MENU TABLE DU MOULIN
STARTER / MAIN COURSE / DESSERT 43.90 €
STARTER / MAIN COURSE 35.90 €
MAIN COURSE / DESSERT 33.90 €

## STARTERS

$\rightarrow$ 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
-Lobster cannelloni, mushroom duxelles with creamy seafood sauce
- Calf's head salad with foie gras and gribiche sauce
- Pig's trotters slice of bread gratinated with parmesan


## MAIN-COURSES

- «Aquarello » Risotto of scallops and mushrooms, creamy sauce based on Arbois wine (Extra charge $7 €$ )
-Crispy Moroccan style cod fillet, white cabbage, "Grenailles" potatoes
-Poached eggs in « Meurette» with poultry aiguillettes
-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 $9 \boldsymbol{€}$

## DESSERTS

$\rightarrow$ 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 عnce
«Aquarello » Risotto of scallops and mushrooms, creamy sauce based on Arbois

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

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Choice of dessert
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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

