

MENU TABLE DU MOULIN

STARTER / MAIN COURSE / DESSERT 39.00 €

STARTER / MAIN COURSE 31.00 €

MAIN COURSE / DESSERT 28.00 €

STARTERS

- ▶ 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

- ▶ Roasted cuttlefish with shallot and flat-leaf parsley, Tian of Provencal Vegetables, Bordelaise
- ▶ Crispy Moroccan style cod fillet, white cabbage, île de Ré 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
- ▶ Royal French hare shepherd's pie

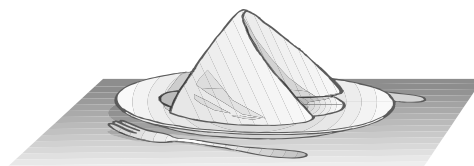
CHEESES

- ▶ Cheese plate with green salad and nuts 7.50 €

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 2.70 €



BEST OF MENU 55 €

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

~~50€~~

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

~~50€~~

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

~~50€~~

Crêpes stuffed with pears,
vanilla butter with lemon rind

~~50€~~

CHILDREN'S MENU 17 €

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

CLOSED MONDAY AND TUESDAY

**EXCEPT JULY AND AUGUST
CLOSED MONDAY LUNCH AND TUESDAY
ANNUAL CLOSURE
20/12/2021 AT 03/02/2022**