

MENU TABLE DU MOULIN

STARTER / MAIN COURSE / DESSERT 39.90 €

STARTER / MAIN COURSE 31.90 €

MAIN COURSE / DESSERT 28.90 €

STARTERS

▶ Duck foie gras cooked in a cloth, *(Extra charge 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

▶ Pig's trotters slice of bread gratinated with parmesan

MAIN-COURSES

▶ Risotto with grilled Scallops and mushrooms, creamy sauce based on Arbois wine *(Extra charge 7 €)*

▶ Roasted cuttlefish with shallot and flat-leaf parsley, Tian of Provençal Vegetables, Bordelaise

▶ 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 shoulder, lightly-cooked ratatouille, fresh macaroni gratin, rosemary juice

CHEESES

▶ Cheese plate with green salad and nuts **8 €**

DESSERTS

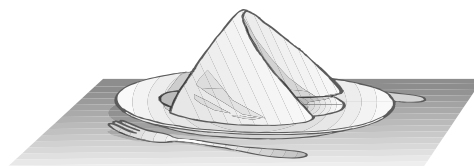
▶ Pink grapefruit salad, grenadine candied fresh fruit sorbet

▶ 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 2.80 €



BEST OF MENU 55.90 €

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

~~80€~~

Risotto with grilled Scallops and mushrooms,
creamy sauce based on Arbois wine

~~80€~~

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

~~80€~~

Choice of dessert

~~80€~~

CHILDREN'S MENU 17 €

*(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 AND TUESDAY
April to September except July and August
closed Monday Lunch an Tuesday

ANNUAL CLOSURE
19/12/2022 TO 02/02/2023