

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**

Tarte tomate et chèvre | Puff pastry, caramelized onions, tomato, goat cheese and herbs, served with salad

Crab cake | Homemade crab cake, tartar sauce and salad

Soufflé au fromage | Twice baked cheese soufflé, truffle cream

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 de Chèvre chaud

Warm goat cheese croutons, mesclun salad, basil and olive oil vinaigrette, grape tomatoes, apples and almonds

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

3,5% FEE APPLIES TO ALL CREDIT CARD PAYMENTS

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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 string beans

Confit de canard GF

Duck confit over green lentils ragout and natural jus

Saumon à la Provençale

Grilled Scottish salmon, Israeli couscous, ratatouille and red pepper coulis

Bavette GF

Skirt steak with truffle risotto, green peas and red wine 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

Brandade de Morue

Salted codfish mixed with Yukon potatoes, garlic and olive oil

Le Burger du Moulin

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

Pâtes à la ratatouille

Penne pasta with pesto, ratatouille Provençale and parmesan cheese

SIDES

Small House Salad

French Fries

Mashed potatoes

Haricots Verts

Ratatouille

Truffle risotto with green peas

* PLEASE ASK THE SERVER FOR THE DESSERTS MENU

* GF: Gluten Free



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