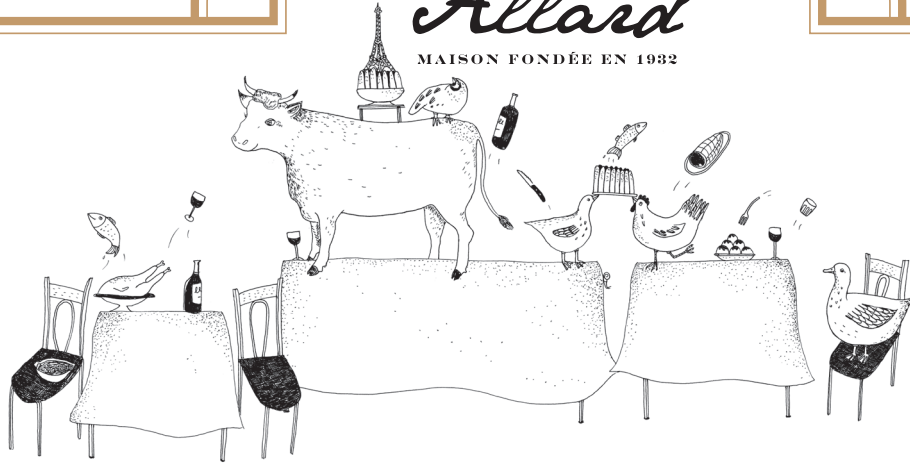


Allard

MAISON FONDÉE EN 1932



A LA CARTE

STARTERS	<i>Delicate seasonal mushroom velouté with smoked bacon</i>	28
	<i>Celeriac with black truffle , lovage and vin jaune</i>	29
	<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>	38
MAINS	<i>Seared sea scallops, salsify, hazelnuts and watercress</i>	46
	<i>Grand veneur style back of doe, juniper berries and red cabbage</i>	56
	<i>Pan-seared veal sweetbread, braised lettuce and black trumpet, cooking jus</i>	48
	<i>Peppered beef tenderloin</i>	50
FOR 2	<i>Duck from Challans with olives</i>	100
	<i>Roasted Bourbonnais free-range chicken</i>	92
SIDES	<i>Tiny potato cocotte</i>	10
	<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>Rum savarin, lightly whipped Chantilly</i>	14