

## We present to you our in-store DISPLAYS

As we make it all fresh daily, selection might change to surprise you

### LES SANDWICHES \$8-\$12



#### LES PARISIENS

Cold Sandwiches in our own Baguette Tradition  
Ham and Cheese, Ham and Butter, Pâté, Saucisson Cornichons  
Chicken Pesto, Veggies, Bayonnais, Brie and Walnut

#### LE NIÇOIS

Shredded Tuna with Housemade Mayo, shallot and chive, in a soft housemade bread with Kalamata olive, red onion, tomato, cucumber, Butter lettuce and hard boiled egg

#### LES PARIGOTS

Hot Sandwiches in our own Artisan Bread  
Ham and Cheese (Housemade ham, whole grain mustard, caramelized onion, emmental cheese)  
Moulin (Chicken Pesto, Heirloom tomato, smoked Mozzarella)  
Veggies (Whole grain mustard, eggplant, zucchini, red bell pepper, tomato, sheep cheese)

### LE TRAITEUR

FOR HERE or to TAKE HOME \$11/lb

#### LES SALADES

Carrot, Celery Root, Beet, Lentil, Quinoa, Greek Fruit, Tomato and Mozzarella

#### LES PLATS CHAUDS

Variety of French Hot Dishes  
Wonderful Sides Such as Mash, Gratin, Ratatouille...

DON'T FORGET TO TAKE HOME..... \$16

French Rôtisserie Chicken (11:30 am to Close Everyday)

### CHARCUTIER- FROMAGER



Selection of Cheeses, Pâté & Charcuterie  
We are French Caterers for all Occasions



### BOULANGERIE - PÂTISSERIE

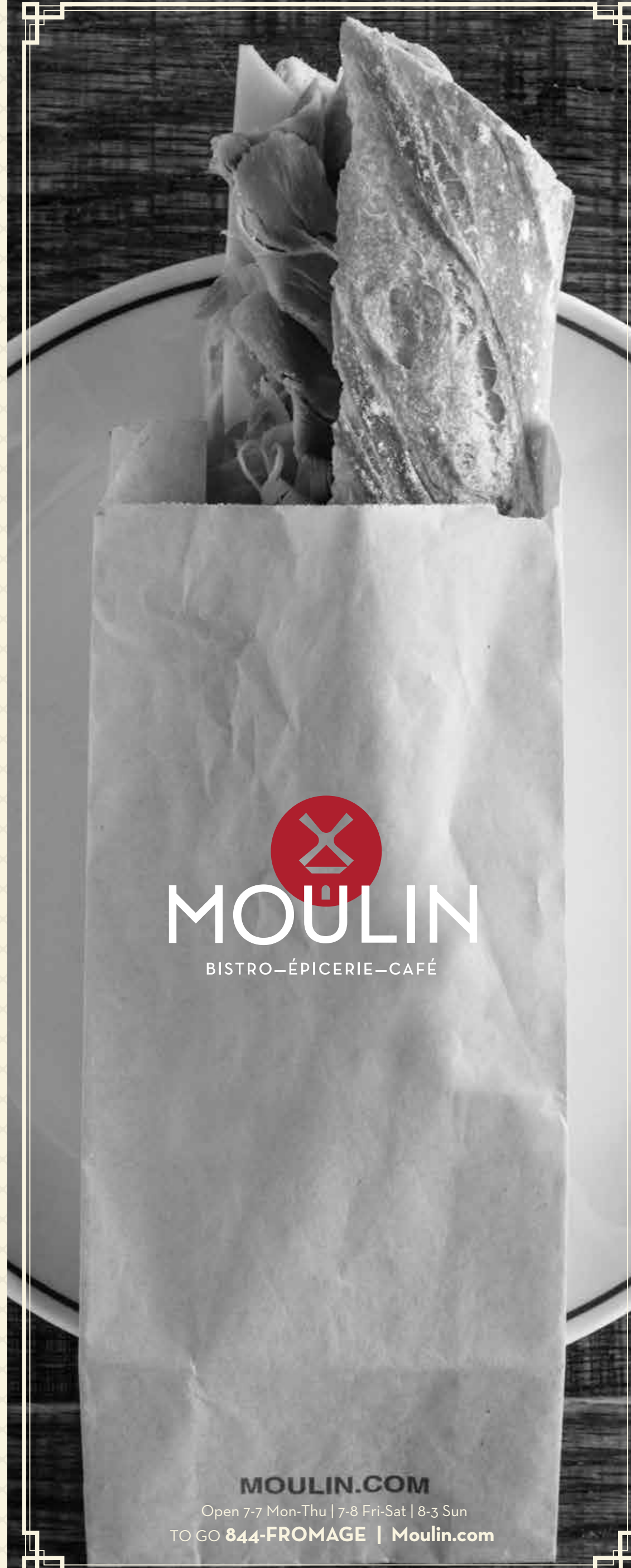
Baguette 3	Artisan Bread 5	Mini Bread Loaf 1.5
Croissant 3	Almond Croissant 4.5	Chocolat Croissant 4
Brioche 4	Pain aux Raisins 4	Apple Turnover 4
Palmier 4	Congolais 3	Flan Parisien 4
All Minis, cookies 1.5	Madeleine et Canelé 1.5	6 Chouquettes 3
Mille-Feuille 5	Tropeziennne Slice 6 / Whole 35	Raspberry Mille-Feuille 6
Paris-Brest 6	Saint-Honoré 7	Choco/Raspberry Verrine 6
Éclairs au Chocolat, Café 5	Choco/Raspberry Tarte 6	Seasonal Fruit Tarte 6
Raspberry Dôme 6	8 Assorted Macarons 16	Chocolat Cake 6"/10" 30/45
Tarte Citron Meringue 6	Chocolat Cake 6"/10" 30/45	Lemon Meringue Tarte 6"/8"/10" 26/32/36
12 Assorted Mignardises 25	Tartes - Apricot, Apple, Pear, Almond, Cherry Individual 5 Large 6"/8"/10" 24/28/32	
Large Mille-Feuille Square 10" 48		
Saint-Honoré - Paris-Brest 8"/10" 38-45		
Berries Tarte 6"/8"/10" 28/36/42		

