

Allard

MAISON FONDÉE EN 1932



A LA CARTE

STARTERS	<i>Soft-boiled egg, lentils, smoked eel and watercress</i>	22
	<i>Field tomatoes, fresh cheese, basil vinaigrette</i>	26
	<i>Courgette flower stuffed with blue lobster, chilled homardine</i>	42
	<i>Snails in their shell</i>	the 6 / 14 _the 12 / 28
	<i>Fernande Allard's traditional frog legs from Notre-Dame-de-Monts</i>	38
MAINS	<i>Seared pollock, confit aubergines and mustard</i>	46
	<i>Quail stuffed with grapes, dolce forte</i>	52
	<i>Pan-seared veal sweetbread, sautéed potatoes and cooking jus</i>	52
	<i>Beef tenderloin, béarnaise sauce</i>	52
FOR 2	<i>Duck from Challans with olives</i>	110
	<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>Cookpot of figs, raw cream and gavotte</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>Floating island</i>	14