

# 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

EXCLUDING BEVERAGE

STARTER, MAIN AND DESSERT 34 €

STARTER AND MAIN OU MAIN AND DESSERT 28 €

CHOICE OF  
STARTER

*Meurette-style organic egg, curled endive*  
*Confit trout, beetroot and mustard seeds*

CHOICE OF  
MAIN

*Chicken and vin jaune ficassée, tiny potatoes*  
*Meagre, ox heart tomato and fresh cheese with herbs*

CHOICE OF  
DESSERT

*Rice pudding*  
*Pan-seared plums, buckwheat and tarragon*

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.  
SUMMER 2021 - \* MADE IN OUR MANUFACTURES IN À PARIS