



## 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)*

SET MENUS





## 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

A LA CARTE



*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...).*



## Champagne

	75cl	37,5cl
Mailly Grand Cru Brut Réserve Fruity, full & deep notes. Scents of lightly toasted bread & fresh butter	75€	40€
Philipponnat Royale Brut Réserve <i>First nose of vine flower and lime blossom. Red fruit &amp; full-bodied palate. Final biscuit note</i>	80€	
Mailly Grand Cru Délice <i>Generous bubbles with aromas of candied citrus fruits, warm brioche, caramel &amp; ripe pear</i>	85€	
♥ Mailly Grand Cru Brut Rosé <i>Scents of kirsch mingling with citrus fruits illuminated by subtle floral notes</i>	95€	
Mailly Intemporel Grand Cru 2012 <i>Floral notes combined with white fruits &amp; citrus zest. Salty &amp; chalky finish</i>	180€	
Mailly Grand Cru Extra Brut Vintage 2014 <i>Pinot Noir with peaty maturity. Roasted notes &amp; nuts, woody &amp; spicy universe</i>	100€	
Mailly Exception Blanche - Blanc de blanc <i>Aromas of citrus, white peach &amp; lime blossom. Roundness &amp; minerality with notes of almonds &amp; bergamot</i>	125€	
Mailly Grand Cru Les Echansons <i>Notes of pastries and ripe fruit, character of candied zest. Silky mouthfeel, mineral finish</i>	220€	
Louis Roederer Collection 242 <i>Notes of white fruits, citrus &amp; acacia, touch of toasted hazelnut. Saline finish, precision and finesse</i>	105€	



## Rosé Wine

	75cl	37,5cl
4B CEVENNES IGP Saint Maurice Climat Organic <i>Red fruits, very light, pale color</i>	40€	
TAVEL AOC Trésor des Sables <i>Sumptuous aromas of sweets ending with grapefruit</i>	35€	
♥ BANDOL AOC Domaine OTT Château Romassan <i>Scents of citrus and white flowers. Lively attack, notes of grapefruit and fleshy fruits</i>	55€	
TOURAINE AOC Valley of the Kings <i>Lively and supple wine, ideal as a starter</i>	38€	
CÔTE DE PROVENCE AOP Domaine Grandpré <i>Light rosé with fruit notes, light</i>	35€	20€



## By the glass \*

	12cl
TAVEL AOC Trésor des sables (Rosé)	6€
VIOGNIER IGP Les Javelles (White)	6€
CÔTEAUX DU LAYON AOC (White sweet)	6€
GRAVES AOC Château de la Gravelière (Red)	9€
Wine of the month – Sommelier's selection	9€



Consult our list of Grands Crus by the glass, selected by D-Vine



## White wine

150cl 75cl 37,5cl

### Bordeaux & South west

GRAVES AOC Château de la Gravelière  
*Aromas of acacia and grilled dried fruits*

40€

SAUTERNES AOC Château Lange Reglat (moelleux)  
*Candied fruits on the nose and on the palate, especially quince*

50€

♥ PESSAC LEOGNAN AOC Château Lafont Menaut  
*Slightly buttery, rich in aromas of hazelnut and broom flowers*

50€

CÔTE DE GASCOGNE IGP L'Orée de la Chênaie  
*Aromas of yellow fruits bringing a certain sweetness*

40€

### Burgundy

MEURSAULT CHARMES AOC 1er cru 2019 Joseph Drouhin  
*Aromas of lime blossom, apple and apricot*

150€

CHABLIS AOC Grand Régnard  
*Assured minerality going on the green apple*

80€ 50€ 30€

♥ POUILLY FUISSÉ AOC Louis Jadot  
*Almond, hazelnut, buttered at the end*

60€ 35€

♥ BOURGOGNE AOC Cuvée des Jacobins Louis Jadot  
*Supple and fruity wine focused on flowers*

55€

BOURGOGNE ALIGOTE AOP Jean Loron  
*Freshness and delicacy, a safe bet*

40€

### Rhône

CROZE HERMITAGES AOC Jean-Luc Colombo  
*Citrus and white flowers with buttery notes*

