

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

Burrata et tomates | Imported burrata cheese, heirloom tomatoes, basil pesto and balsamic glaze **GF**

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

Poulpe | Grilled Spanish octopus, chickpeas hummus, citrus marinated olives, olive oil and paprika **GF**

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 de Fenouil et Agrumes **GF**

Arugula salad, shaved fennel, citrus fruits, avocado, almonds and lemon vinaigrette

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% 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 French string beans

Magret de canard GF

Pan roasted crescent duck breast, wild rice, root vegetables, blood orange sauce

Bavette GF

Skirt steak, truffle roasted yucca fries, mix greens, 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

Le Burger du Moulin

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

Saumon et Taboulé Méditerranéen

Scottish salmon with Mediterranean tabbouleh served with grain mustard yogurt

Branzino GF

Imported pan seared Branzino served with sautéed spinach, artichoke hearts, green peas and balsamic reduction

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 \$5

Pâtes à la ratatouille

Penne pasta with pesto, ratatouille Provençale and parmesan cheese

SIDES GF

Small house salad

French fries

Yucca fries with parmesan and truffle aioli

Mashed potatoes

French string beans

Ratatouille

*** PLEASE ASK THE SERVER FOR THE DESSERTS MENU**

* GF: Gluten Free



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