

# 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>Confit duck foie gras, rhubarb</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>Back of sea bass cooked with foamy butter, Swiss chard</i>	50
	<i>Roasted pork tenderloin, green peas 'à la française'</i>	48
	<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>Strawberries, Fontainebleau and pepper mint</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