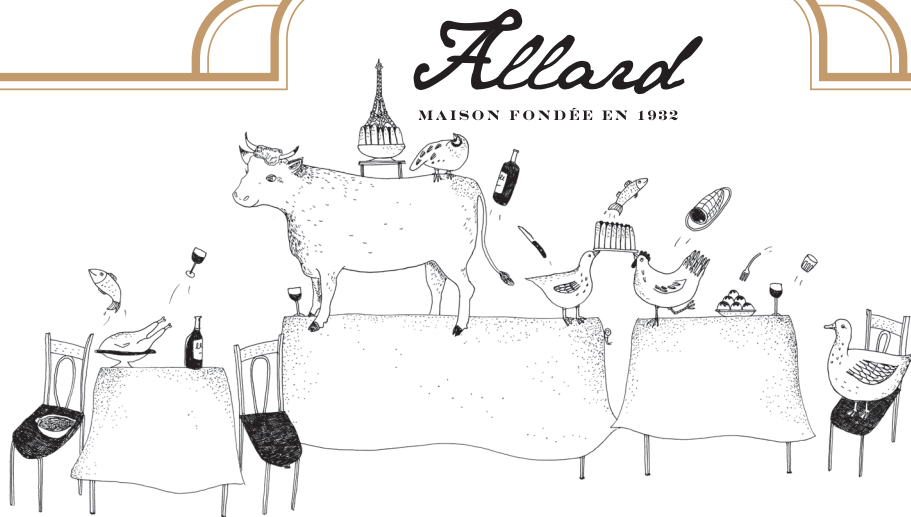




Allard

MAISON FONDÉE EN 1932

A LA CARTE

STARTERS	Arnaud Nicolas pâté en croûte, pickles	28
	Barigoule-style Camus artichoke	24
	Confit duck foie gras, toasted country bread	36
	Snails in their shell	the 6 / 14 _the 12 / 28
	Fernande Allard's traditional frog legs	32
MAINS	Back of sea bass cooked with foamy butter, Swiss chard au gratin and green jus	50
	Roasted pork tenderloin, Anna potatoes and mustard seeds	44
	Pan-seared veal sweetbread, green beans and parsley	58
	Seared beef tenderloin, peppercorn sauce	58
FOR 2	Duck from Challans with olives	110
	Roasted Bourbonnais free-range chicken	92
SIDES	Tiny potato cocotte	10
	Seasonal vegetable casserole	12
	Macaroni au gratin	15
CHEESE	French cheese assortment	14
DESSERTS	Roasted figs, Fontainebleau and olive oil	14
	Chocolate * profiteroles	14
	Three vanilla ice cream * «flood» with coffee * and praline	12
	Rum savarin, lightly whipped Chantilly	14
	Chocolate mousse	14