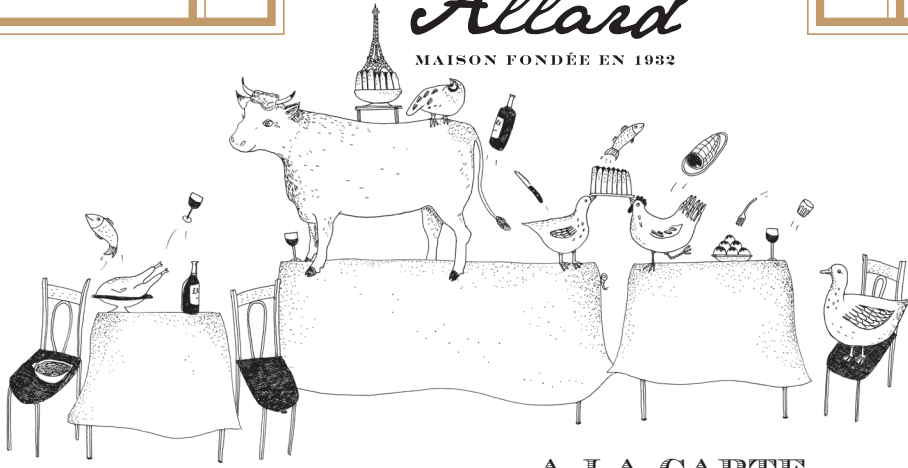


Allard

MAISON FONDÉE EN 1932



A LA CARTE

STARTERS

- Duck foie gras, quince and gingerbread 24*
- Snails in their shell the 6 / 11 the 12 / 22*
- Fernande Allard's traditional frog legs 28*
- Stuffed white onions from Evennes,
Beaufort toast and heart of lettuce 15*
- Curled endives, confit egg with rosemary,
bacon and croûtons 16*

MAINS

- Seasonal wild mushrooms,
chickpeas and vin jaune, herb salad 28*
- Pollock, cockles, durum wheat and chanterelles 36*
- Sea scallops, gourd, coral emulsion 40*
- Tender ox cheek, celeriac and carrots 34*
- Veal kidney, Madère sauce 34*

FOR 2 PRICE PER PERSON

- Duck from Challans with olives 45*
- Roasted Bourbonnais free-range chicken 44*

SIDES

- Ens, potato cocotte 8*
- Celeriac purée 8*

CHEESE & DESSERTS

- French cheese assortment 12*
- Oven-baked apple, three vanilla ice cream* 12*
- Rum savarin, lightly whipped cream 12*
- Chocolate* profiteroles 14*
- Three vanilla ice cream* «flood» with coffee* and praline 12*
- Floating island 12*
- Lemon and confit lemon sorbet* 12*

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>White Champagne</i>	<i>12 cl</i>	<i>75 cl</i>
<i>Nu Brut Impérial- Moët & Chandon</i>	<i>15</i>	<i>90</i>
<i>White Burgundy</i>	<i>15 cl</i>	<i>45 cl</i>
<i>2018 Pouilly-Fuissé - Bois Ravier - Georges Duboeuf</i>	<i>16</i>	<i>48</i>
<i>White Bordeaux</i>		
<i>2015 Bordeaux blanc - Lune d'Argent - Clos des Lunes</i>	<i>9</i>	<i>27</i>
<i>Red Burgundy</i>		
<i>2018 Santenay - Roger Belland</i>	<i>16</i>	<i>48</i>
<i>Red Loire</i>		
<i>2020 Côte Roannaise - Domaine des Pothiers</i>	<i>7</i>	<i>21</i>
<i>Red Bordeaux</i>		
<i>2016 Puissequin-Saint-Emilion - Château des Laurets</i>	<i>9</i>	<i>27</i>

NET PRICES, TAX AND SERVICE INCLUDED

ACCORDING TO THE LEGAL REQUIREMENT CONTROLS BY THE DECREE N°2002-1465,
ALLARD AND ITS SUPPLIERS, ENGAGE AND GUARANTEE THE FRENCH ORIGIN OF ALL THEIR BOVINE MEATS.
IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE, PLEASE LET A MEMBER OF THE RESTAURANT TEAM KNOW
UPON PLACING YOUR ORDER. WINTER 2022 - * MADE IN OUR MANUFACTURES IN PARIS