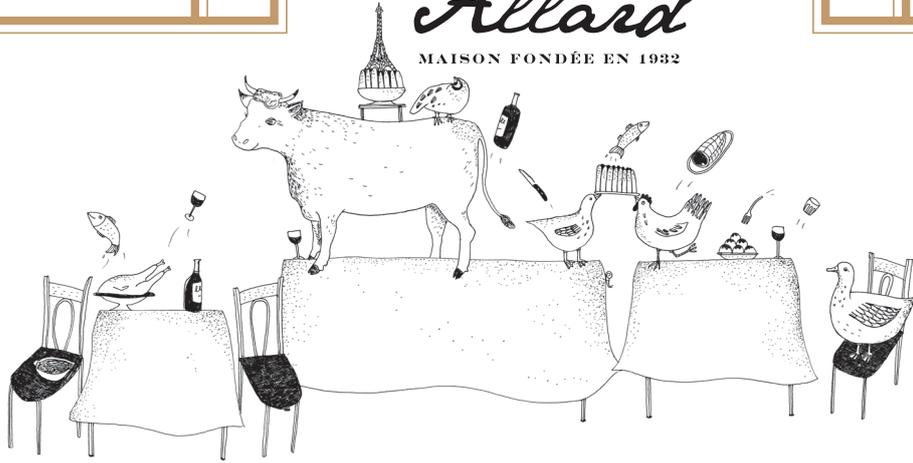


Allard

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