

# bouillon

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

**Corbeille de Pain et Beurre Français** 5  
Bread basket with French butter

## APPETIZERS

**Terrine de Campagne** GF 12

Homemade duck & pork pâté, served with cornichons pickles

**Œufs Mayonnaise** GF 10

Hard-boiled eggs with homemade mayonnaise, served on lettuce

**Salade Végane** GF, DF, V, N 12

Little gem salad, shaved raw vegetables, truffle vinaigrette, pine nuts

**Soupe à L'Oignon** 12

Traditional French onion soup

**Escargots\*** GF, N 14

Six escargots, garlic, almond and hazelnut butter

**Saumon Fumé\*** 14

Smoked salmon, chopped hard-boiled egg, crème fraîche, capers, chives, red onions, toast points

**Salade Frisée aux Lardons\*** 13

Frisée salad, smoked bacon, one poached egg, croûtons, sherry vinaigrette

## LES FRITES ET...

The French Classics served with Fries

**Le Steak au Poivre\*** 29

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

**Les Moules Marinières\*** GF 25

Mussels cooked traditionally with shallots, garlic, white wine and parsley

**Le Burger Français** 21

Homemade sesame brioche bun, Angus beef patty, raclette cheese, tomato, caramelized onions, lettuce and Dijon aioli (Add bacon) +3

## PLAT DE LA SEMAINE

ASK YOUR SERVER FOR THE SPECIAL

## LA FORMULE DU MIDI

SERVED FOR LUNCH ON WEEKDAYS ONLY

**Choice of 2 items** 29

1 appetizer + 1 entree OR 1 entree + 1 dessert

**Choice of 3 items** 36

1 appetizer + 1 entree + 1 dessert

Pick from the Red Items in the Menu

## ENTREES

**Boeuf Bourguignon** 27

Classic beef stew, carrots, pearl onions, mushrooms and mashed potatoes

**Coq au Vin** 25

Braised chicken legs, bacon, pearl onions, carrot purée and green peas, served in red wine sauce

**Daurade Pommes Vapeur** 25

Pan-seared sea bream filet, Beurre Blanc, capers, parsley, diced tomatoes, croûtons, served with creamy spinach and steamed potatoes

**Salade Bouillon** NEW 24

Honey Gem, egg, croûtons, parmesan crisp, Caesar dressing. Choice of chicken or salmon

**Couscous Légumes** v 20

Moroccan style couscous, garden vegetables, chick peas, golden raisins, Harissa sauce (Add merguez) +5

**Saumon Ratatouille** NEW GF 27

Pan seared salmon served with a traditional Ratatouille

**Canard à L'Orange\*** GF 28

Duck confit, caramelized onions, fingerling potatoes, green vegetables

**Poulet au Champagne et Moutarde** GF 24

Roasted Jidori chicken breast, Champagne whole grain mustard sauce, potato purée, broccolini

**Blanquette de Veau** 25

Veal ragout, rice pilaf, carrots, mushrooms, pearl onions

**Hachis Parmentier\*** 23

Overnight braised beef, layered with mashed potatoes, topped with breadcrumb and Emmental Swiss cheese

## SIDES

**French Fries** GF, DF, V 8

**Ratatouille** GF, DF, V 8

**Rice Pilaf** GF 8

**Creamy Spinach** 8

**Mashed Potatoes** GF 8

**Carrot Purée** GF 8

**Green Salad** GF, DF, V 6

Cherry vinaigrette

## WEEKENDS

(Until 3pm)

**Pain Perdu** 16

French toast and fresh berries, maple syrup

**Œufs Bénédicte\*** 22

Two poached eggs on toasted English muffins, Hollandaise sauce, roasted potatoes, green salad. Choice of smoked salmon, homemade ham or creamy spinach

