

bouillon

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

APPETIZERS

- Terrine de Campagne** *GF, N* 11
Homemade pork pâté, served with cornichons pickles
- Œufs Mayonnaise** *GF* 10
Hard-boiled eggs with homemade mayonnaise, served on celery root salad
- 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 herb butter
- Salade de Chèvre Chaud** *N* 12
Warm goat cheese on multigrain bread toast, green leaves, honey, walnut, citrus, vinaigrette
- Saumon Fumé** 12
Smoked salmon, chopped hard-boiled egg, crème fraîche, capers, chives, toast points

WEEKENDS

(Until 3pm)

- Pain Perdu** 14
French toast and fresh berries, maple syrup
- Œufs Bénédicte** 20
Two poached eggs on toasted English muffins, Hollandaise sauce, roasted potatoes, green salad. Choice of smoked salmon, homemade ham or creamy spinach
- Croissant** 5
Your choice of Croissant (plain, chocolate, almonds)

GF: Gluten free V: Vegan N: Contains nuts
No substitutions.

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

ENTREES

- Boeuf Bourguignon** 26
Classic beef stew, carrots, pearl onions, truffle celery cream, and pappardelle pasta
- Coq au Vin** 23
Braised chicken legs, bacon, pearl onions, carrot purée and green peas, served in red wine sauce
- Daurade Pommes Vapeur** 24
Pan-seared sea bream filet, beurre blanc, capers, parsley, diced tomatoes, croûtons, served with creamy spinach and steamed potatoes
- Couscous Légumes** *V* 20
Moroccan style couscous, garden vegetables, (Add merguez) +4
chick peas, golden raisins, harissa sauce
- Salade Frisée aux Lardons** 16
Frisée salad, smoked bacon, two poached eggs, croûtons, sherry vinaigrette
- Truite Amandine** *GF, N* 26
Fresh water trout, baby cabbage, Tokyo turnips, lemon-almond butter sauce and slivered toasted almonds
- Canard à L'Orange** *GF* 28
Duck confit, caramelized onions, fingerling potatoes, green vegetables
- Poulet au Champagne et Moutarde** 22
Roasted Jidori chicken breast, Champagne whole grain mustard sauce, potato purée, broccolini
- Blanquette de Veau** 24
Veal ragout, rice pilaf, carrots, mushrooms, pearl onions
- Hachis Parmentier** 22
Mashed potatoes and braised beef layered casserole, root vegetables topped with Emmental Swiss cheese

LES FRITES ET...

The French Classics served with Fries

- Le Steak au Poivre** 28
Hanger steak, fries, peppercorn sauce, green salad
- Le Steak Tartare** 23
Classic tartare seasoned with shallots, chives, sherry vinegar and mayonnaise (Add egg yolk) +2
- Le Burger Français** 20
Homemade sesame brioche bun, (Add bacon) +3
Angus beef patty, raclette cheese, tomato, caramelized onions, lettuce and Dijon aioli
- Les Moules Marinières** *GF* 23
Mussels cooked traditionally with shallots, garlic, white wine and parsley

BEVERAGES

- Hot Drinks**
Tea, Mocha, Cappucino, Café au Lait, Americano, Chocolat Chaud 5
Espresso, Macchiato 4
- Soft Drinks**
Orangina, Iced tea, Petit Perrier 4
Large Evian (Still/Sparkling) 8
Fresh squeezed OJ 7
- Wine, Beer & Bubbles**
Prestige Wine bottle selection, ask your server
French Wine by Glass/Bottle 10/36
(Pick your color)
Superior French Wine by Glass/Bottle 13/45
(Pick your color)
Laurent Perrier Champagne Bottle 79/109
(Blut/Rosé)
Bubbles, Kir Royal, Mimosa 12
Beer 9

PLAT DE LA SEMAINE

ASK YOUR SERVER FOR THE SPECIAL

DESSERTS

- Assiette de Fromages** 11
Selection of French cheeses
- Crème Caramel** *GF* 11
Vanilla custard flan covered with a light caramel sauce
- Mousse au Chocolat** *GF* 11
Chocolate mousse
- Île Flottante** *GF, N* 11
Soft meringue floating over crème anglaise
- Tarte Tatin** 11
Upside-down caramelized apple tart, vanilla ice cream
- Baba au Rhum** 11
Rum syrup soaked cake, diced pineapple, Chantilly
- Profiteroles** *N* 11
Choux pastry puffs filled with vanilla ice cream, chocolate sauce, toasted almonds
- Coupe Glacée** *GF*
Locally made gelato and sorbet
One Scoop 6 Two Scoops 8 Three Scoops 10
(Add Chantilly) +1.50
Ask your server for the available flavors
- Café Gourmand** *N* 15
Selection of three mini desserts along with your choice of hot drink

bouillon fondé par MOULIN

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A 20% gratuity will be added to parties of eight or more (One check) - Cake slicing fee \$5/guest.