



**LE MOULIN**

## STARTERS

<i>Sardines</i>	14
Marinated filets, thin tart with caramelized onions & tangy roquette lettuce	
<i>Duck foie gras</i>	22
Low-temperature semi-cooked, grated tonka bean, peated whiskey & raw mushrooms	
<i>Salmon Bomlo</i>	18
Passion fruit tataki, crispy <i>koshihikari</i> rice & broccoli cream	
<i>Eggs from S<sup>t</sup>Thibault farm</i>	11
Marinated in beetroot juice, <i>mimosa</i> with parsley & a slice of toast	
<i>Goat cheese</i>	15
Carpaccio with herbs, zucchini tartare & brie chunks	

## MAIN DISHES

<i>Bass</i>	25
Filet cooked on the skin, caramelized vegetable fricassee & lime fennel espuma	
<i>Mackerel</i>	22
Marinated in horseradish and lemon, then lightly fried, boulghour with fresh herbs & candied tomatoes	
<i>Lamb</i>	29
Green curry shoulder of lamb, ginger and coconut milk, fried rice with onions & coriander	
<i>Parisian Pork</i>	25
Slow-cooked <i>barbecue-style</i> pork belly, roasted carrots & mashed corn	
<i>Beef from the Hauts-de-France</i>	35
300g rib steak, lightly grilled, homemade fries & Meaux brie cream	
<i>Lentils from Ferolles farm</i>	18
Cooked in a fricassee and then mixed with S <sup>t</sup> Faron cheese & roasted vegetables with herbs	

## SIDE DISHES

Homemade <i>fries</i>	7	<i>Roasted vegetables</i>	8
<i>Fried rice</i>	6	<i>Green salad</i>	5

## KIDS MENU

15

*Chicken nuggets and homemade fries*

or

*Pasta with ketchup and Comté cheese*

+

*Half-baked chocolate cake with peanut custard*

## DESSERTS

*Matured cheese platter* 14

*Chocolate desserts* 11

Half-baked chocolate cake, peanut custard & a few chouchous...

*Fruit desserts* 12

Sliced into a minestrone, light lemongrass syrurp & cake soaked in lemon juice

*Apple desserts* 11

Slow cooked & rice pudding with salted butter

*Raspberry desserts* 12

Placed on top of a pistachio, crème brûlée & cocoa nibs