

Tea Room Kusmi Tea Paris®

Kusmi Tea Paris

4,00

Extra Milk 0,20

Blue Détox

Green Tea, Mate & Pineapple

BB Détox

Green Tea, Mate & Grapefruit

Be Cool

Mix of Plants, Peppermint, Verbena & Liquorice

Verveine Menthe poivrée

Quatre Fruits Rouges

Black Cherry, Strawberry, Raspberry & Red Currant Tea

Feel Zen

Plant Mix & Apple Flavor Orange/Caramel

English Breakfast

Black teas of Ceylon & Assam

Green Mint Tea

China Green Mint Tea

Green Tea

Chinese Green Tea

Earl Grey

Black Tea with Bergamot

Vanilla Rooibos

Infusion to taste of Vanilla

Boost

Flavored Blend of Mate, Green Tea & Spices



Artisanal Ice Cream

2 Scoops 6,00

3 Scoops 8,00

Ice Cream : Salted Caramel, Chocolate, Vanilla, Coffee, Pistachio, Coconut, Praliné, Mint Chocolate, Nougat, Sablés d'Asnelles

Sorbet : Apple, Strawberry, Passion Fruit, Blackcurrant, Lemon

Extra Whipped Cream 1.00



HOT DRINKS



EXPRESSO	2,10
RISTRETTO	2,10
DECAF' COFFEE	2,30
LONG COFFEE	2,20
DOUBLE EXPRESSO	4,00
HAZELNUT COFFEE	2,20
WHITE COFFEE	2,40
HOT CHOCOLATE	3,60
EXTRA MILK	0,20

GOURMET COFFEE of Le Moulin 8,50

Coffee, 3 mini pancakes (Salted Butter Caramel, Chocolate and Sugar) & 1 scoop of Vanilla Ice Cream (Tea + 1,50)

AFFOGATO 5,00

Vanilla Ice Cream & Espresso

CAFÉ CALVA 6,00

Espresso and 2cl of Calvados

NORMAN' COFFEE 10,00

(Irish Coffee with Calvados !)



La Carte du Moulin



RESTAURANT / CRÊPERIE

Starters

Pesto Tomatoes and Buratta 10.00

Smoked Salmon 15.00

Norman Salmon from our local "Saumonier de Bayeux"

Duck Liver Foie Gras 18.00

Home made and Pommeau Infused

The Norman Trio of Cheeses 10.00

Scallop Fritters 16.00

With a Wasabi Mayonnaise

Salads

Cesar Salad 16.50

Salad, Chicken, Tomatoes, Organic Boiled Egg, Grana Padano, Croutons & Cesar Sauce

Veggie Salad 16.50

Salad, Grilled Halloumi, Falafels, Tomatoes, Sunflower Seeds, Egg & Balsamic Dressing Sauce

Pastas

Pennes Carbonara 16.00

Bacon, Sour Cream, Onions, Parmigiano & Egg

Pennes Paysannes 17.50

Chicken Filet, Sour Cream, Onions, Bacon, Mushrooms and Egg

Pennes and GAMBAS 22.00

Grilled Gambas, Pennes and Pesto

Main Courses

Beef Rib Eye Steak 300Gr 24.00

French Beef Meat, Camembert or Blue Cheese Sauce, Home made French Fries or Green Beans

Beef Sirloin Steak 30Gr 22.00

French Beef Meat, Camembert or Blue Cheese Sauce, Home made French Fries or Green Beans

Chicken Filet "à la Normande" 18.50

Creamy Norman Sauce with Mushrooms and Rice

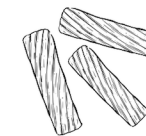
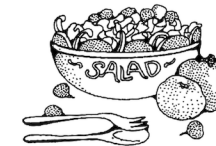
Grilled John Dory Filet 23.00

Sorrel Sauce, Rice and Green Beans

Fish & Chips 18.00

Fresh Fish From Port en Bessin

Tartare Sauce and Homemade French Fries



KIDS MENU (- 10 years old)11.00

Homemade Chicken Nuggets + Fries

OR

Cheeseburger by Moulin + Fries

OR

1 Galette Ham & Cheese

+

1 Scoop of Ice cream

OR

1 Pancake

(Chocolate / Nutella® / Butter & Sugar / Homemade Salted Butter Caramel)

