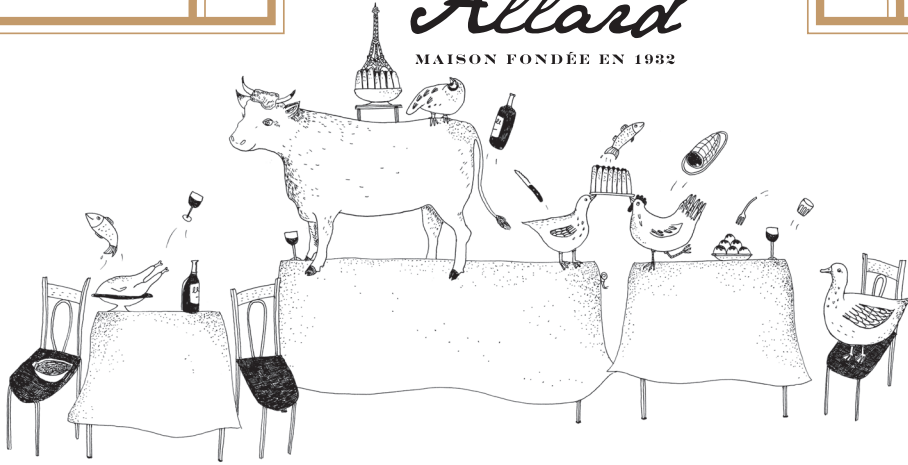


# Allard

MAISON FONDÉE EN 1932



## HISTORICAL QUOTES

« Our clients do not come to Allard to have an original culinary experience, but to meet again with historical French recipes very dear to them »

*André Allard*

## LUNCH MENU

AVAILABLE ONLY FOR LUNCH, FROM MONDAY TO FRIDAY

EXCLUDING BEVERAGE

STARTER, MAIN AND DESSERT 34

STARTER AND MAIN OR MAIN AND DESSERT 28

CHOICE OF  
STARTER

*Rabbit and Cognac terrine, mixed salad leaves,  
walnut condiment*

*Charred mackerel, field tomatoes and black olives*

CHOICE OF  
MAIN

*Pork cheek and sausage cooked in a cocotte,  
coco beans from Paimpol*

*Confit trout, mashed potatoes and watercress*

CHOICE OF  
DESSERT

*Plums roasted with honey, raw cream and gavolette*

*Rum savarin, lightly whipped Chantilly*

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 THEIR MEATS.  
IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE, PLEASE LET A MEMBER OF THE RESTAURANT TEAM KNOW  
UPON PLACING YOUR ORDER. SUMMER/FALL 2023 - \* MADE IN OUR MANUFACTURES IN PARIS