

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 €*)
- 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 of scallops and mushrooms, 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

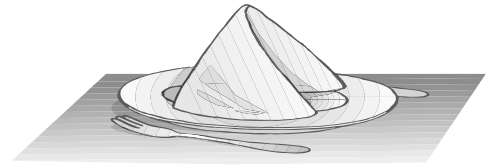
CHEESES

- 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

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« 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