



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

Crab Cake

Homemade crab cake, mixed greens and tartar sauce

Artichokes

Fried artichokes with lemon-garlic aioli

Baba Ghanoush

Roasted eggplant dip, pomegranate, olive oil, parsley, piment d'Espelette and Pita bread

NOS SALADES

Salade pomme canneberge GF

Mixed greens, blue cheese, walnuts, golden apples, cranberry and mustard 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 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 Gratin Dauphinois GF

Homemade duck leg confit, potato gratin, green salad and natural jus

Bavette Bordelaise GF

Grilled skirt steak, mushroom risotto with green peas, truffle oil and shallots red wine 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 aux lentilles GF

Roasted Scottish salmon with green lentils, vegetable ragout and crispy pancetta

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

Mushroom risotto with truffle oil

French string beans

Ratatouille

Mashed potatoes

Green lentils and vegetables

Potato gratin

*Please ask the server for the dessert menu

* GF: Gluten Free



3% DISCOUNT FOR ALL PURCHASES USING CASH

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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) \$13.00 / \$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 2022 "Jean Bojour" \$16.00 / \$59.00

Pouilly Fumé 2023 "Lauverjat" \$57.00

Sancerre Chavignol 2023 "La Garenne" \$19.00 / \$72.00

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

Rosé

Côte de Provence 2019 "Vignobles de Ramatuelle" Grenache - Rosé \$16.00 / \$59.00

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

Magnum Côte de Provence Vignobles 2019 \$99.00

Red

Côtes du Rhône Villages 2018 \$17.00 / \$65.00

"Domaine Pélaquié" Syrah/Grenache

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

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

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

Haut-La Vergne Saint- Emilion 2019 \$64.00

Bordeaux Les Fiefs de Lagrange 2019 \$98.00

Domaine La Monardiere Vacqueyras 2022 \$105.00

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

Champagne

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

G.H MUMM Brut Grand Cordon \$87.00

La Caravelle Brut Blanc de Blancs \$89.00

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 oo No ALC

Lagunitas
IPA

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



"Even the strongest blizzards start with an Irish Coffee or Hot Toddy"



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