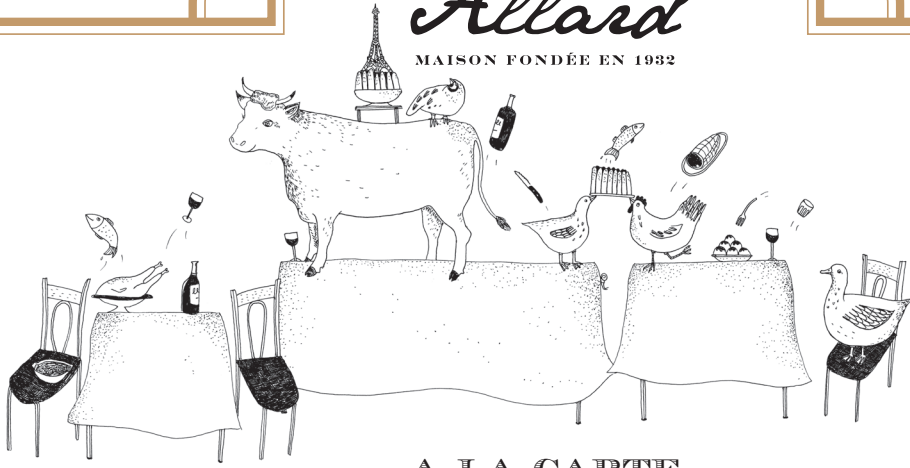


Allard

MAISON FONDÉE EN 1932



A LA CARTE

STARTERS	<i>Soft-boiled egg, girolles and spinach leaves, garlic bread sticks 26</i>
	<i>Green bean and tiny mushroom salad, lemon cream 20</i>
	<i>Chilled blue lobster, field tomatoes and verbena 38</i>
	<i>Snails in their shell the 6 / 12 the 12 / 24</i>
	<i>Fernande Allard's traditional frog legs 32</i>
MAINS	<i>Seared turbot, Swiss chard, beurre Nantais 48</i>
	<i>Hand-chopped beef tartare, lettuce 34</i>
	<i>Seared veal sweetbread, trompette courgette and flower, cooking jus 48</i>
	<i>Peppered beef tenderloin 50</i>
FOR 2	<i>Duck from Challans with olives 90</i>
	<i>Roasted Bourbonnais free-range chicken 88</i>
SIDES	<i>Einy, potato cocotte 8</i>
	<i>Seasonal vegetables 12</i>
	<i>Puffed macaroni gratin 16</i>
CHEESE	<i>French cheese assortment 14</i>
DESSERTS	<i>Strawberry, Melba 14</i>
	<i>Chocolate* profiteroles 14</i>
	<i>Three vanilla ice cream* «flood» with coffee* and praline 12</i>
	<i>Pistachio and pombrières glacé* 14</i>
	<i>Minute-made rye/coffee biscuit* 14</i>