

## MENU TABLE DU MOULIN

STARTER / MAIN COURSE / DESSERT 43.90 €

STARTER / MAIN COURSE 35.90 €

MAIN COURSE / DESSERT 33.90 €

### STARTERS

- ▶ Duck Foie Gras cooked in a clothe (*Extra charge 6 €*)
- ▶ Avocado marmalade with prawns olive oil, tomato and lime
- ▶ 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 of monkfish, creamy sauce based on Arbois wine (*Extra charge 7 €*)
- ▶ Crispy Moroccan style cod fillet, white cabbage, "Grenailles" potatoes
- ▶ Limousin fillet steak grilled "à la plancha", Béarnaise sauce, thin-cut French fries
- ▶ Seven-hour lamb leg, lightly-cooked ratatouille, fresh macaroni gratin, rosemary juice

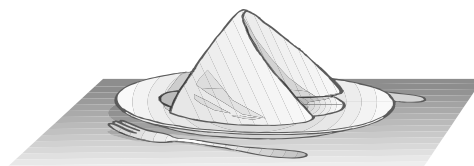
### CHEESES

- ▶ 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 2.95 €



### BEST OF MENU 58.90 €

Duck Foie Gras cooked in a clothe

~~50€~~

« Aquarello » Risotto of monkfish ,  
creamy sauce based on Arbois Wine

~~50€~~

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

~~50€~~

Choice of dessert

~~50€~~

### 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

**ANNUAL CLOSURE**  
17/12/2023 TO 03/02/2024