

Allard

MAISON FONDÉE EN 1932



HISTORICAL QUOTES

« *My cuisine is simple and requires patience...
It is essentially based on simmering and cooking
lovingly... It is not made for people in a hurry* »
Fernande Allard

WINE SELECTION

<i>White Champagne</i>	<i>12 cl</i>	<i>75 cl</i>
<i>Nu Impérial- Moët & Chandon</i>	<i>18</i>	<i>100</i>
<i>White Burgundy</i>	<i>15 cl</i>	<i>45 cl</i>
<i>2018 Pouilly-Fuissé - Domaine du Bois Rosier</i>	<i>16</i>	<i>48</i>
<i>White Rhône Valley</i>		
<i>2021 Crozes-Hermitage - Domaine Combies</i>	<i>9</i>	<i>27</i>
<i>Red Burgundy</i>		
<i>2019 Givry 1er cru - Domaine Ragot</i>	<i>16</i>	<i>48</i>
<i>Red Beaujolais</i>		
<i>2021 Fleurie - Domaine des Marrass</i>	<i>9</i>	<i>27</i>
<i>Red Bordeaux</i>		
<i>2016 Moulis-en-Médoc - Château Malmaison</i>	<i>14</i>	<i>42</i>

NET PRICES, TAX AND SERVICE INCLUDED

ACCORDING TO THE LEGAL REQUIREMENT CONTROLS BY THE DECREE N°2002-1465,

ALLARD AND ITS SUPPLIERS, ENGAGE AND GUARANTEE THE FRENCH ORIGIN OF ALL MEATS.

IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE, PLEASE LET A MEMBER OF THE RESTAURANT TEAM KNOW

UPON PLACING YOUR ORDER. WINTER 2023 - * MADE IN OUR MANUFACTURES IN PARIS