

Allard

MAISON FONDÉE EN 1932

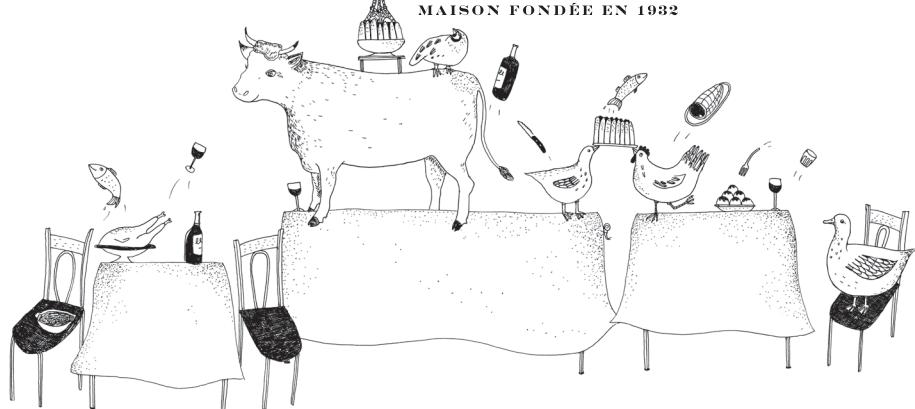


A LA CARTE

STARTERS	<i>Arnaud Nicolas pâté en croûte, pickles</i>	28
	<i>Marinated trout, grilled leek and potato</i>	26
	<i>Pan-seared duck foie gras, beetroot, dolce forte sauce</i>	36
	<i>Snails in their shell</i>	the 6 / 14 _ the 12 / 28
	<i>Fernande Allard's traditional frog legs</i>	32
MAINS	<i>Pan-seared fillet of sea bass, celeriac, truffled warm vinaigrette</i>	56
	<i>Roasted back of venison, chestnuts and black trumpets</i>	60
	<i>Seared veal sweetbread, tender turnips, cooking jus</i>	58
	<i>Seared beef tenderloin, peppered sauce</i>	54
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>Vegetal stuffed cabbage</i>	13
	<i>Macaroni au gratin</i>	15
CHEESE	<i>French cheese assortment</i>	14
DESSERTS	<i>Clementine roasted with thyme, Fontainebleau</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

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HISTORICAL QUOTES

« Our clients do not come to Allard to have an original culinary experience, but to meet again with historical French recipes very dear to them »

André Allard

LUNCH MENU

AVAILABLE ONLY FOR LUNCH, FROM MONDAY TO FRIDAY,

EXCEPT BANK HOLIDAYS / EXCLUDING BEVERAGE

STARTER, MAIN & DESSERT 34€

STARTER & MAIN ou MAIN & DESSERT 28€

STARTERS

YOUR CHOICE

Duck rillettes, pickled vegetables, toasted bread

Chimay-style eggs

MAINS

YOUR CHOICE

Tender pork belly, green lentils from Le Puy, mustard sauce

Trout from Banka with sorrel

DESSERTS

YOUR CHOICE

Tart Tatin

Armagnac crème brûlée

NET PRICES, TAX AND SERVICE INCLUDED

According to the legal requirement controls by the decree n°2025-141 of February 13, 2025, Allard and its suppliers, engage and guarantee the French, German and Dutch origin of their meats. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order. Winter 2026 - * made in our Manufactures in Paris