

Le Moulin

DINNER MENU



POUR COMMENCER

Soupe du jour | Soup of the day

Soupe à l'oignon gratinée | Traditional French onion soup

Pâté de campagne Maison | Homemade Country pork paté served with sliced baguette and cornichons

Escargots | Baked Burgundy snails in garlic & parsley butter **GF**

Canas de Cabra | Baked goat cheese, piquillo pepper and garlic, fresh thyme

Crab cake | Homemade crab cake, mesclun salad and tartar sauce

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 SALADES

Salade Lyonnaise **GF**

Frisée salad, poached egg, crispy lardons, croutons and lemon vinaigrette

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 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



@lemoulinny

3% DISCOUNT FOR ALL PURCHASES USING CASH

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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

Confit de canard GF

Duck leg confit, potatoes sarladaise, blood orange sauce

Bavette à l'échalote GF

Skirt steak, mushroom and peas risotto, truffle oil and shallots sauce

Boeuf Bourguignon GF

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

Entrecôtes 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

Saumon choux de Bruxelles GF

Seared salmon with brussels sprouts, marble potatoes and honey mustard sauce

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

SIDES GF

Small house salad

French fries

French string beans

Ratatouille

Brussels sprouts with crispy bacon

Truffle mushroom risotto

* PLEASE ASK THE SERVER FOR THE DESSERTS MENU

* GF: Gluten Free