## DESSERTS

<b>Assiette de Fromages</b>	13
Selection of French cheeses	
<b>Crème Brûlée</b> <b>NEW</b> <i>GF</i>	12
Vanilla crème brûlée	
<b>Soufflé au chocolat</b> <b>NEW</b> <i>GF</i>	14
Traditional chocolate soufflé with crème Anglaise <i>Allow 20 minutes for preparation</i>	
<b>Île Flottante</b> <i>GF, N</i>	12
Soft meringue floating over crème Anglaise	
<b>Tarte Tatin*</b>	12
Upside-down caramelized apple tart, vanilla ice cream, salted caramel sauce	
<b>Baba au Rhum</b>	12
Dark rum syrup soaked cake, roasted pineapple, vanilla Chantilly	
<b>Profiteroles*</b> <i>N</i>	12
Choux pastry puffs filled with vanilla ice cream, chocolate sauce, toasted almonds	
<b>Coupe Glacée*</b> <i>GF</i>	
Locally made gelato and sorbet	
One Scoop <b>6</b> Two Scoops <b>9</b> Three Scoops <b>12</b>	
<i>(Add Chantilly) +1.50</i>	
Ask your server for the available flavors	
<b>Café Gourmand*</b> <i>N</i>	15
Selection of three mini desserts along with your choice of hot coffee	

**GF:** Gluten free

**V:** Vegan

**DF:** Dairy Free

**N:** Contains nuts

\* These dishes are available for dine-in only

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

**NO SUBSTITUTIONS**

## BEVERAGES

<b>Hot Drinks</b>	
Tea, Mocha, Cappucino, Café au Lait, Americano, Chocolat Chaud	5
Espresso, Macchiato	4
<b>Soft Drinks</b>	
Orangina, Iced tea, Petit Evian sparkling	5
Large Evian (Still or Sparkling)	8
Fresh squeezed OJ	8

## LA CARTE DES VINS

	GL / BTL
<b>Reds</b>	
Bordeaux - Cabernet Sauvignon	10 / 39
Saint Emilion Bordeaux - Cabernet Merlot	13 / 49
Cahors - Malbec	10 / 39
Cote du Rhone - Grenache/Syrah	10 / 39
Bourgogne Laurent Pillot - Pinot Noir	13 / 49
Saint Julien Esprit St Pierre - Cabernet/Merlot	75
Pomerol Chateau de Sales - Cabernet/Merlot	79
Margaux Baron de Brane - Cabernet/Merlot	85
Pessac Léognan Haut de Smith - Cabernet/Merlot	85
Gigondas Edmond Latour - Grenache/Syrah	69
<b>Rosé</b>	
Saint Pierre - Rosé de Provence	10 / 39
Tavel Domaine - Lavau	13 / 45
<b>Whites</b>	
Lillet Blanc	13 /
Chardonnay	10 / 39
Sauvignon Blanc	10 / 39
Chablis, Bourgogne - Chardonnay	13 / 49
Sancerre, Loire Valley - Sauv Blanc	13 / 49
<b>Bubbles and Champagnes</b>	
Bière - 1664 blonde	9
Monaco - Grenadine, Beer and French Limonade	10
Mimosa	13
Kir Royal	13
Louis Perdrier - Crémant Brut/Rosé	12 / 49
Laurent Perrier - Champagne Brut	1/2 Bottle 45 / 79
Laurent Perrier - Champagne Brut Rosé	119
Ruinart Champagne - Blanc de Blanc	149
Ruinart Champagne - Rosé	149

## LES VINS DE PRESTIGE

### Bourgogne

#### WHITE

**2021**  
Pouilly-Fuissé 1<sup>er</sup> Cru  
Manoir du Capucin 89  
**Chardonnay**

**2022**  
Chassagne Montrachet  
Domaine Lamy Pillot 95  
**Chardonnay**

**2020**  
Meursault Philippe Bouzereau 145  
**Chardonnay**

**RED**  
**2018**  
Gevrey Chambertin 145  
**Pinot Noir**

**2021**  
Rene Leclerc 145  
**Pinot Noir**

### Bordeaux

**2011**  
Pauillac Pastourelle Clerc Million 90  
**Cabernet/Merlot**

**2016**  
Pauillac Réserve de la Comtesse 145  
**Cabernet/Merlot**

**2016**  
Pomerol Duo Conseillante 175  
**Cabernet/Merlot**

**2012**  
Saint Julien Beychevelle 245  
**Cabernet/Merlot**

**2005**  
Saint Estephe Château Montrose 395  
**Cabernet/Merlot**

**2015**  
Saint Emilion Château Figeac 395  
**Cabernet/Merlot**

**2005**  
Pauillac Lynch Bages 475  
**Cabernet/Merlot**

**2011**  
Margaux Château Palmer 495  
**Cabernet/Merlot**

**2015**  
Pauillac Petit mouton Rotschild 595  
**Cabernet/Merlot**

**2012**  
Saint Emilion Château Pavie 595  
**Cabernet/Merlot**

**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.