

Tea Room Kusmi Tea Paris

Artisanal Ice Cream

2 Scoops.....6,00 3 Scoops.....7,50

Crèmes Glacées : Salted Caramel, Chocolate, Vanilla, Coffee, Pistachio,
Coconut, Praliné, Mint - chocolate, Nougat, Sablé d'Asnelles.

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



Kusmi Tea Paris.....3,80

Milk supplement.....0,20

Blue Détox

Green Tea, Mate and Pineapple

BB Détox

Green Tea, Mate and Grapefruit

Be Cool

Mix of Plants, Peppermint, Verbena and Liquorice

Verveine Menthe poivrée

Quatre Fruits Rouges

Black Cherry, Strawberry, Raspberry and Red Currant Tea

Feel Zen

Plant Mix and Apple Flavor

Orange - Caramel

English Breakfast

Black teas of Ceylon and Assam

Thé Vert à la Menthe

China Green Mint Tea

Thé Vert Sencha

Japanese Toasted Green Tea

Earl Grey

Black Tea with Bergamot

Rooibos Vanille

Infusion to taste of Vanilla

Boost

Flavored Blend of Mate, Green Tea and
spices

HOT DRINKS

EXPRESSO.....2,10

RISTRETTO.....2,20

DECAFFEINATED.....2,10

LONG COFFEE.....2,20

DOUBLE EXPRESSO.....3,90

HAZELNUT COFFEE.....2,20

COFFEE W/ MILK.....2,60

HOT CHOCOLAT.....3,60

TEA.....3,80

EXTRA MILK.....0,20

Café Gourmand du Moulin.....8,50

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

Affogato.....5,00

Vanilla Ice Cream and Espresso

Café Calva.....6,00

Espresso and 2cl of Calvados

Norman' Coffee.....10,00

(Irish Coffee of Calvados!)

LA CARTE du Moulin



RESTAURANT / CRÊPERIE

Starters

ROASTED CAMEMBERT12,00

and Charcuterie

ONION SOUP.....10,00

Home Made with Real Onions !

SMOKED SALMON15,00

French Salmon Smoked in Bayeux

ORGANIC BOILED EGGS7,50

with Summer Truffle Mayonnaise

TRIO OF NORMAN CHEESES.....10,00

LOCAL OYSTERS N3.....X6 : 14,00 X12 : 24,00

SCALLOP FRITTERS.....16,00

Served with a Wasabi Mayonnaise

Salads

CAESAR SALAD.....16,50

Salad, Chicken, Tomatoes, Organic Boiled
Eggs, Grana Padano, Croutons and Caesar
Saucer

NORMAN SALAD.....16,50

Salad, Andouille, Apples, Camembert Toast,
Bacon, Seeds, Egg and Balsamic Dressing

ROYAL SALAD.....22,00

Salad, Scallop Fritters, Shrimps, Grilled Bacon,
Vegetable Tagliatelles, Peanuts and Mango
Vinegar

Main Courses

SIRLOIN STEAK 300Gr*.....23,00

French beef Camembert sauce
or Pepper, Home Fries or Pan-fried Vegetables
(* Weight before cooking)

PORK FILET "MIGNON"18,00

Forest Cider Sauce, Home made Fries

SCALLOPS and BACON SKEWER.....23,00

Mushrooms Risotto and Chorizo Cream

FISH and CHIPS.....18,00

Fresh Local Fish and Tartare Sauce



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)

