

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**

Cake au crabe | Lump crab meat, mesclun salad, tartare sauce, red pepper coulis

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 Poires Caramelisées au Bleu **GF**

Caramelized pears, green salad, blue cheese, pomegranate, balsamic dressing

Salade d'Artichauts **GF**

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

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

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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, braised cabbage, dried figs, black olives port wine reduction

Bavette à l'échalote GF

Skirt steak, shallot red wine sauce, mushroom risotto, parmesan cheese, green peas and truffle oil

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 Choux de Bruxelles rôtis GF

Scottish salmon with roasted brussels sprouts, marble potatoes and honey mustard glaze

Brandade

Salted codfish mixed with Yukon gold potatoes, garlic and olive oil, served with a side of salad

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

Pâtes à la ratatouille

Penne pasta with pesto, ratatouille Provençale and parmesan cheese

SIDES GF

Small house salad

French fries

Brussels sprouts with bacon

Mushroom risotto with truffle oil

French string beans

Ratatouille

* PLEASE ASK THE SERVER FOR THE DESSERTS MENU

* **GF:** Gluten Free



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