45€

VIOGNIER IGP Terroirs du Vent Jean-Luc Colombo  
*Round and harmonious, a treat for the taste buds*

40€

SAINT PERAY AOC Domaine Durand  
*Light touch of apricot and acacia*

55€

AB CHATEAUNEUF DU PAPE AOC Clos du Roi Château Gigognan  
*White fruit and touch of acacia honey*

110€

### Loire

POUILLY FUMÉ AOC Domaine de Ladoucette  
*A reference. Elegant, straight and mineral*

50€ 30€

SANCERRE BLANC AOC Les Comtesses Paul Thomas  
*Fruity and crystalline, aromas of broom. Mouth with notes of citrus and gooseberries*

50€ 30€

♥ QUINCY AOC Domaine des Bruniers  
*Minerality and presence of citrus fruits, perfect marriage with seafood*

40€

CÔTEAUX DU LAYON AOC (moelleux)  
*Notes of dried fruit and honey. A gourmet sweet wine*

35€

REUILLY AOC Dyckerhoff  
*Wine with notes of cut flowers and hay, beautiful minerality*

45€

### Alsace

AB RIESLING AOC Réserve Fernand Engel  
*Lively and fruity wine*

38€

AB GEWURZTRAMINER AOC Vendanges tardives Fernand Engel  
*Sweet with powerful aromas of honey*

65€

AB PINOT GRIS AOC Vendanges tardives Fernand Engel  
*Honey and quince jelly*

70€



## Red wine

75cl 37,5cl

### Bordeaux

♥ GRAVES AOC Château de la Gravelière parcelle n°1877 <i>A nose, a long mouth with notes of blackberries</i>	50€	
MOULIS EN MEDOC AOC Château Guitignan <i>Roasted hazelnut present supported by red fruit</i>	67€	
LUSSAC ST EMILION AOC Château Taureau <i>A powerful and round wine</i>	42€	25€
♥ MEDOC AOC Château Haut Barrail Cyril Gillet <i>Note of undergrowth with humus and blackcurrant</i>	50€	
CÔTES DE BOURG Château Brulsecaille <i>Tonic while being supple and full-bodied. Nice complexity going on gooseberry</i>	42€	25€

### Beaujolais & Burgundy

BROUILLY AOC Sous les Balloquets Louis Jadot <i>Strawberry and raspberry, all in finesse</i>	45€	
♥ MOULIN A VENT AOC Château des Jacques Louis Jadot <i>The great Beaujolais wine, the benchmark! Gorgeous mouth</i>	60€	35€
GAMAY NOIR AOP Rift 69 Jean Loron (no sulphite) <i>Aromas of cherry and blueberry</i>	40€	
PINOT NOIR AOC Jean Loron <i>The king of Burgundy grapes with notes of red fruits</i>	48€	
BOURGOGNE AOC Cuvée des Jacobins Louis Jadot <i>Notes of spices and red fruits. A delicious wine</i>	60€	
MERCUREY AOC Louis Jadot <i>Slightly peppery note going on plum and morello cherry</i>	65€	35€
BEAUNE AOC Grève 1er Cru 2016 Joseph Drouhin <i>Notes of blackcurrant and finely spicy touches. Fine tannins, delicate woody aroma on the finish</i>	120€	

### Rhône

SAINT-JOSEPH AOP Les Fagottes <i>Fairly marked blackcurrant going on the violet</i>	65€	
CROZE HERMITAGE AOC Jean-Luc Colombo <i>Undergrowth, slightly smoky aroma</i>	50€	

### Loire

SANCERRE AOC Paul Thomas <i>Scents of blackcurrant &amp; red fruit on the palate. Balance between tannin and roundness</i>	48€	26€
TOURAINE CHENONCEAUX AOC Domaine de la Rochette <i>Foot treading for this original wine. Grapes in the mouth to bite into</i>	35€	
SAUMUR CHAMPIGNY AOP Domaine du Bourg Neuf vieilles vignes <i>Vines at least 15 years old. Mushroom aroma going on the leather</i>	40€	
♥ MENETOU SALON AOC Domaine de Loye <i>Fruity on the nose and palate, notes of blueberry and cherry. Very light and discreet tannins</i>	40€	

### Alsace

AB PINOT NOIR AOC Tradition Fernand Engel <i>Clear color, light and fruity wine</i>	60€	
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### South west

CÔTE DU ROUSSILLON AOP Pur sang Château de Corneilla <i>Find a land of sun and scrubland</i>	35€	
CÔTE DU ROUSSILLON AOP La Canaille Jonquères d'Oriola <i>Leather, plum: a wine present in the mouth</i>	35€	

Net price, sevice included.

