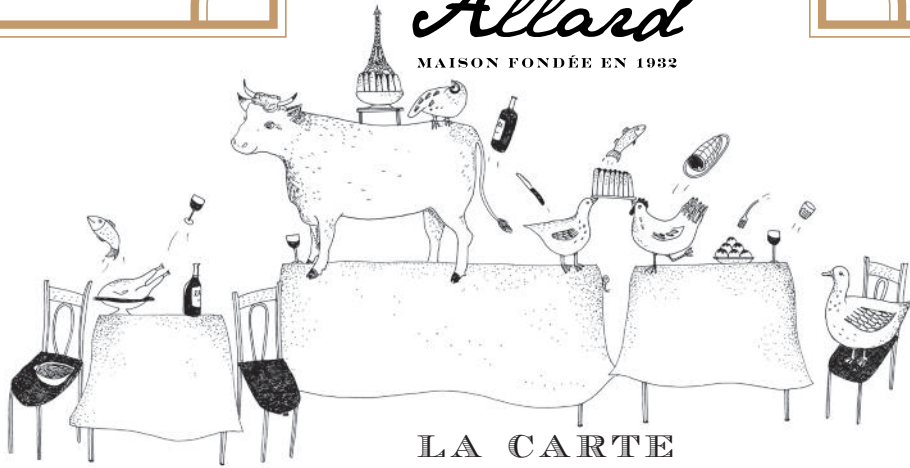


# Allard

MAISON FONDÉE EN 1932



## LA CARTE

### STARTERS

- French onion soup 16*
- Curled endives, bacon and croûtons 14*
- Preserved duck foie gras, toasted country bread 28*
- 12 snails in their shell, herb butter 22*
- Arnaud Nicolas famous pâte en croûte 28*
- Coddled eggs, wild mushrooms, garlic bread sticks 18*

### MAIN COURSES

- Poached turbot, beurre blanc 48*
- Seared sea scallops, lightly creamy, leeks 40*
- Fernande Allard's traditional frog legs 42*
- Pan-seared veal sweetbread, winter vegetables and black truffle 52*
- Lender ox cheek and carrots 34*
- Peppered rump steak 44*

### FOR 2 PRICE PER PERSON

- Meunière-style sole 54*
- Duck from Challans with olives 38*
- Roasted Bourbonnais free-range chicken 42*

### SIDE DISHES

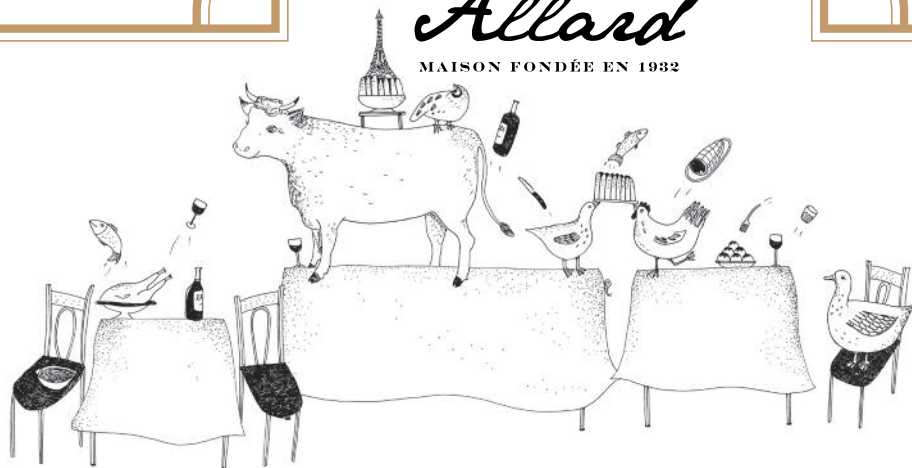
- Grenaille potato cocotte 8*
- Celeriac purée 8*

