Tea Room
Kusmi Tea Paris®

Kusmi Tea Paris® 3,80

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

Extra Milk 0,20

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

Ferme de la Haizerie Glaces de la Ferme

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 CHOCOLAT 3,60
TEA 3,80
EXTRA MILK 0,20

GOURMET COFEE from 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 & Expresso

CAFÉ CALVA 6,00
Expresso and 2cl of Calvados

NORMAN' COFFEE 10,00
(Irish Coffee with Calvados !)

LE MOULIN DE LA GALETTE

La Carte du Moulin

RESTAURANT / CRÊPERIE

Starters

ROASTED CAMEMBERT 13,00
With Charcuterie
ONION SOUP 10,00
Homemade with Real Onions !
SMOKED SALMON 15,00
Norman Salmon Smoked in Bayeux
HOMEMADE DUCK FOIE GRAS 17,00
Pommeau Infused
TRIO OF NORMAN CHEESES 10,00
SCALLOP FRITTERS 16,00
Served 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

Carbonara 16.00
Penne Pasta, Sour Cream, Onions, Bacon, Parmigianno & Egg Yolk

Paysanne 17.50
Penne Pasta, Sour Cream, Chicken Filet, Mushrooms, Bacon, Onions & Egg Yolk

Pesto & Shrimps 16.00
Penne Pasta with a homemade Pesto and Spicy Marinated Shrimps

Main Courses

Rib Steak 300Gr 23.50
French Beef & Camembert or Blue Cheese sauce
Homemade Fries or Green Beans

Sirloin Steak 300 Gr 24.00
French Beef & Camembert or Blue Cheese sauce, Homemade Fries or Green Beans

Pork "Filet Mignon".....19.50
Forester Cider Sauce, Homemade Fries

Scallops & Bacon Skewer.....24.00
Mushrooms Risotto & Chorizo Cream

Grilled John Dory Filet.....23.00
Sorell Cream and Mushrooms Risotto

Fish & Chips.....18.00
Fresh Local Fish & 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)

The allergens list is available on request to the staff

Normand buckwheat Galette

COMPLETE 10,00
Emmental, Organic Egg & White Ham

FERMIERE 13.90
Emmental, Vegetable Tagliatelle, Goat Cheese, Egg, Sesame Seeds & Tomatoes

FORESTIERE 15,00
Emmental, Mushrooms, Cider Cooked Onions, Minced Beef & Cider Sauce

SEGUIN 13,80
Emmental, Egg, Goat Cheese, Artisanal Hot Chorizo & Cider Cooked Onions

VIROISE 14,90
Emmental, Andouille de Vire, Cooked Apples & Raw Milk Camembert

MORTAGNE 14,90
Emmental, Cider Cooked Onions, Black Pudding, Cooked Apples & Mustard Cream

SATAY 15,60
Vegetable Tagliatelle, Shrimps, Satay Sauce, Cacahuetes, Sesam Seeds & Coriander

BURRATA 16,80
Emmental, Burrata, Pesto, Truffle White Ham, Tomato Tartar, Seeds & Parmesan Cheese

NORMANDE 16,10
Camembert, Livarot, Pont L'Evêque, Minced Chicken & Cider Cooked Onions

NESMOND 15,50
Emmental, Goat Cheese, Bacon, Cider Cooked Onions, Honey, Organic Egg & Potatoes

BESSINOISE 16,20
Emmental, Egg, Cider cooked Onions, Bacon, Chicken and Raw Milk Camembert

PORTAISE 22,00
Emmental, Scallops, Squids and Curry Leak Fondue

ARAVIS 16,50
Emmental, Bacon, Ham, Cream, Potatoes, Cider Cooked Onions & Reblochon

ROCAMADOUR 16,90
Emmental, Duck Confit, Rocamadour Goat Cheese, Potatoes & Fig Confit

TERIYAKI 16,50
Teriyaki Chicken, Vegetable Tagliatelle, Coriander, Sesame Seeds & Peanuts

