

## 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

# Le Moulin

## 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



@lemoulinny

