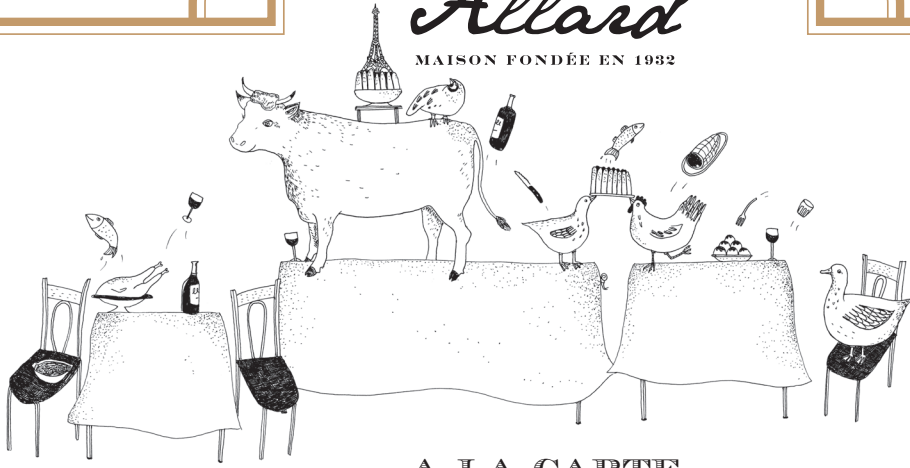


# Allard

MAISON FONDÉE EN 1932



## A LA CARTE

### STARTERS

- Pâte en croûte d'Arnand Nicolas, pickles 24*  
*Snails in their shell the 6 / 12 the 12 / 24*  
*Fernande Allard's traditional frog legs 32*  
*Soft-boiled egg, seasonal mushrooms, garlic bread sticks 26*  
*Green asparagus from Provence,  
vin jaune mousseline sauce 30*

### MAINS

- Grenobloise-style sea bass, toasted croutons 48*  
*Hand-chopped beef tartare, baby gem 34*  
*Seared veal sweetbread,  
green asparagus and matured Comté 48*  
*Peppered beef tenderloin 50*

### FOR 2

- Duck from Challans with olives 90*  
*Roasted Bourbonnais free-range chicken 88*

### SIDES

- Easy potato cocotte 8*  
*Root vegetables seared with butter, top condiment 12*  
*Gratinated macaroni 14*

### CHEESE & DESSERTS

- French cheese assortment 14*  
*Strawberry Melba 14*  
*Chocolate\* profiteroles 14*  
*Three vanilla ice cream\* «flood» with coffee\* and praline 12*  
*Pistachio and plosmbières glacées\* 14*  
*Minute-made rye/coffee bûche\* 14*