



Le chant des mésanges

set menu in 6 courses €76

served for the entire table from friday evening to sunday lunch

last order 1pm for lunch and 8:30pm for dinner

Le Moulin Fouret invites you to let yourself be guided, with complete confidence, along a blind menu for a culinary interlude, concocted by our Chef Cédric Auger and his team.
A six-course menu (two starters, two main courses, cheese and dessert) around fresh, noble and seasonal products. A refined and creative cuisine, modern and gourmet, fully reflecting the personality of the Chef and his vision of gastronomy. Let yourself be surprised!



Menu du Moulin

1- starter/main course/dessert €46

2- two starters/main course/dessert or starter/main course/cheese/dessert €56

3- two starters/main course/cheese/dessert €66

White asparagus

Morels, French foie gras with salt and spices, green apple and celeriac

And/Or

Sea bream

Ceviche, lime, shiso oil, beet pickles, long turnip

Duckling

Supreme roasted, confit leg, snacked semolina, carrot confit with honey from our hives and sesame, snow peas, sweet and sour sauce

Or

Swordfish

Snacké, pistachio and citrus accra, bulgur risotto, peas and mint

Cheese

Homemade specialty

Dessert *(your choice a la carte)*



Menu Au bord de l'eau

starter/main course/dessert €36

Seasonal vegetables

Vegetable pâté en croute, lemon gel, wild garlic sorbet

Or

Haddock

Cooked at low temperature, parsley, cheesecake, squid ink bread, radish sorbet

Pig

Filet mignon stuffed with olives, potato with pork trotter gratin, peppered artichoke, green asparagus

Or

Cod

Marsh beans, burnt young leek, beetroot, black garlic compote and crumble, shrimp and ginger broth

Or

Artichoke

Stuffed with dried tomatoes, basil and parmesan, oatmeal pancake, artichoke leaf broth

Dessert *(your choice a la carte)*



Starter

Seasonal vegetables

Vegetable pâté en croute, lemon gel, wild garlic sorbet

€12

Haddock

Cooked at low temperature, parsley, cheesecake, squid ink bread, radish sorbet

€12

White asparagus

Morels, French foie gras with salt and spices, green apple and celeriac

€16

Sea bream

Ceviche, lime, shiso oil, beet pickles, long turnip

€14



Main course

Artichoke

Stuffed with dried tomatoes, basil and parmesan, oatmeal pancake, artichoke leaf broth

€18

Pork

Filet mignon stuffed with olives, potato with pork trotter gratin, peppered artichoke, green asparagus

€22

Cod

Marsh beans, burnt young leek, beetroot, black garlic compote and crumble, shrimp and ginger broth

€22

Duckling

Supreme roasted, confit leg, snacked semolina, carrot confit with honey from our hives and sesame, snow peas, sweet and sour sauce

€26

Swordfish

Snacké, pistachio and citrus accra, bulgur risotto, peas and mint

€26



Cheese

On the board

Selected cheeses of your choice (*price per person*)

€14



Dessert

Strawberry

Basil oil, creamy mascarpone, parmesan, strawberry-basil sorbet

€12

Rhubarb

Anise, cereal biscuit, almond, gel and rhubarb sorbet

€12

Grapefruit

Mousse and candied segments, Tonka cream, vanilla-Tonka ice cream

€12

Chocolate

Organic dark 70% Equacacao, muscovado and Timut pepper cookie, cream and chocolate ice cream, cocoa sponge cake

€12

Net prices, service included.

All our dishes are homemade, exclusively from fresh products.

Upon request, the chef will prepare menu according to your diet (vegan, gluten free, dairy free...).