

Le Moulin

# DINNER MENU

3% DISCOUNT FOR ALL PURCHASES USING CASH

## POUR COMMENCER

**Soupe du jour** | Soup of the day M/P

**Soupe à l'oignon gratinée** | Traditional French onion soup \$17<sub>50</sub>

**Pâté de campagne Maison** | Homemade Country pork paté served with sliced baguette and cornichons \$18<sub>50</sub>

**Escargots** | Baked Burgundy snails in garlic & parsley butter \$19<sub>50</sub> **GF**

**Canas de Cabra** | Baked goat cheese, piquillo pepper and garlic, fresh thyme \$20

**Crab cake** | Homemade crab cake, mesclun salad and tartar sauce \$24

## Nos Plateaux à partager:

**Assiette de Charcuterie** – Prosciutto, pâté, Parisian ham, saucisson sec and cornichons \$26<sub>75</sub>

**Assiette de Fromage** – Assorted artisanal cheeses, walnuts and grapes \$26<sub>75</sub>

**Assiette Mixte** – Assorted artisanal cheeses and cured meats, walnuts and grapes \$29

## NOS SALADES

**Salade Lyonnaise** \$19 **GF**

Frisée salad, poached egg, crispy lardons, croutons and lemon vinaigrette

**Salade d'artichauts** \$18<sub>50</sub> **GF**

Arugula salad, fried artichokes hearts, cherry tomatoes, parmesan cheese and lemon-coriander dressing

## NOS MOULES

**Moules Marinières Frites ou Salade** \$29<sub>95</sub> **GF**

Steamed mussels with garlic, shallots, parsley, lemon and white wine broth and French Fries or Salad

**Moules Dijonnaise, Frites ou Salade** \$29<sub>95</sub> **GF**

Steamed mussels with white wine broth and Dijon mustard sauce, served with French Fries or Salad



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## NOS PLATS

**Poulet rôti à l'estragon** \$37<sup>50</sup> GF

Free range roasted chicken with tarragon sauce served with Yukon gold mashed potatoes and French string beans

**Confit de canard** \$39 GF

Duck leg confit, potatoes sarladaise, black currant sauce

**Bavette à l'échalote** \$39<sup>75</sup> GF

Skirt steak, mushroom and peas risotto, truffle oil and shallots sauce

**Boeuf Bourguignon** \$40 GF

Braised short ribs in red wine sauce, pearl onions, carrots, mushroom, served with mashed potato

**Entrecôtes frites** \$44<sup>75</sup> GF

Black Angus N.Y Sirloin steak, served with house salad and French fries, Peppercorn sauce

**Le Burger du Moulin** \$28

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

**Saumon choux de Bruxelles** \$39 GF

Seared salmon with brussels sprouts, marble potatoes and honey mustard sauce

**Salade Niçoise** \$27<sup>25</sup> 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 \$6

**Vol au vent** \$33

Puff pastry filled with chicken, leeks, mushroom cream sauce, side of salad

**Pâtes à la ratatouille** \$29

Penne pasta with pesto, ratatouille Provençale and parmesan cheese

## SIDES GF

**Small house salad** \$10<sup>25</sup>

**French fries** \$13<sup>50</sup>

**French string beans** \$13<sup>50</sup>

**Ratatouille** \$13<sup>50</sup>

**Brussels sprouts with crispy bacon** \$13<sup>50</sup>

**Truffle mushroom risotto** \$14<sup>50</sup>

\* PLEASE ASK THE SERVER FOR THE DESSERTS MENU

\* GF: Gluten Free

