



APPETIZERS

Soupe du jour

Soup of the day M/P

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

Burrata et courge rôtie GF

Caramelized squash, burrata cheese, pumpkin seeds and crispy sage, balsamic reduction and olive oil

Artichokes

Fried artichokes with lemon-garlic aioli

Crab cake

Homemade crab cake, mesclun salad, tartar sauce

NOS SALADES

Salade d'endives au Bleu GF

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

Salade de betteraves GF

Roasted beets, arugula salad, haricots verts, raspberry vinaigrette and pumpkin seeds

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

Confit de canard et pommes sarladaises

Duck leg confit, sautéed potatoes with garlic and parsley, natural pan jus, green salad

Bavette Bordelaise GF

Grilled skirt steak, truffle mushroom risotto with peas and shallots, red wine 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, sautéed spinach, steamed potatoes, beurre blanc à la Dijonnaise

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



3% DISCOUNT FOR ALL PURCHASES USING CASH

*Please ask the server for the dessert menu

* GF: Gluten Free

@lemoulinny

Le Moulin

WINE LIST

Sparkling Wine

Blanc de Blancs Brut Reserve "Maison Andel" \$15.50 / \$55.00

White

Sauvignon Blanc "Sea Monster Tidal White" (Alcohol Removed Wine) \$50.00

Chardonnay 2021 "The Little Sheep of France" \$16.00 / \$59.00

Mâcon Village La \$59.00

Crochette - Chardonnay

Sauvignon Blanc Val de Loire 2025 "La Butte" \$16.00 / \$59.00

Pouilly Fumé 2023 "Lauverjat" \$57.00

Sancerre 2025 "Earl doucet" \$19.00 / \$72.00

Chassagne Montrachet 2013 "Les Encegnières", Jean-Claude Bachelet \$199.00

Rosé

Côtes de Provence 2024 "Vignobles de Ramatuelle" Grenache - Rosé \$16.00 / \$59.00

Côtes de Provence 2024 "Whispering Angel" Sacha Lichene- Rosé \$65.00

Magnum Côtes de Provence 2022 "Vignobles de Ramatuelle" \$99.00

Red

Côtes du Rhône Villages 2018 "Domaine Pélaquié" Syrah/Grenache \$17.00 / \$65.00

Bordeaux, Chateau Moulin De Bel Air, 2015 \$17.00 / \$65.00

Pinot Noir, Organic "Maison Albert" 2023 \$17.00 / \$65.00

Beaujolais Vieilles Vignes 2022 "Roche-Guillon" \$65.00

Haut-La Vergne Saint- Emilion 2019 \$65.00

Gigondas 2021 "Les Baux" Syrah/Grenache \$72.00

Bordeaux Les Fiefs de Lagrange 2019 \$98.00

Vacqueyras 2022, Domaine La Monardiere \$105.00

Cornas Vieilles Vignes 2020, "Domaine Dumien Serrette" \$129.00

Champagne

R.H. Coutier Grand Cru, Cuvée Tradition \$82.00

Champagne Brut Rosé Veuve Clicquot Brut \$139.00

Dessert Wine Bordeaux

Sauternes 2011 Château Le Lieutenant de Sigalas (Half bottle) \$80.00

By the glass/Bottle

SIGNATURE COCKTAILS

\$18

Tequila Old Fashion

Casa Amigos, Grenadine, Lemon, Angostura

Gold Rush

Makers Mark Bourbon, Lemon Juice, Honey syrup

Frenchie 75

Gin, Lime, Blanc de Blanc

Don't Be Shy

Bacardi, Grenadine, Dry Vermouth, Lemon Juice

MOCKTAILS

Moulin Inlove \$15

Blueberry, Strawberry, Lime Juice, Orangina

Paris in New York \$15

Red Raspberry, Lemon Syrup, Orange Juice, Grapefruit Soda

Phony Negroni, Mezcal Negroni, Espresso Negroni \$12

Carbonated water, cane sugar, natural flavors, citric acid, fruit juice, phosphoric acid, quinine & sodium benzoate

BUBBLES \$15

Mimosa

Bellini

Kir Royal

Aperol Spritz

BEERS \$8.50

1664- Kronembourg

1664- Kronembourg Blanc

Stella Artois (33cl bottle)

Stella Artois ZERO No ALC

LIQUORS

Grey,Goose,Vodka \$16.00

Tito's,Vodka \$15.00

Bombay Sapphire Gin \$15.00

Bacardi Rum \$15.00

Malibu Rum \$14.50

Casa Amigo Tequila \$15.00

Remy Martin Cognac VSOP \$18.00

Bailey's Irish cream \$15.00

Johnny Walker Red \$15.00

Johnny Walker Black Label \$18.00

Jack Daniels Whisky \$15.00

Makers Mark Bourbon \$15.00

Jameson \$15.00



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Kir Royal

Aperol Spritz

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Lagunitas IPA

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