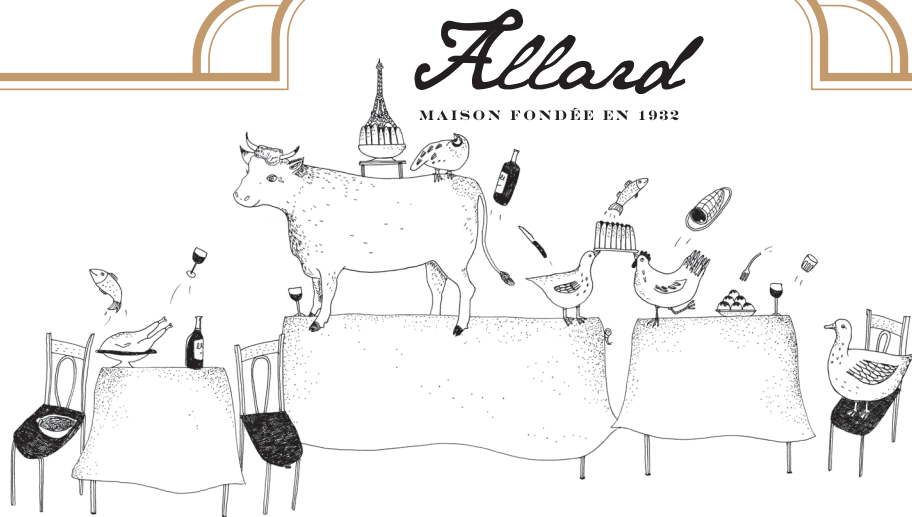


A LA CARTE

STARTERS	Arnaud Nicolas pâté en croûte, pickles	28
	Marinated trout, grilled leek and potato	26
	Pan-seared duck foie gras, beetroot, dolce forte sauce	36
	Snails in their shell	the 6 / 14 _the 12 / 28
	Fernande Allard's traditional frog legs	32
MAINS	Pan-seared fillet of sea bass, celeriac, truffled warm vinaigrette	56
	Roasted back of venison, chestnuts and black trumpets	60
	Seared veal sweetbread, tender turnips, cooking jus	58
	Seared beef tenderloin, peppered sauce	54
FOR 2	Duck from Challans with olives	110
	Roasted Bourbonnais free-range chicken	92
SIDES	Tiny potato cocotte	10
	Vegetal stuffed cabbage	13
	Macaroni au gratin	15
CHEESE	French cheese assortment	14
DESSERTS	Clementine roasted with thyme , Fontainebleau	14
	Chocolate * profiteroles	14
	Three vanilla ice cream * «flood» with coffee * and praline	12
	Rum savarin, lightly whipped Chantilly	14
	Floating island	14



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