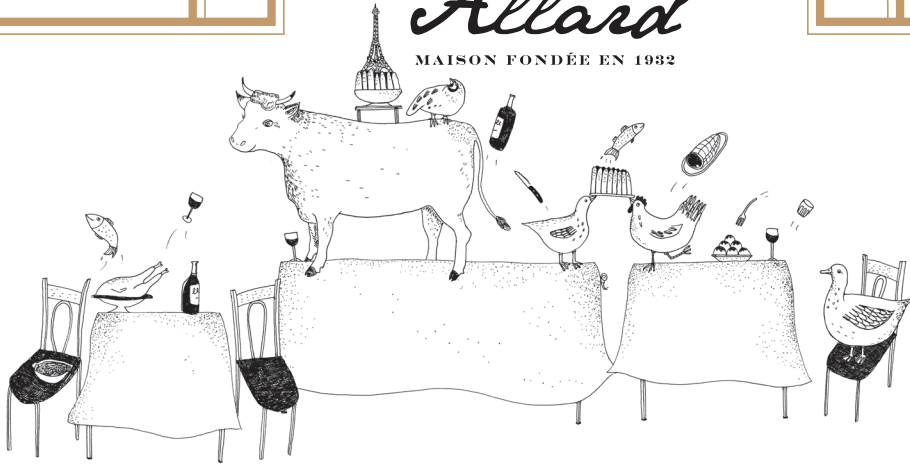


Allard

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

Pan-seared sea scallops, braised cabbage, beurre blanc 46
Seared veal sweetbread,
green asparagus and matured Comté 48

FOR 2

Duck from Challans with olives 90
Roasted chicken from Bourbonnais 88

SIDES

Easy potato cocotte 8
Seasonal vegetables 12

CHEESE & DESSERTS

French cheese assortment 14
Rum savarin, lightly whipped Chantilly 14
Minute-made rye/coffee biscuit, coffee ice cream 14*
Chocolate profiteroles 14*
Pistachio and pombières glacata 14*
Essee vanilla ice cream «flood» with coffee* and praline 12*