Normand buckwheat Galette

COMPLÈTE10,00 Emmental, Organic Egg and White Ham	NORMANDE14,90 Camembert, Livarot, Pont L'Evêque, Chicken Chops and Cider Cooked Onions
FERMIÈRE13.90 Emmental, Vegetable tagliatelles, Goat, Egg, Sesame Seeds and Tomatoes	NESMOND15,00 Emmental, Goat, Bacon, Onions, Honey, Egg and Potatoes
FORESTIERE15,00 Emmental, mushrooms, Cider Cooked Onions, Minced Beef and Cider Sauce	BESSINOISE15,80 Emmental, Egg, Cider cooked Onions, Bacon, Chicken and Raw Milk Camembert
SEGUIN13,50 Emmental, Egg, Goat Cheese, Artisanal Hot Chorizo and Cider Cooked Onions	PORTAISE22,00 Emmental, scallops, Squids and curry leak fondue
VIROISE14,90 Emmental, Andouille de Vire, Cooked Apples and Raw Milk Camembert	ARAVIS16,50 Emmental, Bacon, Ham, Cream, Potatoes, Cider cooked Onions and Reblochon
MORTAGNE14,90 Emmental, Cooked Onions, Black Pudding, Cooked Apples and Mustard Cream	ROCAMADOUR16,70 Emmental, Duck Confit, Rocamadour, Potatoes and Fig Confit
SATAY14,40 Vegetable Tagliatelles, Shrimp, Satay Sauce, Cacahuetes, Sesam Seeds and Coriander	TERIYAKI16,00 Teriyaki chicken, Vegetable Tagliatelles, Coriander, Sesame Seeds and peanuts
MONTBELIARDE15,90 Emmental, Montbéliard sausage, Garlic Cancoillotte, Steamed potatoes, Candied onions	MOULIN16,80 Emmental, Blue Cheese, Smoked Dry Pork Lomo, Pears and Walnuts

Burger Style Galette	
NORMAND18,00 Cheddar, Norman Beef Steak, Camembert, Apples, Onions, Andouille de Vire, Homemade Fries and Salad	CESAR18,00 Cheddar, Crispy Chicken, Grilled Bacon, Caesar Sauce, Tomatoes, Homemade Fries and Salad
BURGER VEGETARIEN18,00 Egg, Cheddar, Veggie Steak, Guacamole, Candied Tomatoes, Homemade Fries and Salad	BRITISH17,00 Cheddar, Norman Beef Steak, Grilled Bacon, Pickles, Onions, Burger Sauce, Homemade Fries and Salad
SAVOYARD18,50 Emmental, Norman beef steak, Reblochon, Dry ham, Onions, Potato Rosti, Homemade fries and Salad	

Homemades fries.....5,00

Green salad.....3,00

PANCAKES	
Butter-Sugar3,70	Banana and Nutella6,80
Nocciolata4,80 Organic & without oil palm	Kinder Bueno7,80 Milk jam, Kinder Bueno, Ice cream and hazelnut chips, Whipped Cream
Mapple Syrup4,00	Lili7,50 Home made lemon cream, strawberry and meringue sorbet, Whipped Cream
Chestnut cream4,00	Notre Dame7,20 Apples, Home-made Salted Butter Caramel and Almonds, Whipped Cream
Homemade Chocolate4,50	Noa7,50 Home Peanut Cream, Chocolate Chips, Home Salted Butter Caramel and Isigny cream ice cream, Whipped Cream
Milk Jam4,60	Mathis7,70 Home Pistachio Cream, Home Meringue and pistachio ice cream, Whipped Cream
Jam4,80 (Strawberry, Apricot or Rhubarb)	Speculoos7,40 Homemade Speculoos Cream, Speculoos Splinters,Vanilla Ice Cream, Whipped Cream
Nutella®5,00	
Salted Butter Caramel5,20	
Alizée7,50 Homemade Salted Butter Caramel, Almonds and Vanilla Ice Cream	
Antillaise8,50 Roasted Banana, Brown Sugar, Homemade Chocolate and Shredded Coconut	

Sundaes	
Camille8,50 Butter-salted caramel ice cream, Almonds and House Salted Butter Caramel and Whipped Cream	Colonel8,00 Lemon sorbet and Vodka
Dame Blanche8,50 Vanilla Ice and Homemade Chocolate and Whipped Cream	Pollux8,50 Vanilla and Nougat ice cream, Toblerone®, Salted Butter Caramel and Whipped cream
Normande8,50 Apple sorbet and Calvados	After Eight8,80 Mint Ice Cream - Chocolate, Get 27 and Homemade Chocolate
Chocolat or Café Liégeois8,50	Poire Belle Hélène8,80

Homemade Desserts	
Vanilla Creme Brulee7,00	Homemade Profiteroles10,50
Half-baked chocolate8,50 And Isigny Ice cream	Brioche Perdue9,50 Caramel & Asnelles Shortbread Ice Cream