More pastries available depending on season

Please visit our DOWNTOWN LAGUNA BEACH location at 248 Forest Avenue

Contact us for your catering needs, special events & any private events request.  
1000 N. Bristol St., Newport Beach, CA

844-FROMAGE | Moulin.com | info@Moulin.com | @Moulin



  
**MOULIN**  
BISTRO-ÉPICERIE-CAFÉ

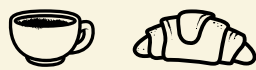
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Open 7-7 Mon-Thu | 7-8 Fri-Sat | 8-3 Sun

TO GO 844-FROMAGE | Moulin.com

7am-11am/Weekend all day

## LE PETIT DÉJEUNER



<b>Les Tartines</b> Half a fresh baguette, open faced (toasted or plain) w/ butter & jam	6
<b>Le Pain Perdu</b> French toast with orange butter & fruits	9
<b>Le Granola</b> Yogurt or milk, fruits, honey	9
<b>La Salade de Fruits</b> Large bowl of seasonal fresh fruits	7
<b>Les Eggs Bénédicté</b> Plain, housemade ham or smoked salmon. <i>Served with mixed greens</i>	10/11/12
<b>Le Croissantwich (w/ Cheese)</b> Eggs with housemade ham or bacon inside a croissant. <i>Served with mixed greens</i>	10/11

All day

## LES OMELETTES

All Omelettes served with mixed greens and housemade bread  
Substitute fruit +1. Add emmental cheese +1. Egg Whites +1

<b>L'Omelette Nature</b> Just eggs & fresh herbs	9
<b>L'Omelette Végétarienne</b> Mini ratatouille (eggplant, zucchini, bell peppers, onions)	11
<b>L'Omelette Paysanne</b> Onions, bacon or housemade ham & potatoes	12
<b>L'Omelette Moulin</b> Pesto chicken & mushrooms	12

## LES POPULAIRES

All are served with mixed greens. Substitute fruit +1

<b>Le Croque Monsieur</b> The classic grilled housemade ham & cheese sandwich	10
<b>Le Croque Madame</b> Croque Monsieur with a sunny side up egg on top	11
<b>La Quiche Lorraine</b> Housemade ham and emmental cheese quiche with mixed greens	10
<b>Crêpe Complète</b> Housemade ham, béchamel, emmental cheese and sunny side up egg on top	10

## POUR LES MÔMES

For the brats!

