

Le Moulin

APPETIZERS

Soupe du jour

Soup of the day

Soupe à l'oignon gratinée

Traditional French onion soup

Pâté de campagne Maison

Homemade Country pork pâté served with sliced baguette and cornichons

Escargots GF

Baked Burgundy snails in garlic & parsley butter

Mediterranean carrots GF

Roasted spicy carrots with Greek yogurt, feta cheese and roasted chickpeas

Artichokes

Fried artichokes with lemon-garlic aioli

Tartare de thon

Sushi-grade tuna, mango and avocado, ginger lemon sesame dressing, side of toasted bread

NOS SALADES

Salade d'endives au Bleu GF

Endive salad with pears, blue cheese, walnuts and basil dressing

Salade d'artichauts GF

Arugula salad, fried artichokes hearts, cherry tomatoes, parmesan cheese and lemon-coriander dressing

Salade Niçoise GF

Yellow fin 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

NOS PLATEAUX À PARTAGER

Assiette de Charcuterie

Prosciutto, pâté, Parisian ham, saucisson sec and cornichons

Assiette de Fromage

Assorted artisanal cheeses, walnuts and grapes

Assiette Mixte

Assorted artisanal cheeses and cured meats, walnuts and grapes

NOS PLATS

Poulet rôti à l'estragon GF

Free range roasted chicken with tarragon sauce served with Yukon gold mashed potatoes and French string beans

Côtelette de porc à la Milanese

Pan-fried pork chop, caramelized onions, arugula salad with parmesan, balsamic glaze

Bavette Chimichurri GF

Grilled skirt steak, green salad, yuca fries, chimichurri sauce

Boeuf Bourguignon GF

Braised short ribs in red wine sauce, pearl onions, carrots, mushroom, served with mashed potato

Entrecôte frites GF

Black Angus N.Y Sirloin steak, served with house salad and French fries, peppercorn sauce

Le Burger du Moulin

Sirloin Burger with cheddar, blue or swiss cheese, topped with crispy bacon served with French fries

Pavé de saumon GF

Pan Roasted salmon, pea purée with mint, roasted potatoes and carrots

Vol au vent

Puff pastry filled with chicken, leeks, mushroom cream sauce, side of salad

Pâtes à la ratatouille

Penne pasta with pesto, ratatouille Provençale and parmesan cheese

NOS MOULES

Moules Marinières, Frites ou Salade GF

Steamed mussels with garlic, shallots, parsley, lemon and white wine broth and French Fries or Salad

Moules Dijonnaise, Frites ou Salade GF

Steamed mussels with white wine broth and Dijon mustard sauce, served with French Fries or Salad

SIDES - *GF

Small house salad

French fries

French string beans

Ratatouille

Mashed potatoes

Yuca fries

*Please ask the server for the dessert menu

* GF: Gluten Free

3% DISCOUNT FOR ALL PURCHASES USING CASH

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