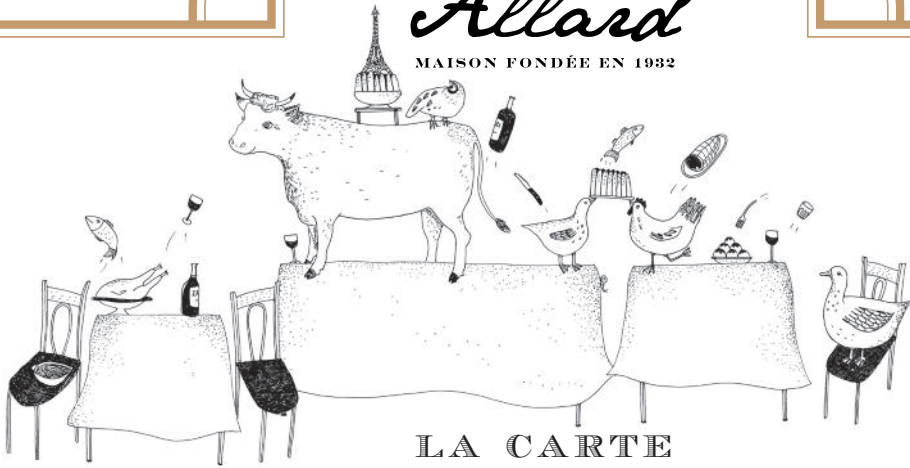


# Allard

MAISON FONDÉE EN 1932



## LA CARTE

### STARTERS

- Coddled eggs with mushrooms, garlic bread sticks 18*
- 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*
- Quinoa, bulgur and beetroot salad, goat's curd 20*

### MAIN COURSES

- Poached turbot, beurre blanc 48*
- Duglère-style filet of sea bass 46*
- Fernande Allard's traditional frog legs 42*
- Roasted pigeon from Racan, salmis sauce 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*
- Celeriac purée 8*

### CHEESE & DESSERTS

- Selection of three French cheeses 12*
- Profiteroles, hot chocolate sauce 12*
- Rum savarin, lightly whipped Chantilly 12*
- Chestnut and pear vacherin 12*
- Vanilla floating island 10*
- Soft chocolate cake 12*
- Lemon sorbet 8*