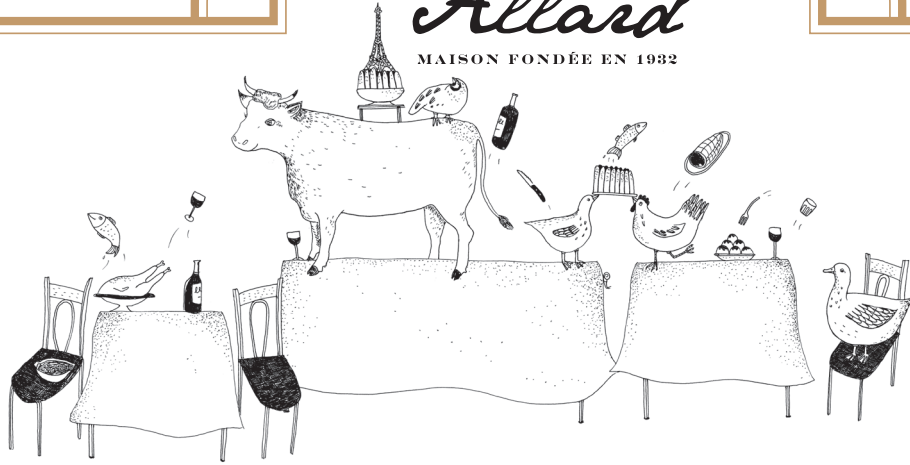


# Allard

MAISON FONDÉE EN 1932



## A LA CARTE

STARTERS	<i>Barigoule style artichokes, simmered lentils and smoked eel</i>	26
	<i>Green asparagus from Provence, confit citron, vin jaune zabaglione</i>	28
	<i>Cabbage stuffed with lobster, 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 pollock, spring garnish, pod emulsion</i>	46
	<i>Pigeon 'à l'américaine', beetroots, salmis sauce</i>	56
	<i>Pan-seared veal sweetbread, white asparagus and wild garlic, mustard 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>Macaroni gratinated with matured Comté</i>	15
CHEESE	<i>French cheese assortment</i>	14
DESSERTS	<i>Fresh strawberries, poached rhubarb and juniper berries</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
	<i>Minute-made biscuit, chocolate and hazelnut *</i>	14