Alcohol abuse is dangerous for your health, consume in moderation.



## Aperitif & Alcohol

	cl	€
Aberlour 10 yo	4	7€
Aberlour 12 yo	4	9€
Bellevoye Finition Grand Cru	4	8€
Bellevoye Finition Sauterne	4	8€
Bellevoye Edition Tourbé	4	9€
Pommeau Vergers de la Morinière	6	5€
Martini White or Red	6	6€
Havana Anejo Especial	4	8€
Havana Club 3 yo	4	7€
Tequila Jimador	4	7€
Vodka Absolut	4	7€
Gin	4	8€
Ricard	2	5€
Suze	4	5€
Campari	4	5€
Muscat Rivesaltes	8	5€
Porto Rouge	8	5€
Banyuls Gd Cru 2008 Dom. Baillaury	8	7€
Kir	12	7€
Kir Normand (cider)	12	6€
Kir Royal*	12	12€
Glass of champagne Mailly	10	12€
Glass of champagne Rosé Mailly	10	13€

\*blackcurrant, peach, chesnut, strawberry



## Beer & Cider

	cl	€
Blond (Draft)	25	4€
1664 (Bottle)	25	4€
Barbar (Belgium)	33	6€
Local Beer La Quart'Ouche	25	6€
<i>White, Blond IPA, Amber, Red berries</i>		
Panaché	25	4€
Cider Vergers de la Morinière	12	4€
Cider Vergers de la Morinière	75	12€



## Digestive & Liqueur

	cl	€
Calvados Père Tranquille VSOP	4	8€
Calvados Rollon Hors d'Age	4	10€
Armagnac Château Laubade XO	4	13€
Cognac Planat Bio VSOP	4	11€
Get 27	4	6€
Get 31	4	8€
Banyuls Gd Cru 2008 Dom. Baillaury	8	7€
Nuage (calva cream) 18°	4	6,5€
Chocolate with calvados 19°	4	7€
Fruit liquor with calvados	4	6,5€
<i>Apple, pear, blackcurrant...</i>		
Eau de Vie	4	8€
<i>Plum, Raspberry, Pear</i>		



## Cocktail

	cl	€
Cocktail Le Moulin	20	11€
Mojito	20	11€
Spritz	20	10€
Americano	12	9€
Cocktail of the month	-	-



## Alcohol free cocktail

	cl	€
Virgin Mojito	20	10€
Cheyenne Agrum'	18	10€
Fruit cocktail	20	8€
Cocktail of the month	-	-



## Cold drink

	cl	€
Organic fruit juices "Jus de Rêve"	25	6€
<i>Grapefruit, Tomato, Orange, Grape, ACE, Apricot</i>		
Organic Apple juice "Ferme des Rocs"	25	6€
Coke, Diet Coke	33	4,5€
Orangina, Lemonade	25	4,5€
Schweppes Tonic/Agrum'	25	4,5€
Fuze Tea Peach	25	4€
Perrier	33	4€
1/2 Vittel	50	4€
Vittel	100	6€
1/2 San Pellegrino	50	4€
San Pellegrino	100	6€
Châteldon	75	7€
Fruit syrup & water*	25	3€
Extra syrup	2	0,5€
<i>*mint, lemon, cherry, grenadine, strawberry, violet</i>		
Homemade iced tea	-	5€
Iced coffee	-	4,5€
Iced latté	-	4,5€



## Hot drink

	€
Coffee Ristretto	2€
Espresso, Espresso Decaf	2,5€
Noisette	2,8€
Americano, Decaf	3€
Café crème	4€
Cappucino	4,5€
Hot chocolate	4,5€
Tea and herbal tea (your choice)	3,5€

Net prices, service included.

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DRINK LIST