### CHEESE & DESSERTS

- Selection of three French cheeses 12*
- Profiteroles, hot chocolate sauce 12*
- Rum sauzasin, lightly whipped Chantilly 12*
- East of the day 12*
- Vanilla floating island 10*
- Citrus vacherin 12*
- Mango and passion fruit sorbet 8*

# Allard

MAISON FONDÉE EN 1932



## 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

34 € EXCLUDING BEVERAGE

CHOICE OF  
STARTERS

{ *Delicate chicken broth, country garnish*  
*Meagre marinated with citrus*

CHOICE OF  
MAIN COURSES

{ *Confit pork cheek, tender cabbage*  
*Oven-baked cod, winter vegetables*

CHOICE OF  
DESSERTS

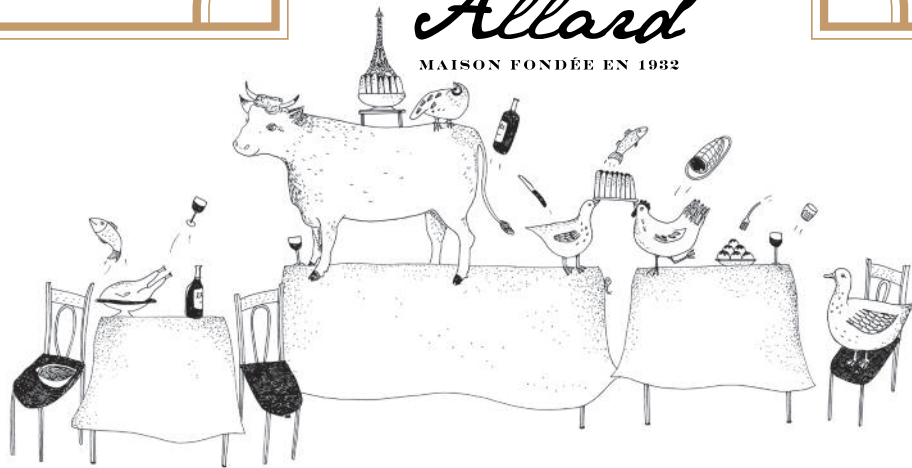
{ *Orange floating island*  
*Soft chocolate cake*

NET PRICE, TAX AND SERVICE INCLUDED

ACCORDING TO THE LEGAL REQUIREMENT CONTROLS BY THE DECREE DATED DECEMBER 17, 2002 N°2002-1465,  
ALLARD AND ITS SUPPLIERS, ENGAGE AND GUARANTEE THE FRENCH ORIGIN OF ALL THEIR BOVINE MEATS. WINTER 2018

# Allard

MAISON FONDÉE EN 1932



## HISTORICAL QUOTES

*« My cuisine is simple and requires patience...  
It is essentially based on simmering and cooking lovingly...  
It is not made for people in a hurry »  
Fernande Allard*

## WINE SELECTION

<i>Champagne</i>	<i>12 cl 75 cl</i>
<i>2008 Pol Roger</i>	<i>24 150</i>
<i>White Rhône</i>	<i>15 cl 45 cl</i>
<i>2014 Châteauneuf-du-Pape - Les Cailloux</i>	<i>16 48</i>
<i>White Burgundy</i>	
<i>2016 Pouilly-Fuissé - Les Vêchères - Georges Duboeuf</i>	<i>18 54</i>
<i>Red Bordeaux</i>	
<i>2012 Pauillac - Lacoste-Borie</i>	<i>18 54</i>
<i>Red Burgundy</i>	
<i>2011 Pernand-Vergelesses 1er Cru - Ile-des-Vergelesses - Echéard</i>	<i>14 42</i>

NET PRICE, TAX AND SERVICE INCLUDED

ACCORDING TO THE LEGAL REQUIREMENT CONTROLS BY THE DECREE DATED DECEMBER 17, 2002 N°2002-1465,  
ALLARD AND ITS SUPPLIERS, ENGAGE AND GUARANTEE THE FRENCH ORIGIN OF ALL THEIR BOVINE MEATS. WINTER 2018