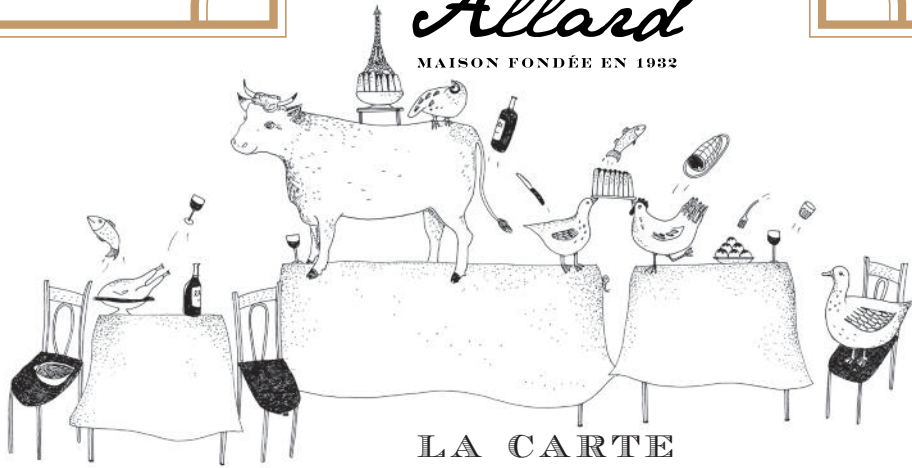


# Allard

MAISON FONDÉE EN 1932



## LA CARTE

### STARTERS

- Sea bream marinated with citrus, crunchy vegetables 28*
- 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*
- Heritage tomato salad, goat's curd 18*

### MAIN COURSES

- Poached turbot, beurre blanc 48*
- Roasted blue lobster, cauliflower, cooking reduction 58*
- Fernande Allard's traditional frog legs 42*
- Confit milk-fed lamb shoulder, navarin jus 40*
- Tender ox cheek and carrots 34*
- Peppered rump steak 44*

### FOR 2 PRICE PER PERSON

- Sole 'à la meunière' 54*
- Duck from Challans with olives 38*
- Roasted Bourbonnais free-range chicken 42*

### SIDE DISHES

- Grenaille potato cocotte 8*
- Green beans 8*

### CHEESE & DESSERTS

- Selection of three French cheeses 12*
- Profiteroles, hot chocolate sauce 12*
- Rum savarin, lightly whipped Chantilly 12*
- Apricot/pistachio iced composition 12*
- Vanilla floating island 10*
- Soft chocolate cake 12*
- Berry sorbet 8*