MENU TABLE DU MOULIN

STARTER / MAIN COURSE / DESSERT 34.90 €
STARTER / MAIN COURSE 29.90 €
MAIN COURSE / DESSERT 26.90 €

STARTERS

- ▶Duck foie gras cooked in a cloth, (Supp. 5 €) (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
- ▶Open sandwiches of grilled pig's trotter with parmesan

MAIN-COURSES

- ► Risotto with grilled Scallops and mushroom cèpes, creamy sauce based on Arbois wine (Supp. 7 €)
- ▶Roasted Saithe, "Biron" potatoes, virgin sauce
- ▶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
- ►Fricassee of sweetbread with mushroom cèpes, Limousine pie (Supp. 10 €)

CHEESES

► Cheese plate with green salad and nuts 7.50 €

DESSERTS

- ▶Pink grapefruit salad, orange sorbet
- ▶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 ice-cream
- ► Shortcrust pastry tart with almonds and Limousin apples, candied fresh fruits sorbet



BEST OF MENU

50 € (without drinks)

65 € (Home-made aperitif,2 glasses of wine, and coffee included)

Duck foie gras cooked in a cloth, (Producer S and C Couffy la Roche L'Abeille)

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Risotto with grilled Scallops in a creamy sauce based on Arbois wine

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Fricassee of sweetbread with mushroom cèpes, Limousine pie

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Crêpes stuffed with pears, vanilla butter with lemon rind

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CHILDREN'S MENU 16.90 €

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

CLOSED ON SUNDAY EVENINGS AND ALL DAY ON MONDAYS AND TUESDAYS