MENU TABLE DU MOULIN

STARTER / MAIN COURSE / DESSERT 33.90 €
STARTER / MAIN COURSE 28.90 €
MAIN COURSE / DESSERT 25.90 €

Starters

(Starter from Gourmet Menu supplement 5 €)

Lobster and chestnut 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
Avocado preserve with prawns, olive oil, tomato and lime
Open sandwiches of grilled pig's trotter with parmesan

Fish and Meat

(Main dish from Gourmet Menu supplement 7€)

Sea Bream fillet, tomato, basil, pine kernels, parmesan, lemon butter, Roman gnocchi

Poached eggs in wine sauce with duck slivers

Limousin fillet steak grilled "à la plancha ", Béarnaise sauce, thin-cut French fries

Seven-hour lamb shoulder, lightly-cooked ratatouille, rosemary gravy and basil

Desserts

Orange salad in an orange sauce

Crème brûlée with brown sugar and spices

Crêpes stuffed with pears, vanilla butter with lemon rind

Paris-Brest, praline, almonds, hazelnuts, exotic fruit coulis

Warm chocolate fondant, Pistachio icecream

Shortcrust pastry tart with almonds and Limousin apples, Red Berry sorbet

GOURMET MENU 43.90 €

Duck foie gras cooked in a cloth, prunes macerated in armagnac, toasted walnut bread

"Acquarello" risotto with monkfish and truffles in a creamy sauce based on Arbois wine

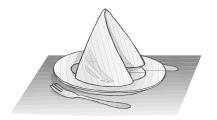
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Dessert chosen from the à la carte menu

CHILDREN'S MENU 15.90 €

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

Cheeseboard 7.50 €



House Apéritif 5.20 € (10 cl)

(Crémant de Loire, Mandarine Impériale, Campari)

Henri IV Cocktail 5.20 € (10 cl)

(Beaujolais, crème de cassis, brandy)

Apéritif wines 4.90 € (5 cl)

Single Malt Whisky 15 € (5 cl)

Evian (11) **5.30** € Evian (50 cl) **3.50** € Badoit (v11) **5.30** € Badoit (50 cl) **3.50** € Chateldon (75 cl) **5.90** €

Coffee, Tea, Infusions - 2.70 €

CLOSED ON SUNDAY EVENINGS AND ALL DAY ON MONDAYS AND TUESDAYS