

MENU TABLE DU MOULIN

STARTER / MAIN COURSE / DESSERT **33.90 €**

STARTER / MAIN COURSE **28.90 €**

MAIN COURSE / DESSERT **25.90 €**

STARTERS

- ▶ Duck foie gras *cooked in a cloth, (Supp. 5 €)
prunes macerated in armagnac, toasted walnut bread
**(Producer S and C Couffy la Roche L'Abeille)*
- ▶ 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
- ▶ White asparagus, French dressing sauce with cuttle-fish
- ▶ Open sandwiches of grilled pig's trotter with parmesan

MAIN-COURSES

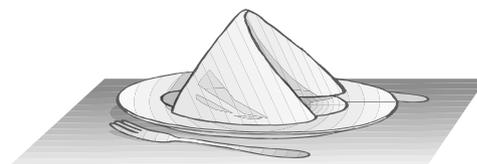
- ▶ "Acquarello" risotto with grilled Scallops in a creamy sauce based on Arbois wine (Supp. 7 €)
- ▶ Roasted cod fish, green cabbage, lemon butter
- ▶ Sea Bream fillet, tomato, basil, pine kernels, parmesan, lemon butter, Roman gnocchi
- ▶ Poached eggs in wine sauce with duck slivers
- ▶ Limousin fillet steak grilled "à la plancha", Béarnaise sauce, thin-cut French fries
- ▶ Seven-hour lamb shoulder, lightly-cooked ratatouille, rosemary gravy and basil
- ▶ Veal kidney, Limousine pie, spinach, and mustard sauce

CHEESES

- ▶ Cheese plate with green salad and nuts **7.50 €**

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



BEST OF MENU 65 €

(Home-made aperitif, 2 glasses of wine, half-bottle of mineral water, and coffee included)

Duck foie gras* cooked in a cloth,
prunes macerated in armagnac, toasted walnut bread
**(Producer S and C Couffy la Roche L'Abeille)*

50€

"Acquarello" risotto with grilled Scallops in a
creamy sauce based on Arbois wine

50€

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

50€

Crêpes stuffed with pears,
vanilla butter with lemon rind

50€

CHILDREN'S MENU 15.90 €

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

**CLOSED ON SUNDAY EVENINGS
AND ALL DAY ON MONDAYS AND TUESDAYS**