MOULIN 15,80
Emmental, Blue Cheese, Smoked Dry Pork Lomo, Pears & Walnuts

Burger Style Galette

NORMAND 18,00
Cheddar, Beef Steak, Camembert, Cooked Apples, Cider Cooked Onions, Andouille de Vire, Homemade Fries & Salad

VEGETARIAN 18,00
Egg, Cheddar, Veggie Steak, Guacamole, Dried Tomatoes, Homemade Fries & Salad

SAVOYARD 18,50
Emmental, Beef Steak, Reblochon, Bresaola, Cider Cooked Onions, Rösti Potato, Homemade Fries & Salad

CESAR 18,00
Cheddar, Crispy Chicken, Grilled Bacon, Cesar Sauce, Tomatoes, Homemade Fries & Salad

BRITISH 18,00
Cheddar, Beef Steak, Grilled Bacon, Pickles, Cider Cooked Onions, Burger Sauce, Homemade Fries & Salad

DUCK'DELUXE 23,00
Tomme d'Isigny Cheese, Duck Confit, Rösti Potato, Figs Confit, Cider Cooked Onions, Pan-Fried Duck Foie Gras, Homemade Fries & Salad

Homemade Fries .....5,00 **Green Salad** 3,00

Ferme de la Haizerie Glaces de la Ferme

Pancakes

Extra Whipped Cream 1,00
Extra Ice Cream Scoop 2,00

Butter & Sugar 3,70

Nocciolata® 4,80
Organic & without Oil Palm

Mapple Syrup 4,00

Chestnut Cream 4,00

Homemade Chocolate 4,50

Homemade Milk Jam 4,60

Jam 4,80
(Strawberry, Apricot or Rhubard)

Nutella® 5,00

Homemade Salted Butter Caramel 5,20

Alizée 7,50
Homemade Salted Butter Caramel, Almonds & Vanilla Ice Cream

Antillaise 8,50
Roasted Banana, Brown Sugar, Homemade Chocolate & Shredded Coconut

Banana & Nutella® 6,80

Kinder Bueno® 8,00
Homemade Milk jam, Kinder Bueno®, Ice cream + Hazelnut Chips & Whipped Cream

Lili 7,70
Homemade Lemon Cream, Strawberry Sorbet & Homemade Meringue & Whipped Cream

Notre Dame 7,20
Cooked Apples, Homemade Salted Butter Caramel, Almonds & Whipped Cream

Noa 7,80
Homemade Peanut Cream, Chocolate Chunks, Homemade Salted Butter Caramel, Isigny Ice Cream & Whipped Cream

Mathis 8,00
Homemade Pistachio Cream, Homemade Meringue, Pistachio Ice Cream & Whipped Cream

Speculoos 7,50
Homemade Speculoos Cream, Speculoos Splinters, Vanilla Ice Cream & Whipped Cream

Sundaes

CAMILLE 8,50
Butter Salted Caramel Ice Cream, Almonds, Homemade Salted Butter Caramel & Whipped Cream

DAME BLANCHE 8,50
Vanilla Ice Cream, Homemade Chocolate & Whipped Cream

NORMANDE 8,50
Apple Sorbet & Calvados

CHOCOLATE or COFFEE LIEGEOIS 8,50

COLONEL 8,00
Lemon Sorbet & Vodka

POLLUX 8,80
Vanilla + Nougat Ice Cream, Toblerone®, Homemade Salted Butter Caramel & Whipped cream

CREOLE 8,50
3 Scoops ; Passion + Coconut + Vanilla, Banana Fruit & Whipped Cream

POIRE BELLE HELENE 8,80

Homemade Desserts

Madagascar Vanilla Creme Brulee 7,00

Norman Tiramisu 7,00

Profiteroles 10,50

Brioche Perdue 9,50
Homemade Salted Butter Caramel & Asnelles Shortbread Ice Cream