

Le Moulin des Voisins

MENU

Starters

Soupe à L'ognion Gratinée with croutons and cheese	8.00 €
Mussels' gratin: Classic: Garlic, Parsley, breadcrumbs	
Or Spanish: Peppers, red Onion, Tomato, Garlic & breadcrumbs	8.50 €
Whitebait of Jols fried, homemade Tartar sauce	9.50 €
Salad Fraicheur with smoked Duck & Foie gras	9.50 €
Baked Camembert with Garlic toasts	10.90 €
Marinated fresh Salmon Filet with Horseradish cream	10.90 €
Griddled baby Octopus with Persillade	11.50 €
Grilled Marrow bone (x2) served with whole wheat toasts	12.00 €
Homemade Mi-Cuit Foie Gras with Fig confit maison	13.90 €

Main courses

Vegetarian main course, fresh hot and cold ingredients, with dairy/eggs or not (let us know)	15.00 €
House hamburger 200g (VBF), Cheddar and Swiss cheese, Red Onion Confit, salad and Fries (with bacon + €1.50)	15.50 €
Cassolette of fish, Prawns and Mussels with potato topping	15.50 €
Home cooked BBQ spare ribs (house specialty) served with Homemade pommes sautés and Garlic Mayonnaise	16.50 €
Beef Tartare 180g (VBF) Classic or Italian style with Frites	16.50 €
Braised Oxtail with homemade crushed potato	17.50 €
Fillet of Sea Bass with Café de Paris butter, served with Perfumed rice and vegetables of the day	17.90 €
Fillet of Rump steak (D), with choice of house sauces& Frites	20.00 €
Rib eye/Sirloin steak (UR) with choice of house sauces& Frites	20.00 €
Whole Duck Breast marinated and griddled on the Plancha Served with Homemade pommes sautés and Garlic Mayonnaise	21.00 €
Veal rib steak “Cote de Veau” (VBF) +/- 400g served with Truffle flavored crushed potato& choice of house sauces	45.00 €

House sauces:

**Cepe mushroom with Truffle, Roquefort, Pepper or green Peppercorn,
Beurre maitre d'hôtel or Bearnaise**