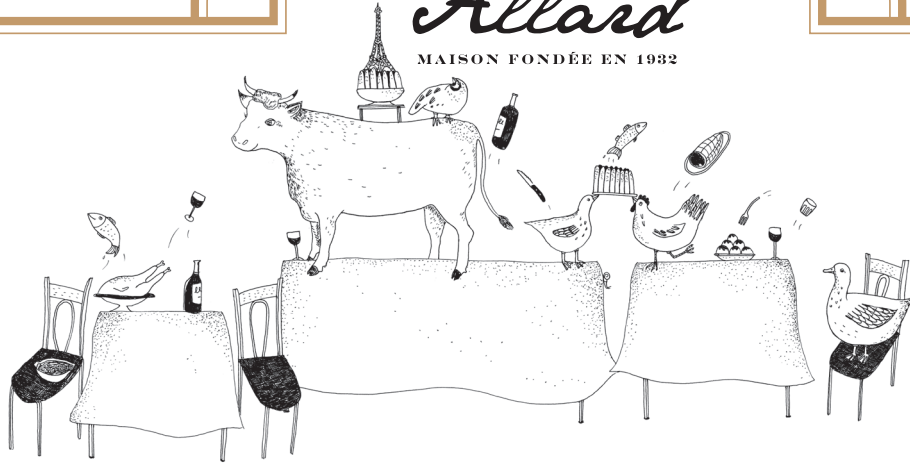


# Allard

MAISON FONDÉE EN 1932



## A LA CARTE

STARTERS	<i>Delicate cep velouté, smoked bacon</i>	28
	<i>Roasted quail, grape and onion cooked with verjus</i>	24
	<i>Cabbage stuffed with lobster and chestnut, homardine reduction</i>	42
	<i>Snails in their shell</i>	the 6 / 12 _the 12 / 24
	<i>Fernande Allard's traditional frog legs from Saint-Nizier-sous-Charlieu</i>	36
MAINS	<i>Seared turbot, Swiss chard, beurre Nantais</i>	48
	<i>Back of doe with juniper berries, red cabbage, grand veneur sauce</i>	56
	<i>Seared veal sweetbread, braised lettuce, seasonal mushrooms, cooking jus</i>	48
	<i>Peppered beef tenderloin</i>	50
FOR 2	<i>Duck from Challans with olives</i>	90
	<i>Roasted Bourbonnais free-range chicken</i>	88
SIDES	<i>Tiny potato cocotte</i>	8
	<i>Seasonal vegetables</i>	12
	<i>Truffled Jerusalem artichoke au gratin</i>	22
CHEESE	<i>French cheese assortment</i>	14
DESSERTS	<i>Minute-made hazelnut biscuit, seasonal citrus, grapefruit and vermouth sorbet *</i>	14
	<i>Chocolate* profiteroles</i>	14
	<i>Three vanilla ice cream* «flood» with coffee* and praline</i>	12
	<i>Pistachio and plombières glaçata*</i>	14
	<i>Rum savarin, lightly whipped Chantilly</i>	14