

MENU TABLE DU MOULIN

STARTER / MAIN COURSE / DESSERT 44 €

STARTER / MAIN COURSE 36 €

MAIN COURSE / DESSERT 34 €

STARTERS

- Duck Foie Gras cooked in a clothe (*Extra charge 6 €*)
- Lobster and chesnut soup with diced foie gras
- Blinis with "Au Moulin" smoked salmon and cream with chives
- Calf's head salad with foie gras and gribiche sauce
- Pig's trotters slice of bread gratinated with parmesan

MAIN-COURSES

- « Aquarello » Risotto with scallops, creamy sauce based on Arbois wine (*Extra charge 7 €*)
- Fillet of Royale Sea Bream, tomato, basil and pine nuts, parmesan, lemon butter, Roman gnocchi
- Limousin fillet steak grilled "à la plancha", Béarnaise sauce, thin-cut French fries
- Seven-hour lamb shoulder, lightly-cooked ratatouille, fresh macaroni gratin, rosemary juice

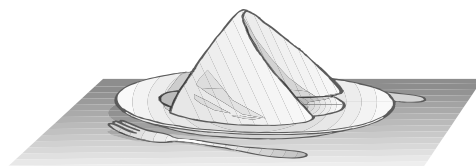
CHEESES

- Cheese plate with green salad and nuts 9 €

DESSERTS

- Shortbread tart with almonds and apples from Limousin, chesnut apple sorbet
- Pink grapefruit salad, grenadine candied fresh fruit sorbet
- Crêpes stuffed with pears, vanilla butter with lemon rind
- Warm chocolate fondant, caramel ice-cream
- Paris-Brest, Praline, Almond, hazelnuts, exotic fruit coulis

Coffee, Tea, Infusion 3 €



BEST OF MENU 59 €

Duck Foie Gras cooked in a clothe



« Aquarello » Risotto with scallops,
creamy sauce based on Arbois Wine



Seven-hour lamb shoulder, lightly-cooked
ratatouille, fresh macaroni gratin, rosemary juice



Choice of dessert



CHILDREN'S MENU 19 €

(Choice of Starter / Main dish / Dessert)
(up to 10 years old)

CLOSED MONDAY AND TUESDAY AND WEDNESDAY
February to March and October to December

CLOSED MONDAY, TUESDAY AND WEDNESDAY LUNCH
April to September except July and August
closed Monday Lunch, Tuesday and
Wednesday lunch

Fillet of Royal Sea Bream, tomato, basil and pine
nuts,
Parmesan, lemon butter, Roman gnocchi