<b>French Grilled Cheese + Fruits Salad + Fresh OJ</b> w/Housemade ham +\$2.00	10
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## LES CRÊPES

Add fruits to any crêpe +\$1.50

<b>Crêpe Citron Sucre</b> Sugar and lemon	6
<b>Crêpe Strawberry Jam</b> Strawberry jam and powdered sugar	6
<b>Crêpe Apricot Jam</b> Apricot jam and powdered sugar	6
<b>Crêpe Nutella</b> Nutella spread and powdered sugar	6

## BOISSONS

### Les COLD Drinks

Evian, Perrier, Orangina, Lemonades, Badoit	3
Large Evian, Perrier, Lemonades, Badoit	5
Exquisite fresh fruit juices by Alain Milliat	4.5/12
Fresh squeezed OJ the French way S/L	4.5/6

### Les HOT Drinks

Café	2.5
Café au Lait	4
Espresso/Macchiato	2.5/2.75
Cappuccino	4
Americano	3.5
Chocolat Chaud/Mocha	4
Thé	3.5

No changes or substitutions. Contact us for your catering needs.

## DINNER at MOULIN

TUESDAY • CHEF'S DINNER • 7 or 7:30 pm

Appetizer + Main Dish + Dessert 29

THURSDAY • ENTRECÔTE FRITES • 6:30-8 pm

Mixed Greens + Steak + Unlimited Frites 29

Limited seating; Reservation recommended

11am - 7pm

## LES SALADES

<b>La Salade Chèvre Chaud</b> Mixed greens with warm goat cheese over housemade toasted bread, cherry tomato, red onion, candied walnut	13
<b>La Salade Frisée</b> Frisée salad, bacon & poached egg, crouton	13
<b>La Salade Niçoise</b> Butter Lettuce, tomato, olive, hard boiled egg, tuna, anchovies, green beans, radish, bell pepper, onion, potato, cucumber	14
<b>La Salade Moulin</b> Romaine, roasted pesto chicken, pine nut, crouton, parmesan	14

## LES CLASSIQUES



<b>La Soupe à L'Oignon</b> French onion soup	9
<b>Le Brie Rôti</b> Baked Brie in skillet, caramelized Pear and toasted Baguette.	13
<b>Le Poulet Frites/Pommes Rustiques w/ Salade</b> Half roasted chicken with French fries or roasted potatoes, mixed greens	15
<b>Saumon aux Légumes</b> Seared salmon, asparagus and white wine butter sauce	15
<b>Le Plat du Jour</b> Monday to Friday - Always Fresh, Always French	15
<b>L'Assiette de Charcuterie</b> Assorted French Cold Cuts S/L	15/23
<b>L'Assiette de Fromage</b> Assorted French Cheeses S/L	15/23
<b>Plateau de Charcuterie et Fromages</b> Variety of French Cold Cuts and Cheeses	25
<b>Le Cornet de Fresh French Frites, Real French Fries!</b>	5

## VIN ET CHAMPAGNE

by the Glass

Red Malbec, Sauvignon blanc, Chardonnay, Rosé de Provence	6
Pinot Noir, Côtes du Rhône, Bordeaux	8
Saint Estèphe Red, Sancerre Blanc	10
French Bubbles & Mimosa	8

by the Bottle

<b>RED</b>	
Cahors 2016 Malbec	18
Cuvelier 2015 Bordeaux	22
Moulin de Lille Saint Estèphe 2015 Bordeaux	29
Jean Luc Maldant 2015 Pinot Noir Bourgogne	29
Chante Cigale 2014 Châteauneuf du Pape	59
Pavillon de Léoville Poyferré Saint-Julien 2013 Bordeaux	59
Château Moulin Riche Saint-Julien 2011 Bordeaux	89

WHITE

Fabrice Larochette Bourgogne Blanc 2015 Chardonnay	25
Jean-Jacques Auchere 2016 Sancerre	25
2015 Chablis	30

ROSÉ

Domaine de Beaupré de Provence	18
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BUBBLES

Bailly Crémant de Bourgogne	25
Taittinger and Laurent Perrier Champagne	49

BEER

French 1664 Kronenbourg Beer on draft (Imperial)	7
French Beer Bottles 1664 Kronenbourg	6