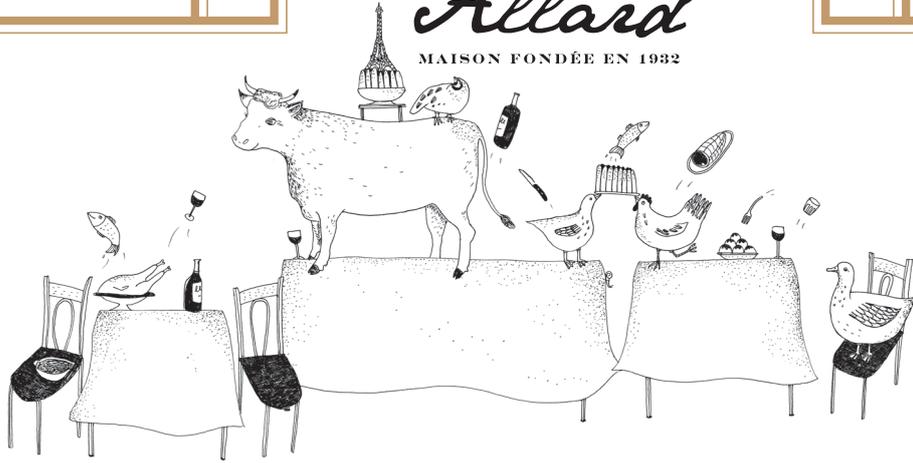


Allard

MAISON FONDÉE EN 1932



A LA CARTE

STARTERS		<i>Arnaud Nicolas pâté en croûte, pickles</i>	28
		<i>Warm white asparagus, wild garlic gribiche</i>	30
		<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>Skate wing 'à la meunière', tender potatoes</i>	48
		<i>Veal liver with parsley, green peas 'à la française'</i>	60
		<i>Seared veal sweetbread, green asparagus and cooking jus</i>	58
		<i>Seared beef tenderloin, peppercorn 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>Morel and vin jaune casserole</i>	20
		<i>Macaroni au gratin</i>	15
CHEESE		<i>French cheese assortment</i>	14
DESSERTS		<i>Tart Tatin, 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>Chocolate mousse</i>	14