Our Team can help you about allergic ingredients in our food

Norman Buckwheat Galette

COMPLÈTE Emmental, Organic Egg & Ham	10,00	FROM'TON Camembert, Livarot, Pont L'Evêque, Chicken & Cider Cooked Onions	16,10
FERMIÈRE Emmental, Vegetables Tagliatelles, Goat Cheese, Dry Tomatoes, Organic Egg & Pesto Sauce	13,90	NESMOND Emmental, Goat Cheese, Bacon, Honey, Potatoes, Organic Egg & Cider Cooked Onions	15,50
FORESTIÈRE Emmental, Mushrooms, Bacon, Minced Beef, Cider Sauce & Cider Cooked Onions	15,00	BESSINOISE Emmental, Organic Egg, Chicken, Camembert, Bacon & Cider Cooked Onions	16,20
SEGUIN Emmental, Organic Egg, Goat Cheese, Hot Chorizo & Cider Cooked Onions	13,80	KIPIK Emmental, Organic Egg, Chicken, Hot Chorizo, Merguez, Peppers, Chicken & Cider Cooked Onions	17,00
VIROISE Emmental, Andouille de Vire, Cooked Apples & Camembert	14,90	BERGERE Emmental, White Ham, Walnuts, Honey & Goat Cheese	14,00
MORTAGNE Emmental, Black Pudding, Cider Cooked Onions, Cooked Apples & Mustard Creamy Sauce	14,90	NORDIQUE Emmental, Smoked Salmon, Leeks Fondue, Lemon Foam & Cheeve	16,50
SATAY Emmental, Vegetables Tagliatelles, Prawns, Satay Sauce, Coriander, Sésame Seeds & Peanuts	15,60	MOULIN Emmental, Auvergne Blue Cheese, Smoked Pork Filet, and Walnuts	15,80
BURRATA Emmental, Burrata, Tomatoes Tartare, Home made Pesto, Sunflower Seeds, Summer Truffle White Ham & Parmesan	16,80		

Burger Style Galette

NORMAND Cheddar, Ground Beef, Camembert, Andouille de Vire, Apple, Cider Cooked Onions and Home Made French Fries and Salad	18,00	CÉSAR Cheddar, Crispy Chicken, Cesar Sauce, Bacon Tomatoes and Home Made French Fries and Salad	18,00
VÉGÉTARIEN Veggie Steak, Guacamole, Dry Tomatoes, Egg, Rösti and Home Made French Fries and Salad	18,00	BRITISH Cheddar, Ground Beef, Bacon, Burger Sauce, Cider Cooked Onions and Home Made French Fries and Salad	18,00
IBERICO Cheddar, Ground Beef, Hot Chorizo, Peppers, Rösti, Home Made French Fries and Salad	18,00		

Homemade Fries 5,00 Green Salad 3,00



Pancakes

Salted Butter and Sugar	3,70	Banana and Nutella®	6,80
Nocciolata® <i>Organic Hazelnut Cream without Palm Oil</i>	4,80	Kinder Bueno® <i>Milk Jam, Kinder Bueno, Hazelnut Ice Cream and Chunks, Whipped Cream</i>	8,00
Mapple Syrup	4,00	Lili <i>Home Made Lemon Custard, Strawberry Sorbet, Meringue & Whipped Cream</i>	7,70
Chestnut Cream	4,00	Notre Dame <i>Cooked Apples, Grilled Almond, Home Made Salted Caramel & Whipped Cream</i>	7,20
Home Made Chocolate	4,50	Noa <i>Home Made Peanut Cream, Chocolate Chunks, Home Made Salted Caramel, Isigny Ice Cream & Whipped Cream</i>	7,80
Home Made Milk Jam	4,60	Mathis <i>Home Made Pistachio Cream, Meringue, Pistachio Ice Cream & Whipped Cream</i>	8,00
Charly <i>Strawberries Meringue & Red Fruits Sauce</i>	7,50	Spéculoos <i>Home Made Speculoos Cream, Speculoos Chunks, Vanilla Ice Cream & Whipped Cream</i>	7,50
Nutella®	5,00		
Salted Caramel	5,20		
Bajocasse <i>Cooked Apples, Brown Sugar & Calvados</i>	9,50		
Baptou <i>Coconut Cream, Chocolate Chunks, Homemade Chocolate and Grated Coconut</i>	6,50		

Sundaes

CAMILLE Butter Salted Caramel Ice Cream, Almonds, Homemade Salted Butter Caramel & Whipped Cream	8,50	COLONEL <i>Lemon Sorbet & Vodka</i>	8,00
DAME BLANCHE Vanilla Ice Cream, Homemade Chocolate & Whipped Cream	8,50	CRÉOLE <i>Passion Fruit Sorbet, Coconut and Vanilla Ice Cream, Banana Fruit & Whipped Cream</i>	8,50
NORMANDE Apple Sorbet & Calvados	8,50	POLLUX <i>Vanilla and Nougat Ice Cream, Toblerone®, Home Made Salted Caramel & Whipped Cream</i>	8,80
CHOCOLATE or COFFEE LIEGEOIS	8,50		

Homemade Desserts

Crème brulée With Madagascar Vanilla	8,00	Chocolate Profiteroles	10,50
Strawberries Pavlova Strawberries, Red Fruits Sauce, Home made Meringue and Whipped Cream	9,00	Panna Cotta with Salted Caramel or Red Fruits Sauce	7,00