



**LE MOULIN**

## STARTERS

<i>Duck Foie Gras</i>	22
Marinated in spiced wine, slow-cooked at low temperature, toasted breadcrumb crumble & creamy onion purée	
<i>Bomlo Salmon</i>	18
<i>Ceviche style</i> , citrus juice & toasted coconut, teriyaki tomatoes, peanuts & crispy corn	
<i>Mushrooms from Seine-et-Marne</i>	15
Sautéed then marinated with mild garlic, creamy spinach & toasted hazelnuts	
<i>Leeks</i>	16
Caramelized & served with vinaigrette, whelks, virgin oil mayonnaise & <i>Iberian</i> chorizo	
<i>Green lentils</i>	14
Herb salad with seasonal vegetables, organic soft-boiled egg & mini <i>Beaufort</i> croque-monsieur	

## MAIN DISHES

<i>"Francilin" Pork Collar</i>	29
Slow-confited then roasted barbecue-style, mashed potatoes with sheep's tomme cheese, grilled pepper coulis & rich jus	
<i>Beef</i>	32
Ribeye steak cooked à la plancha, smoked savory butter, wine reduction & <i>homemade</i> fries	
<i>Free-range Chicken</i>	26
Thyme-roasted breast, aged <i>Comté</i> cheese, confit celery & Savagnin wine jus	
<i>Bluefin Tuna</i>	30
Seared with black pepper, sautéed zucchini with parsley, <i>Iberian</i> chorizo & Kalamata olive dressing	
<i>Sea Bass</i>	27
Fillet cooked on the skin, roasted baby carrots with sage, pea purée & lemon beurre blanc	
<i>Briard Risoni</i>	19
Creamy <i>Saint-Faron</i> risotti risotto with roasted vegetables & olive oil bread crisp	

## SIDE

<i>Mixed salad with cherry tomatoes</i>	6
<i>Homemade fries</i>	6

## KIDS MENU

15

*Chicken nuggets* with homemade *fries*

or

*Risoni pasta* with Comté cheese

+

*Chocolate millefeuille* with *peanut custard*

## DESSERTS

*Selection of matured cheeses, mesclun salad with a light dressing* 15

*64% Chocolate* 14

Whipped ganache, caramelised puff pastry & praline

*Apple* 13

Cooked in dry cider then served as a tartlet, rice pudding *crème brûlée* style

*Strawberry* 15

Marinated in *Lagny-sur-Marne* honey, pistachio cream & *Breton* shortbread

*Mango* 15

Basil pavlova, whipped cream & passion fruit