

Le Moulin

DINNER MENU



POUR COMMENCER

Soupe du jour | Soup of the day M/P

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

Octopus | Grilled Spanish octopus, red pepper hummus, citrus marinated olives, piment d'Espelette, olive oil GF

Burrata | Imported burrata, grape tomato and garlic confit, fresh basil, balsamic and olive oil

Artichokes | Fried artichokes with lemon- garlic aioli GF

NOS PLATEAUX A 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 d'Endives GF

Endives, pears, roquefort cheese, candied walnuts, basil vinaigrette

Salade d'artichauts GF

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

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

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



@lemoulinny

3% DISCOUNT FOR ALL PURCHASES USING CASH

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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

Roasted duck breast GF

Hudson Valley roasted duck breast, wild rice & vegetables, blood orange sauce

Bavette chimichurri GF

Grilled skirt steak, green salad, yuca fries, chimichurri sauce

Boeuf Bourguignon GF

Braised short ribs in red wine sauce, pearl onions, carrots, mushrooms, served with mashed potatoes

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 citron GF

Roasted Scottish salmon, sautéed spinach, marble potatoes, lemon confit, shallots and capers

Vol au vent

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

Pâtes à la ratatouille

Penne pasta with pesto, ratatouille Provençale and parmesan cheese

SIDES GF

Small house salad

French fries

Truffle fries

French string beans

Ratatouille

Mashed potatoes

* PLEASE ASK THE SERVER FOR THE DESSERTS MENU

* GF: Gluten Free

