

Le Moulin à Café Bistro

We use Organic Eggs and Locally Grown Ingredients

All dishes served with house salad can be substituted with fries \$1

POUR COMMENCER

Pâté de Campagne – Country pork paté	\$13
Soupe à l'oignon – French onion soup	\$12
Soupe du jour – Soup of the day	\$9

Apéritifs

Blanc de Blancs Brut Reserve	\$9
Mimosa	\$9
Bellini	\$9
Kir Royal	\$11

NOS SALADES

Caesar Salad	\$13
Choice of mixed greens or arugula salad with croutons dressed with parmesan cheese * add avocado \$4, chicken \$5 or steak \$6	
Salade du Moulin	\$14
Carrots, corn, chick peas, beets and hard boiled organic egg	
Salade Poulet Grillé Avocat	\$18
Grilled chicken, avocado, cherry tomatoes, and mixed greens	
Salade de Roquette au Bleu, Noix et Pommes Vertes	\$16
Arugula salad, green apples, cherry tomatoes, candied walnuts and blue cheese, served with lemon dressing	
Salade Niçoise	\$18
Yellowfin Tuna in olive oil, French string beans, hard-boiled organic egg, fingerling potatoes, cherry tomatoes, Niçoise olives, anchovies and mixed greens. Substitute with Grilled Tuna \$4	
Salade de Thon Grillé au Quinoa	\$22
Sushi Grade Tuna grilled, Quinoa, Arugula Salad, Avocado and Cherry tomatoes,	
Salade de Chou frisé au Saumon Grillé, Amandes Efillées et Parmesan	\$22
Baby Kale Salad with Grilled Salmon, Sliced Almonds & Parmesan Cheese	
Salade de Betteraves au chèvre	\$15
Red beets, goat cheese, French string beans, roasted almonds and mixed greens	

NOS CRÊPES

Crêpe Poulet-fromage et sa salade	\$17
Brittany style buckwheat crepe filled with diced chicken, mushrooms and a creamy cheese sauce served with house salad	
Crêpe Epinard-fromage et sa salade	\$17
Brittany style buckwheat crepe filled with spinach and creamy cheese sauce served with house salad	

NOS OMELETTES

Our omelets are prepared with organic eggs. Choice of tomatoes, spinach, ham, cheese, onion, mushroom, bacon or fresh herbs, served with Salad & French fries

3 fillings	\$15
4 fillings	\$16
5 fillings	\$17

We do not accept American Express – All other Major Credit Cards are accepted

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LES INCONTOURNABLES

Quiche du jour	\$15
Quiche of the day served with house salad (prepared with organic eggs)	
Croque Monsieur	\$16
White Pullman bread, French ham (turkey optional) and Swiss cheese served with house salad	
Croque Madame	\$17
White Pullman bread, French ham (turkey optional) and Swiss cheese served with house salad, topped with an organic egg sunny side up	
Sandwich Vietnamien	\$18
Free range chicken, cilantro, julienne of carrots and celery roots with spicy mayonnaise, served with French fries & House salad	
Croissant du Moulin	\$15
Bacon, organic eggs and cheese on a croissant served with house salad	
BLT Croissant	\$15
Avocado, lettuce, bacon, tomato and spicy mayo on a croissant served with house salad	
* add turkey \$1 / add cheese \$1	

NOS PLATS

Bavette à l'Echalotte et Sauce au Vin Rouge	\$24
Skirt steak with shallot and red wine sauce, served with French fries.	
Merguez-frites	\$19
Grilled lamb sausages served with French fries & House salad	
Le Burger du Moulin	\$19
Sirloin burger with cheddar, blue or Swiss cheese, topped with crispy bacon served with French fries	

Wine by the glass \$13

Chardonnay
Côte de Provence Rosé
Côtes du Rhône Villages

SIDES

Small House Salad	\$6
French Fries	\$6
Haricots Verts	\$6

*See our wine list in the back

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WINE

White

Sauvignon Blanc 2017, "Grand Baillard"	\$11 gl.
Bourgogne 2017, Mâcon Village "La Crochette" Chardonnay	\$13 gl. / \$48 bt.
Bourgogne 2011 "Domaine Patrick Piuze", Petit Chablis – Chardonnay	\$58
Loire 2011 "Domaine Chavignol" Sancerre – Sauvignon blanc	\$56

Rosé

Coteaux d'Aix En Provence 2018 "Maison Saleya" Grenache – Rosé	\$13 gl. / \$49 bt.
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Red

Côtes du Rhône Villages 2017 "Domaine Pélaquié" Syrah/Grenache	\$13gl. / \$48 bt.
Bordeaux 2015 "Château Gobert" -	\$52
Loire 2011 "Domaine Filliatreau" "Château Fouquet" Saumur – Cabernet franc	\$45
Bourgogne 2016 "Domaine Chevrot" Pinot Noir	\$65
Rodney Strong 2014 "Reserve" Cabernet Sauvignon	\$99

Champagne

Paul Goerg Brut Blanc de Blancs Premier Cru	\$62
Paul Goerg Brut Blanc de Blancs (Half bottle)	\$39

BEER

1664 – Kronenbourg / Kronenbourg Blanc (33cl bottle).....	\$7
Stella Artois (33cl bottle)	\$7

HOT BEVERAGES

La Colombe Coffee Cup / *Refill.....	\$3.00/\$1.50
Espresso	\$3.50/4.50
Americano	\$3.50/4.50
Capuccino / Latte	\$4.50/5.25
Matcha or Chai Latte	\$5.50
Macchiato	\$3.75/4.50
Hot Chocolate	\$6.50
Mochaccino	\$7
Pot of Tea	\$5
Organic Soy & Almond Milk available	\$0.50
Oat Milk.....	\$1.00

COLD BEVERAGES

Hildon 750ml	\$7
Hildon/Evian (small).....	\$3.50
Fresh Squeezed Orange Juice	\$5.75
Apple juice	\$4.50
Orangina	\$3.50
Coke / Diet Coke / Ginger Ale /Fanta	\$3
Iced Tea 16oz	\$4
Lemonade (seasonal)	\$4.50
Iced Coffee 16oz	\$4
Iced Mochaccino 16oz	\$7.50
Iced Cappuccino 16oz	\$6
Iced Americano 16oz	\$5
Iced Matcha or Chai Latte 16oz	\$6.75