

Le Moulin à Café

We use Organic Eggs and Locally Grown Ingredients



LES OMELETTES

Choice of ...

tomatoes, spinach, asparagus, ham, cheese, onion, mushroom, bacon or herbs, served with Salad & fries

Our omelets are prepared with organic cage free eggs.

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

Mimosa	\$9
Kir Royal	\$11
Bellini	\$11

LES 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

ET AUSSI...

Œufs Bénédicte Bio au lard \$17

2 poached organic eggs served with Canadian bacon on toasted English muffin with Hollandaise sauce, served with salad & fries

* Substitute smoked salmon \$3

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

Croque Monsieur \$16

Pullman bread, French ham and Swiss cheese served with house salad

Croque Madame \$17

Pullman bread, French ham and Swiss cheese served with house salad, topped with an organic egg sunny side up

Quiche du jour \$15

Quiche of the day served with house salad (prepared with organic eggs)

Soupe à l'oignon \$12

French onion soup

Soupe du jour \$8

Soup of the day

Salade de fruits frais \$9

Fresh fruit salad

Yaourt, granola et fruits \$10

A cup of low-fat yogurt, topped with crunchy granola and mixed fruits

Pain perdu au miel et fruits frais \$16

French toast dipped in a cream custard served with honey and fruits

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LES PLATS

Caesar \$13
Choice of mixed greens or arugula salad with croutons dressed with parmesan cheese
*add avocado \$4, chicken \$5 or steak \$6

Avocado Toast \$14
Seven grain toast, avocado & lime juice
*add Egg \$2

Salade Niçoise \$18
Yellowfin Tuna in olive oil, French string beans, hard-boiled organic egg, red potatoes, tomatoes, Niçoise olives, anchovies and mixed greens. Substitute with Grilled Tuna \$4

Le Classique Steak n'Egg \$19
Pan seared skirt steak with 2 organic eggs sunny side up served with house salad & French fries

La Merguez-frites \$18
Grilled lamb sausage served with house salad & French fries

Le Burger du Moulin \$19
Sirloin burger with cheddar, blue or Swiss cheese, topped with crispy bacon served with French fries

SIDES

Small House Salad \$6
Small Mixed Fruits \$5
French Fries \$6
Merguez (3 pieces) \$9.50
Bacon \$6

VIENNOISERIES

Basket of Mini Viennoiseries
- Small \$6.00
- Large \$9.95
Croissant \$3.95
Pain au Chocolat \$4.50
Chausson aux Pommes \$4.75
Pain aux Raisins \$4.75
Chocolate/ Cranberry Twist \$4.75
Mini Baguette & butter \$1.50

LES DESSERTS \$7

Mousse au Chocolat (prepared with organic eggs)
Crème Brûlée (prepared with organic eggs)
Our pastry Chef's Cakes

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HOT BEVERAGES

La Colombe Coffee Cup / *Refill.....	\$3.00/\$1.50
Espresso	\$3.50/4.50
Americano	\$3.50/4.50
Cappucino /Latte.....	\$4.50/5.25
Café au Lait 12oz.....	\$4
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 available	\$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

WINE & BEER

Champagne (Blanc de Blancs)	\$9
Mimosa	\$9
Bellini	\$9
LMAC Bloody Mary.....	\$9
Kir Royal	\$11
Aperol Spritz	\$11
Sauvignon Blanc	\$11
Chardonnay	\$13
Côtes de Provence Rosé	\$13
Côtes du Rhône Villages	\$13
Beer 1664 Kronenbourg / Kronenbourg Blanc (33cl bottle)	\$7
Stella Artois (33cl bottle).....	\$7

