

bouillon

ALL DAY SERVICE 11 AM - 9 PM | 7 DAYS A WEEK

PLAT DE LA SEMAINE

ASK YOUR SERVER FOR THE SPECIAL

A bouillon was a style of restaurant - like a bistro or brasserie - that dominated Paris in the late 1800s where blue-collar workers could enjoy a hearty meal of meat served in a broth, or bouillon, at an affordable price. The service was snappy, the atmosphere was lively, and the menu was traditional. Bouillon serves classic French dishes in a casual and festive setting. When you dine at a bouillon, there are no substitutions, no reservations and no fuss.

DESSERTS

- Île Flottante** *GF, N* 8
Soft meringue floating over crème anglaise
- Baba au Rhum** 10
Rum syrup-soaked cake, diced pineapple, chantilly cream
- Dessert Fraîcheur** *GF, V* 8
Fresh seasonal fruits and sorbet
- Tarte aux Pommes** 10
Apple tart, caramel drizzle, salted caramel ice cream
- Profiteroles** *N* 10
Choux pastry puffs filled with vanilla ice cream, chocolate sauce, toasted almonds
- Gâteau Fondant au Chocolat** 10
Lava cake with vanilla ice cream

GF: Gluten free V: Vegan N: Contains nuts
Please ask your server for our options.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

APPETIZERS

- Œufs Mayonnaise** *GF* 8
Hard-boiled eggs, housemade mayonnaise, chives
- Salade Frisée aux Lardons** *GF* 12
Frisée salad greens, smoked bacon, poached egg, sherry vinaigrette
- Salade Végane** *GF, V, N* 11
Little gem salad, shaved raw vegetables, truffle vinaigrette, pine nuts
- Soupe à L'Oignon** 10
Traditional French onion soup
- Escargots** *GF, N* 12
Six escargots, garlic and butter herb sauce
- Tartine de Chèvre Chaud** *N* 12
Warm goat cheese over toasted baguette, drizzled with honey and walnuts, green salad
- Saumon Fumé** 12
Smoked salmon, chopped hard-boiled egg, crème fraîche, capers, chives, toast points
- Assiette de Charcuterie et Fromage** *GF, N* 13
selection of French cheese and charcuterie

WEEKENDS

(Until 3pm)

- Panier de Viennoiseries** *N* 10
Assortment of Croissants, the perfect start to your brunch
- Pain Perdu** 12
French toast and berries, real maple syrup
- Œufs Bénédicte** 16
Two poached eggs on toasted English muffins, Hollandaise sauce, roasted potatoes, green salad. Choice of smoked salmon, house-made ham or creamy spinach

ENTREES

- Boeuf Bourguignon** 22
Classic beef stew, wild mushrooms, pappardelle
- Coq au vin** 21
Braised chicken legs, bacon, pearl onions, carrot puree and green peas served in red wine sauce
- Tian Provençal** *GF, V* 19
Thinly sliced eggplant, zucchini, tomatoes and onion, slowly roasted with olive oil, herbes de Provence and garlic
- Filet de Daurade Pommes Vapeur** 24
Pan-seared sea bream filet, beurre blanc, capers, parsley, diced tomatoes, lemon. Served with creamy spinach, steamed potatoes
- Canard à L'Orange** *GF* 23
Duck confit, orange sauce, caramelized onions with fingerling potatoes, asparagus
- Poulet au Champagne et Moutarde** *GF* 21
Roasted Jidori chicken breast, Champagne whole grain mustard sauce, potato purée, broccolini
- Blanquette de Veau Traditionnelle** 24
Veal ragout, caramelized onions, carrots, mushrooms, rice pilaf
- Coquillettes Jambon Fromage** 12
Elbow pasta with parmesan cream and housemade ham. Perfect for kids!

LES FRITES ET...

The French Classics served with Fries...

- Le Steak au Poivre** *GF* 25
Hanger steak, fries, peppercorn sauce, green salad
- Le Steak Tartare** *GF* 23
Seasoned with capers, cornichons, onions and horseradish. Served with crostinis
- Les Moules Marinières** 23
Mussels cooked traditionally with shallots, garlic, white wine and parsley

BEVERAGES

Hot Drinks

- Thé 5
- Mocha 5
- Cappucino 5
- Café au lait 5
- Americano 5
- Chocolat Chaud 5
- Espresso 3
- Macchiato 4

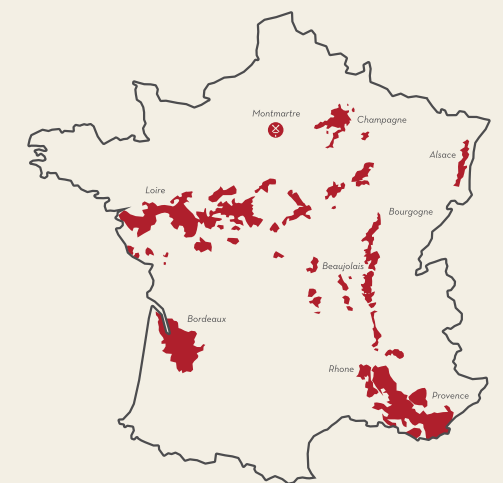
Soft Drinks

- Orangina 4
- Petit Perrier 4
- Ice-tea 4
- Large Perrier 8
- Petite Evian 4
- Large Evian 8
- Fresh squeezed OJ 7
- French Artisan Juices 7/18

Wine, Beer & Bubbles

- Wine bottle selection, ask your server
- Glass of Wine, Pick your color 8/12
- Carafe 50cl, Pick your color 19/28
- Stella Artois 9
- Glass of Bubbles 9
- Kir Royal 9
- Mimosa 8

VIGNOBLES DE FRANCE



bouillon fondé par MOULIN

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A 20% gratuity will be added to parties of eight or more