



LE MOULIN

STARTERS

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| <i>Bœmlo salmon</i> | 18 |
| Gravelax with lemongrass, <i>teriyaki-style</i> burnt tomatoes, ginger condiment & redcurrants | |
| <i>Cucumbers</i> | 15 |
| Served as a gazpacho with fresh goat's cheese and coriander, hibiscus courgettes & Espelette pepper croutons | |
| <i>Organic egg</i> | 11 |
| Marinated in beetroot juice, egg yolk and parsley mimosa & bread tuile | |
| <i>Duck foie gras</i> | 23 |
| Madagascar vanilla-infused mi-cuit, mango chutney & toasted brioche from The Brie region | |
| <i>Veal</i> | 17 |
| As a <i>knife</i> tartare, fried onions, roasted hazelnuts, capers & smoked eggplant caviar | |

MAIN DISHES

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| <i>Cuttlefish</i> | 27 |
| Grilled with parsley, <i>Iberian</i> chorizo vinaigrette and candied lemon, peppers & <i>Koshihikari</i> rice | |
| <i>Cod</i> | 30 |
| Back cooked on the skin, <i>Briarde</i> pasta risotto and <i>Bouchot</i> mussels, salted butter <i>marinade</i> sauce | |
| <i>Free-range chicken</i> | 27 |
| Green curry shoulder of lamb, ginger and coconut milk, fried rice with onions & coriander | |
| <i>Angus bib</i> | 31 |
| Plancha-grilled with <i>Saint-Faron</i> cream and shallots & homemade chips | |
| <i>Veal cheek</i> | 33 |
| Cooked in vegetable broth, then served warm with leek whites, gribiche sauce & a tangy vinaigrette | |
| <i>Green lentils</i> | 18 |
| As a warm salad with herbs, organic <i>perfect</i> eggs & rocket pesto with Parmesan cheese | |

SIDE DISHES

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| Homemade <i>fries</i> | 7 | <i>Green salad and roasted</i> | 7 |
| <i>Green lentils from Le Puy</i> | 7 | <i>tomatoes</i> | |

KIDS MENU

15

Chicken nuggets with homemade chips

or

Pasta with ketchup and grated Comté cheese

+

Half-baked chocolate cake with peanut custard

DESSERTS

Platter of mature cheeses 14

64% chocolate 12

Creamy mousse with *Gianduja* shavings

Strawberries 14

As a salad, tapioca with coconut milk & passion fruit seeds

Clafoutis 11

Farm-fresh fruit, both cooked and raw, with lime sorbet

Madeleine 12

Very large... with salted butter, light praline cream