

# Allard

MAISON FONDÉE EN 1932



## A LA CARTE

STARTERS	<i>Soft-boiled egg, lentils, smoked eel and watercress</i>	22
	<i>Pan-seared wild mushrooms</i>	28
	<i>Delicate artichoke velouté with duck foie gras</i>	28
	<i>Snails in their shell</i>	the 6 / 14 _the 12 / 28
	<i>Fernande Allard's traditional frog legs from Saint-Nizier-sous-Charlieu</i>	38
MAINS	<i>Roasted sea bass, cabbage leaves, civet sauce</i>	50
	<i>Back of venison with juniper berries, gourd and chestnuts</i>	60
	<i>Pan-seared veal sweetbread parsnip and black trumpets, mustard jus</i>	56
	<i>Seared beef tenderloin, peppered 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 apple and walnut, raw cream</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